



L' AVALIN

R E S T A U R A N T

Welcome, It is with great pleasure and a warm Alpine welcome that we introduce you to our new restaurant, L'Avalin.

The term "Avalin" in French means to originate from Val d'Isère.

The camaraderie between our team, our community and our cherished customers along with our passion for food is what makes us L'Avalin.

Nevertheless, the story behind L'Avalin started long before we opened our doors in the "Galerie des Cimes". Oliver, the owner, moved to Val d'Isère at the age of 18 and fell in love with the resort and it quickly became apparent it was his home ...

Oliver & L'Avalin team



OUR STARTERS

THE PANKO PRAWNS

x5

18€

Crispy and tasty, perfect as an aperitif
Coated in Japanese breadcrumbs served with a sweet chili sauce

THE VEGETABLE ARANCINI

x3

16€

A pleasant contrast between a crispy crust and a soft rice centre
Served on crushed tomatoes

THE TRADITIONAL FRENCH ONION SOUP

A comforting French classic, ideal for alpine evenings



15€

THE MUSHROOM VELOUTÉ & POACHED EGG

Served with roasted hazelnuts & croutons

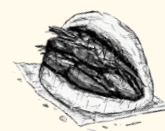
15€

THE PULLED PORK BAO BUNS

x3

18€

A delicious fusion of Asian & American cuisine



THE RED TUNA TATAKI

Served on crunchy vegetables marinated in sesame oil, mint and coriander
Finished with pomegranate, wakame & wasabi mayonnaise

23€

THE CHARCUTERIE BOARD

A variety of cold meats selected by our chef Hugo
Served with gherkins & pickles

19€

THE HOMEMADE FOIE GRAS

A refined French dish
Served with pineapple chutney, toast & a touch of salt

26€



OUR MAIN COURSES

THE ITALIAN STYLE BEEF TARTARE

28€

A classic from our old restaurant La Source

Prepared by our chef Claudiu, garnished with sundried tomatoes, olives, pesto & parmesan

Served with fries & salad

THE RACK OF LAMB ROASTED WITH THYME

32€

This classic French dish highlights the tenderness & rich flavours of lamb

Served with dauphinois potatoes & a garlic jus



THE AUTHENTIC BEEF BURGER

28€

Crazy Barmes' bun filled with a fresh beef patty, red onion confit, raclette cheese, homemade mayonnaise, salad & tomatoes

Served with fries & salad

THE CRISPY CHICKEN BURGER

28€

Crazy Barmes' bun filled with chicken fillets coated in cornflakes, red onion confit, raclette cheese, homemade mayonnaise, salad & tomatoes

Served with fries & salad

THE SIMMENTAL RIBEYE STEAK

36€

A cut of meat renowned for its tenderness & flavour

Served with a choice of either dauphinois potatoes / sweet potato puree / fries / salad

And a choice of peppercorn sauce or morel mushroom sauce

THE POKE BOWL

The Hawaiian dish, a healthy and aromatic option, ideal for a balanced meal, with a choice of:

- Fresh red tuna served mi-cuit 29€
- Chicken fillets coated in cornflakes 28€
- Vegetarian option 26€

Served with fragrant rice, crunchy vegetables & a sesame vinaigrette





OUR FISH AND VEGETARIAN

THE FILLET OF SEA BASS

30€

A white & delicate fillet, carefully deboned

Served with sweet potato puree, green vegetables & a citrus sauce



THE VEGETABLE CURRY

29€

A blend of spicy & slightly sweet flavours

The chickpeas, array of vegetables and coconut milk make this dish a meal for everyone

Served with basmati rice

TO SHARE (>2 PPL.)

