

Welcome to the table.

Our team is delighted to introduce a varied menu: Neapolitan pizzas, mountain specialities, gourmet salads, burgers, dishes of the moment and homemade desserts. Enjoy your meal!

Daily Menu

On weekdays, a daily menu prepared with the day's deliveries; at weekends, a refined gourmet menu.

Daily menu	19,50 €
Starter, main course and dessert from the chef's board	
Dish of the day	14,00 €
Dish of the day + starter or dessert	17,00 €

Lunch menu

*With all dishes except lasagne, your choice of side: homemade fries, risotto or vegetables of the moment.
Dishes with fries come with unlimited homemade sauces, except mayonnaise.*

Fresh & light

Warm goat's cheese salad	17,50 €
Lettuce, tomatoes, carrots, pumpkin seeds, red cabbage, walnuts, cured ham, homemade breaded goat's cheese, baby leaves	
Burrata salad	17,50 €
Lettuce, tomatoes, carrots, pumpkin seeds, red cabbage, caramelised walnuts, smoked bacon, burrata, parmesan, baby leaves	
Octopus salad	17,50 €
Lettuce, tomatoes, carrots, pumpkin seeds, red cabbage, cold octopus with parsley & garlic, baby leaves	
Spirulina extra	2,00 €
Organic and local	

Burgers

Le Sainbioz	22,50 €
Homemade barbecue sauce, lettuce, tomatoes, raw red onions, raw-milk raclette, butcher-style minced steak, smoked bacon, gherkins	
Le Cabra — chicken or steak	22,50 €
Homemade barbecue sauce, lettuce, tomatoes, raw red onions, goat's cheese, spiced chicken or steak, honey, chorizo	

Vegetarian dishes

Gourmet skewers	21,00 €
Small skewers with warm aubergine, fresh mozzarella, fresh tomatoes, balsamic cream, baby leaves	
Vegetarian lasagne	19,00 €
Lasagne, béchamel, summer vegetables, onions, raw-milk raclette, served with green salad	

Vegetarian burger	22,50 €
Homemade barbecue sauce, lettuce, tomatoes, raw red onions, raw-milk raclette, seasonal vegetable patty	
<i>Meat & fish</i>	
Beef tartare	24,00 €
Around 180 g of French beef, hand-cut to order, served unseasoned with shallots, capers, parsley, gherkins and egg yolk	
Flank steak	23,00 €
French beef, around 200 g, served with the sauce of the moment	
Rhône-Alpes andouillette	20,00 €
Served with a cold mustard & honey sauce	
Beef carpaccio	22,00 €
Around 160 g of thinly sliced beef, homemade basil pesto, crushed walnuts, sundried tomatoes, capers	
Dish of the moment	
According to the chef's mood — see the board!	
Roasted half reblochon	23,00 €
Oven-grilled reblochon and potatoes, cured meats, salad	
Spanish-style octopus	22,00 €
Blanched then pan-fried octopus, chorizo, parsley & garlic, olives	
Tuna tataki	23,00 €
Around 180 g of tuna marinated in soy sauce, lime, garlic, ginger and sesame, then pan-seared in a sesame crust	

Evening menu

Neapolitan pizzas

La Légère	14,50 €
Tomato base, mozzarella, basil, parmesan, olives, oregano	
L'Impératrice — calzone-style or not	17,50 €
Tomato base, mozzarella, cooked ham, mushrooms, egg, oregano	
La Végé	17,00 €
Tomato base, mozzarella, onions, peppers, mushrooms, Fourme d'Ambert, olives, parsley & garlic, oregano	
La Bouchette-Rie	18,00 €
Tomato base, mozzarella, onions, beef, parsley & garlic, egg, oregano	
La Love Buratta	18,50 €
Tomato base, mozzarella, buffalo burrata, sundried tomatoes, basil, cream, oregano	
L'Andalouse	18,00 €
Tomato base, mozzarella, onions, peppers, chorizo, egg, oregano	
La Sainb'Duck	18,50 €
Tomato base, mozzarella, smoked duck breast, cream, parsley & garlic, wild pepper, rocket, oregano	
La Four Cheese	18,00 €
Tomato base, mozzarella, goat's cheese, Fourme d'Ambert, parmesan, oregano	

La Napolitaine	17,50 €
Tomato base, mozzarella, anchovies, olives, oregano	
La Biquette	17,50 €
Cream base, mozzarella, goat's cheese, pine nuts, mixed salad, honey, oregano	
La Flamuche	17,50 €
Cream base, mozzarella, onions, cooked ham, mixed salad, oregano	
La Mont Blanc	18,00 €
Cream base, mozzarella, potatoes, parsley & garlic, country ham, raclette, oregano	
La Néo	18,50 €
Cream base, mozzarella, onions, salmon, garlic, dill	
L'Amarok	18,00 €
Cream base, mozzarella, onions, cooked ham, mushrooms, raclette, oregano	
La Mouchillon	15,00 €
Half pizza baked plain, Boursin, fresh tomatoes, fresh mozzarella, balsamic cream, basil pesto, side salad	
La Nours Kids	11,00 €
Tomato base, mozzarella, cooked ham	
Extra topping	2,00 €
Extra steak or salmon	3,00 €
<i>Mountain specialities</i>	
Savoyard fondue — The Classic	22,00 € / pers.
250 g of cheese per person (comté, beaufort, emmental), salad and bread	
Porcini mushroom fondue	26,00 € / pers.
250 g of cheese per person (comté, beaufort, emmental) with porcini mushrooms, salad and bread	
Morel mushroom fondue	31,00 € / pers.
250 g of cheese per person (comté, beaufort, emmental) with morel mushrooms, salad and bread	
Extra cured meats	5,00 € / pers.
Extra potatoes	3,00 € / pers.
All-you-can-eat knife-cut raclette	29,00 € / pers.
Raw-milk cheese, potatoes, selection of cured meats, gherkins, salad — all-you-can-eat!	
Baked camembert with honey	23,00 €
Oven-baked camembert and grilled potatoes, cured meats, salad	
Lasagne — veggie or not	19,00 € / 21,00 €
Lasagne, béchamel sauce, summer vegetables, raw-milk raclette, salad — with added cooked ham for the non-veggie version	
Flank steak	23,00 €
For those who want neither pizza nor cheese! French beef, around 200 g, served with sautéed potatoes and homemade mayonnaise	

