

## Viandes

### Bœuf Sélection Metzger, agneau et canard

Servis avec une garniture au choix

|            |   |    |
|------------|---|----|
| Spécialité | Cheese Burger Sélection Metzger   | 49 |
| Cap Horn   | Royal Burger à la Truffe  | 75 |
| 🍴          | Steak tartare <i>Knife-cut beef tartar</i>  | 43 |
|            | Steak tartare poêlé <i>Knife-cut pan-fried beef tartar</i>                                    | 44 |
|            | Entrecôte Black Angus nature <i>Plain Black Angus rib steak</i>                               | 52 |
|            | Entrecôte Black Angus Béarnaise <i>Béarnaise Black Angus rib steak</i>                        | 56 |
|            | Entrecôte Black Angus aux morilles <i>Black Angus rib steak with morel mushrooms</i>          | 65 |
|            | Filet de bœuf Black Angus nature <i>Plain Black Angus fillet of beef</i>                      | 63 |
|            | Filet de bœuf Black Angus Béarnaise <i>Béarnaise Black Angus fillet of beef</i>               | 68 |
|            | Filet de bœuf Black Angus aux morilles <i>Black Angus fillet of beef with morel mushrooms</i> | 81 |
|            | Filet mignon d'agneau au thym et romarin frais <i>Lamb with thyme and rosemary</i>            | 46 |
|            | Magret de canard réduction au Porto <i>Duck breast with Porto</i>                             | 45 |

### Viandes de prestige Sélection Metzger

#### Prestigious meat Metzger Selection

Servies avec deux garnitures au choix

|            |  |          |     |
|------------|--|----------|-----|
| Spécialité | Onglet Wagyu <sup>Grade 5/8</sup> nature <i>Plain Wagyu <sup>Grade 5/8</sup> hanger steak</i>                        | 200 gr   | 86  |
| Cap Horn   | Entrecôte Wagyu japonaise <i>Japanese Wagyu rib steak</i>  | 200 gr   | 171 |
|            | Côte de bœuf Black Angus (pour 2 pers.) sauce Béarnaise <i>Black Angus rib of beef</i>                               | 1/1,2 kg | 191 |
|            | Côte de bœuf Wagyu <sup>Grade 4/5</sup> (pour 2 pers.) sauce Béarnaise <i>Wagyu <sup>Grade 4/5</sup> rib of beef</i> | 1/1,2 kg | 316 |
|            | Côte de bœuf Wagyu <sup>Grade 8/8</sup> (pour 2 pers.) sauce Béarnaise <i>Wagyu <sup>Grade 8/8</sup> rib of beef</i> | 1/1,2 kg | 435 |

### Côté rôtisserie

|   |  |    |
|---|--|----|
| 🍴 | Poulet fermier à la broche (aile ou cuisse) <i>Spit-roasted farm-range chicken (wing or leg)</i> | 39 |
|   | Poulet fermier (aile ou cuisse) et sa sauce Béarnaise 40 Morilles                                | 51 |
|   | Poulet fermier (aile ou cuisse) aux truffes  | 61 |

|            |   |     |
|------------|---|-----|
| Spécialité | Poulet fermier à la broche 2 kg, sauce Béarnaise et sa purée maison           | 159 |
| Cap Horn   | <i>Farm-range chicken 2kg with home-made mashed potatoes, Bearnaise sauce</i> |     |

|            |  |     |
|------------|--|-----|
| Spécialité | Poulet fermier à la broche 2 kg, sauce aux morilles de chez Morille et sa purée maison | 241 |
| Cap Horn   | <i>Farm-range chicken 2kg, morel mushrooms sauce and home-made mashed potatoes</i>     |     |

|            |  |     |
|------------|--|-----|
| Spécialité | Poulet fermier aux truffes à la broche 2 kg, sauce à la truffe et sa purée aux truffes           | 271 |
| Cap Horn   | <i>Truffle farm-range chicken 2kg, truffle sauce and home-made mashed potatoes with truffles</i> |     |

|  |   |   |
|--|---|---|
|  | Garniture supplémentaire au choix   | 9 |
|  | Haricots verts frais, endives braisées, ratatouille, purée maison, frites maison, gratin dauphinois                         |   |
|  | <i>Fresh green beans, braised endives, ratatouille, homemade mashed potatoes, homemade french fries, potatoes au-gratin</i> |   |

## Fromages

|   |  |    |
|---|--|----|
| 🍴 | Plateau du Berger <i>Traditional cheeseboard</i> | 22 |
|---|--|----|

## Desserts

|   |  |    |
|---|--|----|
| 🍴 | Buffet de desserts (2 parts / personne) <i>Selection of Desserts from the buffet</i> | 26 |
|---|--|----|

