

LEBAL

BAR - RESTAURANT - CLUB

LA CLUSAZ

Food Menu Non-stop service

*Local, indulgent and generous cuisine,
designed to keep you dancing all night long!*

Reservation :

events.lebal.b@gmail.com

04 50 01 06 73

<https://lebal-laclusaz.fr>

#lebalcestvous

Our dishes may contain
some allergens. If you
need more information,
please ask our staff.

For sharing

For two persons

Truffle Toasty 17€

Ham and truffle infused bechamel with Emmental cheese

Reblochon Cheese in breadcrumbs, home-made spicy ketchup 16€

Reblochon cheese slices coated with breadcrumbs and fried, served with a spicy tomato sauce

Homemade French fries bowl to share 8€

Little Piggy 19€

Cured meats from our regions

Shepherd's Board 20€

Abondance, Tomme de Savoie and Reblochon cheese from the local farm "Les Corbassières" served with a blueberry and wild thyme chutney

The Mountain Board 30€

A selection of cheeses and cured meats from our regions

Chicken spring rolls 23€

1/2 Reblochon Cheese 17€

Reblochon cheese from the Corbassières farm, served with a blueberry-wild thyme chutney

Sliced Onglet de Boeuf (150 gr) 20€

Accompanied by your choice of sauce : Reblochon • Pepper • Bearnaise • Morel

Fondue Apéro "Friends first" 25€

Vacherin and Gruyere cheese to share

Our starters

Smoked Trout 12€

Apple mousse and fruit

Our salads

Caesar Salade 18€

Grilled chicken, cherry tomatoes, croutons, eggs, grated Parmesan cheese and homemade Caesar dressing

Salade Paysanne 18€

Cured ham, cherry tomatoes, walnuts, Reblochon cheese slices coated with breadcrumbs and fried

Summer Salad 20€

Burrata (200gr), colorful tomatoes, balsamic cream, pesto, parmesan cheese and pine nuts

Our tartares

Beef Tartare Italian Style 25€

(chopped beef, served with homemade french fries and salad)

Prepared with sundried tomatoes, capers, grated Parmesan cheese and black olives

Salmon Tartare 26€

(served with homemade French fries and salad)

Prepared with avocado, mango, sesame seeds, olive oil and lemon juice

My little bambino

Butcher's selection
steak haché
with homemade french fries

or

Linguini pasta with butter

or

Linguini pasta with a Bolognese sauce

-

1 scoop of ice cream of your choice

-

Water-based syrup
flavor of your choice

15€

Our Main Courses

Cheese is life

The Real Cheese Fondue Fifty-Fifty - Price per person

Vacherin and Gruyere cheese served with salad

- The Natural 28€
- The Gourmand with porcini mushrooms 30€

Extra Charcuterie platter 9€

Dauphine ravioli gratin with Abondance cheese and cured ham 20€

Served with a green salad

Dauphine ravioli gratin with Comté cheese, candied tomatoes and zucchinis 19€

Served with a green salad

For meat lovers

Burger "Les Bronzés"** 25€

Raclette cheese, potato galette, tomatoes and candied onions

Burger "Le Chave"** 25€

Grilled smoked bacon, reblochon cheese, tomatoes and candied onions

Onglet de Boeuf · 300 grams 37€

Hanger steak served with homemade french fries and salad

Accompanied by your choice of sauce : Reblochon · Pepper · Bearnaise · Morel

Chicken supreme and its morel sauce 24€

Served with homemade French fries and salad

***butcher's selection ground beef served with homemade French fries and salad*

For little appetites or gourmands who always want more...

Linguini pasta 13€

with Bolognese sauce

Extra homemade French fries bowl 5€

Extra green salad bowl 4€

Extra homemade sauce 3€

Pepper · Reblochon cheese · Bearnaise · Morel

Our desserts

Sweet Treats

Homemade Waffles with sugar	7€
Homemade Waffles with Nutella	8€
Homemade Waffles with Chestnut Cream	9€
Extra whipped cream	1€
Extra scoop of ice cream (your choice of flavour)	3€

Our Homemade Desserts

Pistachio crème brûlée	6.5€
Red fruit Pavlova, served with Blueberry Ice Cream	8€
French Toast with Salted Caramel Ice Cream	8€
Chocolate cake served with custard	8€

Ice Creams*

1 scoop of ice cream	3€
2 scoops of ice cream	6€
3 scoops of ice cream	9€
The Mont-Blanc <i>One scoop each of vanilla and praline ice cream, served with chestnut cream, whipped cream and chocolate sprinkles</i>	9€
The Colonel <i>Two scoops of lemon sorbet, served with a shot of vodka</i>	9€
The Greens <i>Two scoops of choc-mint ice cream, served with a shot of Get 27</i>	9€

* *Glacier des Confins, Artisan Ice cream, produced in la Clusaz from farm milk from les Confins.*
Ice cream flavours : Vanilla, Chocolate, Salted Caramel, Chocolate-Mint, Praline
Sorbet flavours : Lemon, Wild Blueberry, Pear, Strawberry