THE PRIME RIBEYE STEAK

42€/pp

A beautiful grilled piece of beef to share with friends

Minimum 36 oz / 1 kg

Served with a choice per person of dauphinois potatoes / sweet potato puree / fries or salad

With peppercorn sauce & morel mushroom sauce

THE TRADITIONAL CHEESE FONDUE

30€/pp

Our timeless mountain dish

Our fondue is a blend of Abondance, Beaufort & Comté cheese

Served with salad

THE PORCINI MUSHROOM CHEESE FONDUE

32€/pp

Our forestry twist

Served with salad



THE RACLETTE

31€/pp

The emblematic dish of Alpine cuisine

Served with cold meats, charlotte baby potatoes & salad

To accompany your fondues, our selection of cold meats board is €12 for two people



OUR DESSERTS - FROM THE KITCHEN

THE LEMON TART

12€

Individual!

A lemon & white chocolate filling – served on a Breton shortbread biscuit

THE CREME BRULEE

11€

Classic!

Prepared with Bourbon vanilla & glazed with brown sugar

HOME MADE

THE « BOLET DE SOLAISE »

11€

From La Grande Ourse to La Source to L'Avalin

A vanilla ice cream & meringue dome, covered with melting hot chocolate

THE CHOCOLATE LAVA CAKE

11€

Childhood!

Served with a soft melting centre & vanilla ice cream

THE CHEESE BOARD

14€

A selection of three cheeses from our local farm in Val d'Isère

Valiflette, half-goat half-cow Tomme & Beaufort

THE GREEK YOGURT FROM « LA FERME DE L'ADROIT »

9€

Served with a choice of blueberry compote, honey or sugar


THE ICE CREAM & SORBET

Ice cream flavours: vanilla, chocolate, yogurt, salted caramel

2 scoops: 6€

Sorbet flavours: strawberry, lemon, mango

3 scoops: 8€



OUR DESSERTS - FROM THE BAR

THE IRISH COFFEE

14€

Jameson whiskey, cane sugar & homemade whipped cream with Baileys

THE ESPRESSO MARTINI

14€

Vodka Smirnoff, an espresso, vanilla syrup & coffee liqueur



THE PORNSTAR MARTINI

14€

Absolut Smirnoff, passion fruit puree, vanilla sirup & lime juice

LE GÉNÉPI TRADITIONNEL DES PÈRES CHARTREUX

2cl : 5€

4cl : 9€

To develop their recipe, the Carthusians call on different producers in the Alps who select for them the best varieties of Artemisia, with an alcohol level of 40°

Served neat or on the rocks

THE CHARTREUSE GREEN OR YELLOW

2cl: 6€

4cl: 12€

The green one offers intense herbaceous aromas with an alcohol level of 55°

The yellow is softer with delicate flower aromas with an alcohol level of 43°

Served neat or on the rocks

THE CHARTREUSE ELIXIR LIQUEUR

2cl: 8€

4cl: 14€

To create this blended liqueur, the Carthusians used all their know-how and the knowledge to select liqueurs reminiscent of aromatic power

vegetable elixir, with an alcohol content of 56°

Served neat or on the rocks

THE CHARTREUSE MOF

2cl: 8€

4cl: 14€

The MOF, created in tribute to the "Meilleurs Ouvriers de France", produced in small quantities, offering a complex and refined aromatic profile, with an alcohol level of 45°

Served neat or on the rocks


THE CHARTREUSE 9TH CENTENNIAL

2cl: 10€

4cl: 18€

This special vintage was created for the first time in 1984 by the Carthusian fathers to commemorate the 900th anniversary of the founding of the Carthusian Order in 1084 by Saint Bruno, with an alcohol content of 47°

Served neat or on the rocks



OUR CHILDREN'S MENU < 12 years old

LITTLE AVALIN'S, YOU'RE IN CHARGE!

STEP 1: CHOOSE YOUR PROTEIN

Chicken fillets coated in cornflakes

Fresh beef patty

✓ Vegetable curry

STEP 2: CHOOSE YOUR SIDE

Fries

Sweet potato puree

Basmati rice

Salad

STEP 3: CHOOSE YOUR DESSERT

A scoop of ice cream or sorbet

An apple compote

15€