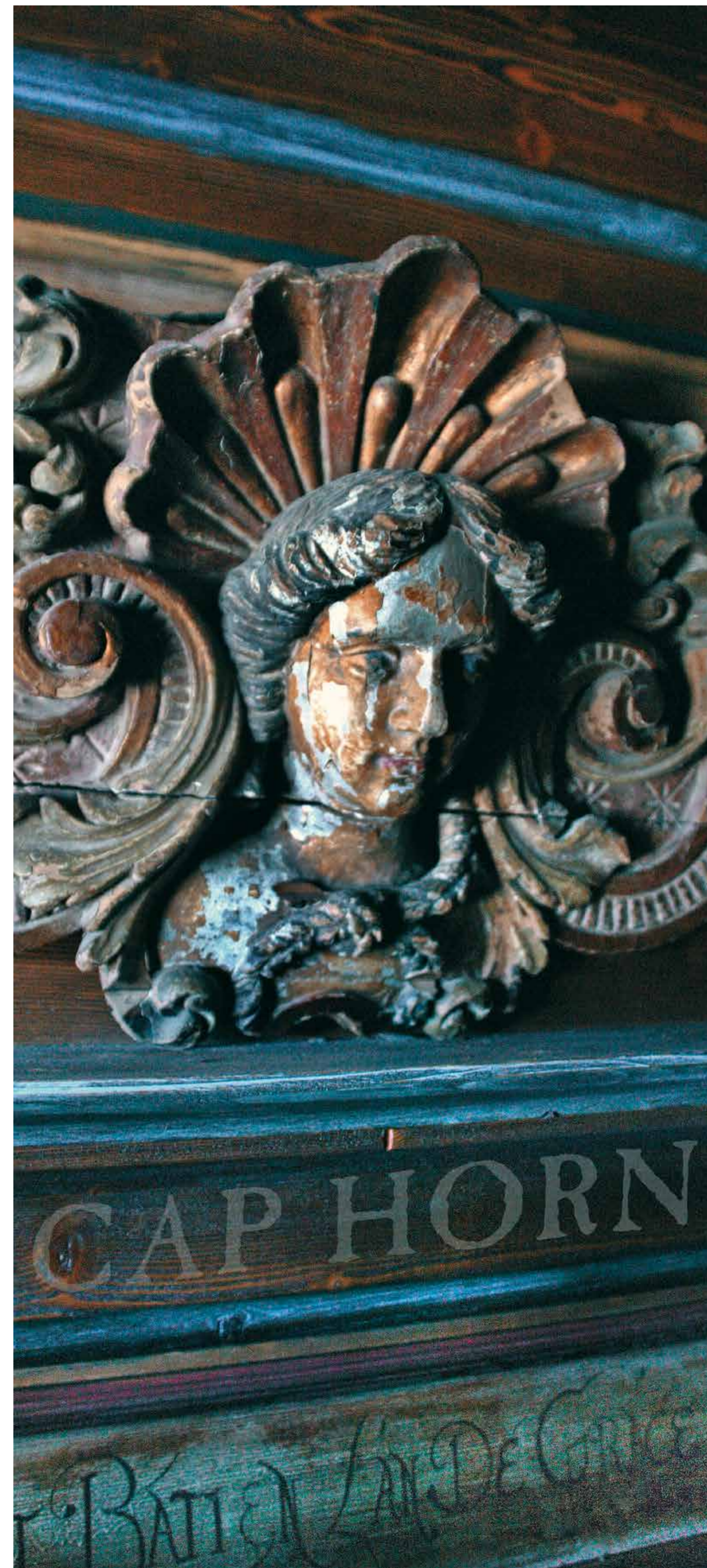
Origine des viandes : Black Angus (U.S.A., Australie) - Charolais (France) - Wagyu <sup>Grade 4/5, 5/8, 8/8</sup> (Australie)  
Japon - Ecosse - Espagne

Prix nets euros / service compris ■ Net prices euros / service included



**MOUSSAIEFF**  
RARE AND MAGNIFICENT JEWELS

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## L'Épicerie du Cap, pour commencer en beauté !