Sweet treats

Homemade desserts

Cheese plate	8,00 €
Artisanal faisselle With raspberry coulis or honey	6,00 €
Dessert of the moment There may be several!	7,50 €
Sainbioz waffle Vanilla ice cream scoop, chocolate sauce and whipped cream	8,50 €
Café gourmand Coffee with an assortment of 4 mini desserts	9,00 €
Thé gourmand Tea with an assortment of 4 mini desserts	10,00 €

Ice creams

Carte d'Or sundaes Vanilla, dark chocolate, speculoos, chestnut, coconut, salted caramel, mint-choc, strawberry, raspberry, blueberry, lemon, génépi, chartreuse, coffee	1 b. 3,00 € · 2 b. 5,50 € · 3 b. 7,00 €
Monica's artisanal ice creams Flavours following deliveries	1 b. 3,50 € · 2 b. 6,50 € · 3 b. 9,00 €
Dame blanche 3 vanilla scoops, chocolate sauce, whipped cream, toasted almonds	8,50 €
Liégeois — chocolate, coffee, caramel or chestnut 3 scoops of ice cream, sauce matching the flavour, whipped cream, toasted almonds	9,00 €
Colonel 2 lemon scoops, vodka	9,00 €
Peach Melba 2 vanilla scoops, peaches, raspberry coulis, whipped cream, toasted almonds	9,00 €

Kids' menu

A cordial of your choice. Lunch: beefburger or cooked ham or chicken tenders, with your choice of side and salad. Evening: Nours Kids pizza or ham & potatoes or mountain lasagne. One scoop of ice cream of your choice.

Full kids' menu Main course + cordial + scoop of ice cream	13,00 €
Main course only	10,50 €

Wines

A fine selection of Savoie PDO wines, Rhône Valley wines and a few bubbles.

Chignin Savoie PDO white wine — 75 cl	23,00 €
Chardonnay Savoie PDO white wine — 12 cl: 5,00 € / 75 cl	24,50 €
Chignin Bergeron Savoie PDO white wine — 75 cl	36,00 €
Roussette de Savoie « Marestel » Savoie PDO white wine — 50 cl: 28,00 € / 75 cl	38,00 €
Apremont « vieilles vignes » Savoie PDO white wine — 12 cl: 4,00 € / 50 cl: 16,50 € / 75 cl	22,00 €
Rosé de Mondeuse Savoie PDO rosé wine — 50 cl: 16,50 € / 75 cl	21,00 €
Rosé de Provence 75 cl	25,00 €
Gamay « vieilles vignes » Savoie PDO red wine — 12 cl: 3,50 € / 50 cl: 15,00 € / 75 cl	20,00 €
Mondeuse St Jean de la Porte Savoie PDO red wine — 50 cl: 16,50 € / 75 cl	24,00 €
Domaine de la Présidente Côtes du Rhône — 12 cl: 3,50 € / 50 cl: 15,00 € / 75 cl	19,50 €
Croze Hermitage « Cave du Tain » 75 cl	37,00 €
Vacqueyras « Domaine Palon » 75 cl	38,00 €
Lussac St Emilion « Apertus » 75 cl	35,00 €
Champagne Gruet brut 75 cl	62,00 €
Saveurs Ancestrales rosé Sparkling wine — 75 cl	28,00 €

Bar / Cocktails

Beers, aperitifs, mountain digestifs and hot drinks, all day long.

Draught beers Leffe	4,00 €
Amber bottled beer	5,50 €

Kir with Savoie wine	4,50 €
Pineau des Charentes	4,50 €
Port, Suze, walnut wine	4,50 €
Red or white Martini	4,50 €
Ricard / Pastis	2,50 €
Whisky	6,00 €
Digestifs Génépi, green Chartreuse, Cognac, Poire William, Calvados, Get 27, Menthe pastille	5,50 €
Fruit juices Apricot, pineapple, orange, apple, tomato, multivitamin	3,50 €
Soft drinks Coca, Orangina, Perrier, diabololo	3,50 €
Cordial with water Grenadine, mint, strawberry, lemon, blackcurrant, peach, iced tea, blueberry	2,00 €
San Pellegrino water	6,50 €
Evian water	6,00 €
Coffee	2,00 €
Tea / herbal tea	2,50 €

Good to know

A selection of dishes is available to take away. Order online from the Takeaway page or by phone, and collect your meal at the restaurant. by phone on +33 4 76 08 72 07.