

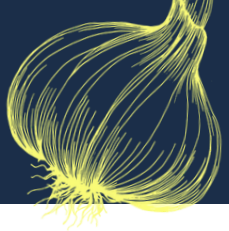


HoB
Orelle
Restaurant



Evi HoB

A cuisine HoB tits oignons



At lunchtime

Discover our delicious set lunch menus...



Whether you're a local or just passing through, there's always a good reason to get together around the table!

LUNCH €18

Starter - main course or main course - dessert, with coffee

or

LUNCH €20

Starter - main course or main course - dessert, a coffee and a glass of wine

or

LUNCH €22

Starter - main course - dessert, with coffee

All set lunch menus are based on our daily market menu, presented at your table by our team.

Get a sneak peek at our menus on social media!

hob.orelle

Hob Orelle

A full list of allergens is available on request from our team.
All our meat is sourced in France. Prices include VAT and service.

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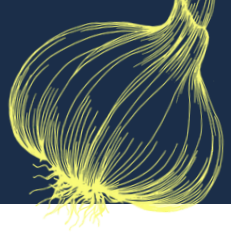

For dinner

Discover our menu...

Staying on half-board?

Check our chalkboard for today's menu, prepared for you!

Fancy something different?
Choose from our à la carte menu.

Dishes marked with an * are included in your half-board package.
For all other dishes, a €5 supplement applies.

Starters

* Seasonal soup	€10
Trout gravlax with beetroot, mango and herbed lentils	€14
Salad of the day	*small €8 / large €16
* Chef's rillettes with toast	€11
Homemade Foie Gras with Génépi	€15

Main courses

* Pasta of the day	€18
Butcher's cut, roasted potatoes, sautéed vegetables, cheese or pepper sauce	€29
* Slow-cooked vegetable parmentier (french-style pie)	€23
Lake and river fish blanquette, pilaw rice and braised fennel	€28
* Chicken supreme, cereals assortment, orange-glazed chicory, lemon and ginger sauce	€25



Craving a taste of Savoy?

Vegan Gluten-free

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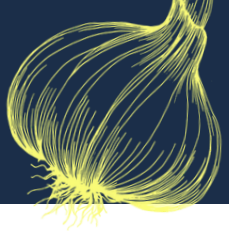

For dinner

Discover our menu...



Our local Specialities

Potato millefeuille with Savoy cured ham, Morel mushroom sauce and preserved onions	€27
Three-cheese fondue (blend selected by our local cheese cooperative)	€26
Chanterelle and black trumpet mushroom fondue	€29
Classic raw-milk raclette served served with cured meats, potatoes and salad *For 2 people*	€28 per pers
Flavoured raclette (wild garlic, pepper or truffle) served with cured meats, potatoes and salad *For 2 people*	€30 per pers

Cheeses

Regional cheese platter	€9
Maurienne faisselle (fresh curd cheese), made with goat's or cow's milk *Sweet or savoury accompaniments: fruit coulis, honey, salt and pepper, shallots, fresh herbs*	€7

Desserts

* Crème brûlée with Chartreuse liquor	€10
* Chef's tartlet of the moment	€8
Chocolate and pear entremet	€9
Colonel sorbet (2 scoops of lemon, vodka) or Savoyard ice cream (2 scoops of blueberry, Génépi liquor)	€11

* Artisan ice cream	1 scoop: €3 2 scoops: €5.50 3 scoops: €8 Whipped cream: + €1

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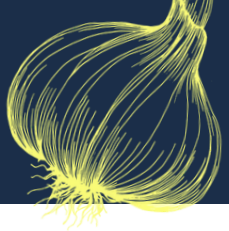

The Playtime Kids' Menu

for our little friends, the kids!

A DRINK
Fruit juice or syrup with water

+

A DISH
Dish from the menu, in a child-size portions
Dishes from the menu marked with an * are included

+

A DESSERT
Ice cream (1 scoop), fruit salad or yogurt

€16

Children aged 12 and under

While parents relax, kids have fun...

A pocket-sized Ludocolor activity to colour in at table

+ 6€



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Thank you for your visit

The Hob welcomes you in a friendly atmosphere, with an elegant, modern decor that retains the authenticity of the mountains.

Here, we offer a restaurant, a bar, a shop, a co-working space, rooms and DODOS (shared rooms). Exhibitions, cultural events and parties take place all year round.

As with all our Hobs, any excuse is a good one to drop by for 5 minutes, 1 hour, a day, a weekend or longer... So see you soon!








Enjoyed your meal?
LEAVE US A REVIEW
It means a lot!

www.evihob.com