



Menu

from 3 pm - 6 pm

Oysters

« Spéciale Gillardeau »

Papillons	6 Pces	29
	12 Pces	54
Spéciales n° 2	6 Pces	47
	12 Pces	84

Fines de Claire From « Marennes-Oleron »

Clares n° 3	6 Pces	21
	12 Pces	38
Clares n° 2	6 Pces	28
	12 Pces	48
Clares n° 0	6 Pces	47
	12 Pces	84

Plates Flat Oysters

Belons n° 3	6 Pces	30
	12 Pces	54
Belons n° 0	6 Pces	50
	12 Pces	88
Belons n° 00	6 Pces	63
	12 Pces	114

Pied de Cheval Oyster 300-400 g
To Order - Price subject to market fluctuations

Jumbo

Royal Platter with Lobster
for 4 people

6 Papillon Oysters,
6 Spéciales n°2 Oysters,
6 Claire n°2 Oysters,
6 Claire n°3 Oysters,
6 Belon n°0 Oysters,
2 Lobsters,
6 Shelled Snow Crab Merus,
4 Brown Crab Claws,
12 Norway Lobsters,
16 Shrimps,
Whelks, Shellfish

540 €

Platter of Seafood

Oyster Degustation Platter

4 Claire n°3 Oysters, 4 Belon n°3 Oysters,
4 Special Papillon Oysters _____ 57

Discovery Platter

3 Shelled Snow Crab Merus, 2 Norway Lobsters,
3 Shrimps, 1 Brown Crab Claw _____ 88

Shellfish Platter

3 Claire n°3 Oysters, 1 Brown Crab Claw,
2 Norway Lobsters, 3 Shrimps, Whelks _____ 52

Crustacean Platter

1/2 Lobster, 4 Shelled Snow Crab Merus, 3 Norway Lobsters, 6 Shrimps,
2 Brown Crab Claws _____ 144

Royal Platter

24 Claire n°3 Oysters, 6 Norway Lobsters, 4 Shelled Snow Crab Merus,
8 Shrimps, 2 Brown Crab Claws, Whelks, Shellfish _____ for 2 195

Royal Platter with Spéciale Gillardeau Oysters

12 Papillon Oysters, 12 Special n°2 Oysters, 6 Norway Lobsters,
4 Shelled Snow Crab Merus, 2 Brown Crab Claws, 8 Shrimps,
Whelks, Shellfish _____ for 2 235

Shellfish

Clams	6 pcs	19
Mussels	1 portion	16
Whelks with Mayonnaise	1 portion	19
Pink Shrimps	1 portion	36
Norway Lobsters with Mayonnaise Size 10/15	1 portion	54
Brown Crab Claws with Mayonnaise	min. 3-4 pcs	44

Snow Crab Merus served cold with Mayonnaise

8 shelled pieces 68

Lobster served cold with Mayonnaise

Typical weight 700-800 g 1 pc 95

Depending on availability
or ordered upon request

Sea Violets - Large Sea Urchins

(Brittany, Galicia, Iceland or Norway) Price subject to market fluctuations

Sushi



Sushi

Tuna	1 pc	7
Salmon	1 pc	6
Scallop	1 pc	7, ⁵⁰
Shrimp	1 pc	6, ⁵⁰
Lobster	1 pc	11

California Roll

Tuna	1 pc	7
Salmon	1 pc	6
Crab	1 pc	6
King Crab	1 pc	17
Vegetables	1 pc	6

Sashimi

Tuna	1 pc	7, ⁵⁰
Salmon	1 pc	6, ⁵⁰
Scallop	1 pc	8, ⁵⁰
Blue Lobster	per 100 g	34

Spiny Lobster

Price subject to market fluctuations

Crispy Roll

Tuna	1 pc	8
Salmon	1 pc	7
Crab	1 pc	8
King Crab	1 pc	17

Shan-Shen

Tuna	1 portion / 6 pcs	50
Salmon	1 portion / 6 pcs	46
Shrimp	1 portion / 6 pcs	48
Combined	1 portion / 6 pcs	49

Maki

Tuna	1 pc	6
Salmon	1 pc	5, ⁵⁰
Cucumber	1 pc	5
Avocado	1 pc	5

Kobe

California Roll	8 pcs	144
Sushi	2 pcs	62
Sashimi	8 pcs	210

Platters

6 Makis	27	6 California Rolls	37
6 Sushis	36	Yamagami	46
6 Sashimis	38	Rice Furikake, 6 Salmon Sashimi	

Platter



SHAN-FON	15 assorted pieces	72
SONG-SHAN	30 assorted pieces	138
THAI-SHANG	45 assorted pieces	195
ROYAL		
Lobster Sashimi (600 - 700 g)	30 assorted pieces	270
TREMLIN	90 assorted pieces	350
KOBE PLATTER	6 sushi, 8 rolls, 8 sashimi	430
IMPERIAL		
Blue Lobster Sashimi (1kg)	90 assorted pieces	580
DRAGON		
Spiny Lobster Sashimi, Caviar 100 g	90 assorted pieces	1 310



Glass of Sake

Shirakabegura Junmai Daiginjo	8 cl	20
Nabeshima Daiginjo	8 cl	30
« Mio » Dry Sparkling Sake	10 cl	18

Appetisers

<i>Tsar Nikolaj</i> Balik Smoked Salmon _____ 100 g	75
Home-made Lightly-cooked Foie Gras with Truffles _____	46
Burgundy Snails _____ 6 pcs	22
_____ 12 pcs	38
Octopus Carpaccio _____	28
King Crab Salad _____	68
Seafood Salad Lettuce, Avocado, Grapefruit, Crab Meat, Smoked Salmon, Schrimps _____	44
Vegan Buddha Bowl	
Quinoa, Red Beetroot, Green Beans, Avocado, Pomegranate, Sucrine, Butternut, Red Onion, Sesame Seeds, Peanut, Vinaigrette Sauce _____	34
Savoyarde Salad	
Fine Frisée heart salad, Alpine Beaufort, White Ham Nuts, Croutons, Nuts, Vinaigrette Sauce _____	33
Assortment of Home-made Nems Chicken, Schrimps, Vegetables _____	34
Sukiyaki Shrimp Soup _____	31
Sukiyaki Chicken Soup _____	29
Home-made Fresh Fish Soup with Rouille Sauce and Croutons _____	26

Pizzas



Marguerita Tomato, Mozzarella, Olive _____	32
Queen Tomato, Mozzarella, Ham, Mushrooms _____	34
Mountain Pizza Cream, Bacon Lardons, Reblochon Cheese, Mozzarella, Persillade _____	34
Wagyu Tomato, Mozzarella, Wagyu Beef Ham, Mushrooms _____	44
Pizza Burger Turnover Tomato, Mozzarella, Minced Beef, Onions _____	34
Four Cheeses Tomato, Roquefort, Mozzarella, Goats' Cheese, Emmental _____	34
Etna Tomato, Mozzarella, « Spianata Piccante », Marinated Peppers, Organic Egg _____	34
Four Seasons Tomato, Mozzarella, Artichoke, Mushrooms, Peppers _____	34
Mediterranean Tomato, Mozzarella, Green Salad, Parmesan Cheese, "Sauce Pistou" _____	34
Al Tonno Tomato, Mozzarella, Tuna, Onions, Capers, Olives _____	34



Pizza with Truffles _____	84
Pizza Wagyu Fillet _____	98
Pizza with Caviar (70 g) _____	320

Pasta



Spaghetti Bolognese _____	33
Garlic and Shellfish Spaghetti _____	38
Spaghetti Carbonara Diced Bacon, Organic Egg, Fresh Cream _____	32
Spaghetti Carbonara Bündnerfleisch (Swiss Dried Beef) Cream, Organic Egg _____	40
Oven-baked Lasagne Home-Made _____	36

Selected by **TREMPLIN**

Ribs Eyes Steak US PRIME Kansas Origin	_____ (1 pers.) 400 g	98
Surf and Turf Lobster and Fillet steak	_____	125
Wagyu Fillet	_____	96
Pan-Seared Veal Chop with Gravy and Home-Made Mashed Potatoes - Low temperature cooking - France Origin	_____	48

exclusive rights


Home-made Mashed
Potatoes with Truffles
or
Truffle French Fries
56 €

KOBE 
Beef
**Kobe Sirloin
Steak**
Grade A4/A5
260 €
of Japanese Origin

Meat

Products of Origin France or EU and other countries

Steak and French Fries	_____	36
Thick-cut Beef Steak « Fillet of Rump Steak »	_____ 200 g	44
Fillet Steak « Selected by Le Tremplin »	_____ 200 g	57
Veal Osso Buco with Spaghetti	_____	46
Lamb Chops Origin France Grilled, Degreased	_____	48

Burgers



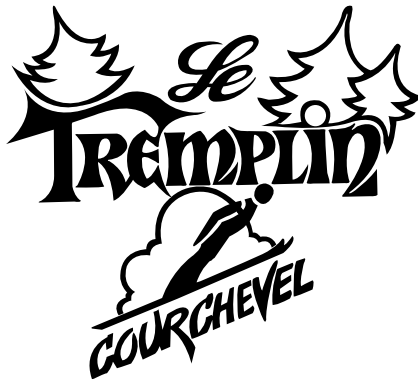
Veal Cheese Burger	_____	39
Rump Steak Cheese Burger	_____	39
Wagyu Burger Australian Recipe	_____	49
Wagyu Fillet Burger <i>Le Tremplin's Special</i>	_____	124

Fish

Black Cod	_____	65
Fresh Sole Meunière	_____	75
Cotriade Bouillabaisse Fish, Shellfish, Rouille and Croutons	_____	56

Tartiflette

Potatoes,
Reblochon Cheese,
Diced Bacon,
Onions and Cream,
served with Green Salad
38 €



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Organic Egg

Exhaustive information on the allergenic ingredients used in our meals is available at the reception of the restaurant.

Prices in euros inc. VAT - 13% service charge included - We do not accept cheques



Alcohol abuse is dangerous for your health.