|                            |  |    |
|----------------------------|--|----|
| <span><span></span></span> | <span><span></span></span> Sardines extra Cap Horn à l'huile d'olive bio (Maison Guildive) <i>Sardines</i>             | 36 |
| <span><span></span></span> | <span><span></span></span> Filets d'anchois extra, huile d'olive vierge extra (Don Bocarte) <i>Anchovies</i>           | 45 |
| <span><span></span></span> | <span><span></span></span> Ventrèche de thon blanc (Bonito del Norte, Don Bocarte) <i>Belly of white tuna</i>          | 56 |
| <span><span></span></span> | <span><span></span></span> Escargots XXL x6 <i>XXL Snails x6</i>   | 32 |
| <span><span></span></span> | <span><span></span></span> Focaccia au romarin <i>Rosemary Focaccia</i>  | 25 |
| <span><span></span></span> | <span><span></span></span> Cœur de saumon fumé Petrossian aux épices à la caucasienne <i>Smoked salmon with spices</i> | 56 |
| <span><span></span></span> | <span><span></span></span> Tarama Petrossian à la truffe noire (100 gr) <i>Petrossian tarama with black truffle</i>    | 39 |

|                            |   |              |               |
|----------------------------|---|--------------|---------------|
| <span><span></span></span> | <span><span></span></span> Caviar Sturia Vintage Baeri  | 50 gr / 149  | 125 gr / 379  |
| <span><span></span></span> | <span><span></span></span> <b>Caviar Silver</b> <b>ICONE Schrenkii</b> servi avec Dry Martini (vodka Grey Goose et Nolly Prat) 50 gr / 179      | 125 gr / 419 | 500 gr / 1689 |
| <span><span></span></span> | <span><span></span></span> <b>Spicy Mansour</b> (viande des Grisons finement tranchée, huile d'olive, citron et Tabasco)                        | 35           |               |
| <span><span></span></span> | <i>Thin slices of Grisons dried beef, olive oil, lemon and Tabasco</i>  |              |               |
| <span><span></span></span> | <span><span></span></span> <b>Planche de bœuf fumé</b> Sélection Metzger et beurre de baratte au piment d'espelette                             | 49           |               |
| <span><span></span></span> | <i>Smoked beef Metzger Selection with Espelette pepper butter</i>   |              |               |
| <span><span></span></span> | <span><span></span></span> <b>Planche de charcuteries à la truffe</b> (mortadelle à la truffe, jambon blanc à la truffe, saucisson à la truffe) | 46           |               |
| <span><span></span></span> | <i>Cold meats with truffle (mortadella, dried sausage, ham)</i>   |              |               |

## Salades

|                            |   |    |
|----------------------------|---|----|
| <span><span></span></span> | <span><span></span></span> La Maraîchère - Haricots verts frais, oignons rouges, tomates cerise                             | 29 |
| <span><span></span></span> | <i>Fresh green beans, red onions, cherry tomatoes</i>   |    |
| <span><span></span></span> | <span><span></span></span> <b>L'italienne - Burrata Stracciatella</b> (2 pers.) - Pain aux olives, grappe de tomates cerise | 76 |
| <span><span></span></span> | <i>Stracciatella Burrata (2 pers.), toasts with olives, cherry tomato clusters</i>  |    |
| <span><span></span></span> | <span><span></span></span> La Cap Horn - Cœur de frisée, tartines de Chavignol au miel, pignons de pin                      | 30 |
| <span><span></span></span> | <i>Curly endive, goat's cheese with honey and pine nuts</i>   |    |
| <span><span></span></span> | <span><span></span></span> La Tartare - Tartare de tomate et Mozzarella di Bufala, fines herbes, roquette et huile d'olive  | 35 |
| <span><span></span></span> | <i>Tomato and mozzarella tartar with herbs, olive oil and arugula salad</i>   |    |
| <span><span></span></span> | <span><span></span></span> La Fruitière - Tarte au Beaufort maison et son mesclun   | 30 |
| <span><span></span></span> | <i>Warm Beaufort tart and mesclun</i>   |    |
| <span><span></span></span> | <span><span></span></span> La Chicken Cæsar salad - Salade romaine, parmesan, poulet, croûtons                              | 33 |
| <span><span></span></span> | <i>Salad, parmesan, chicken and croutons</i>  |    |

## Entrées côté Mer

|                            |   |    |
|----------------------------|---|----|
| <span><span></span></span> | <span><span></span></span> King Crab, la patte entière <i>Whole leg</i>   | 49 |
| <span><span></span></span> | <span><span></span></span> <b>La King Crab</b> - Chair de King Crab du Kamtchatka, avocat, herbes fraîches et son mesclun | 69 |
| <span><span></span></span> | <i>Kamtchatka king Crab meat, avocado, fresh herbs and mesclun</i>  |    |
| <span><span></span></span> | <span><span></span></span> Saumon fumé d'Écosse tranché à la main <i>Scottish smoked salmon sliced by hand</i>            | 38 |
| <span><span></span></span> | <span><span></span></span> Tartare de thon, coriandre et zeste de citron vert <i>Tuna tartar, coriander and lime zest</i> | 43 |
| <span><span></span></span> | <span><span></span></span> Crevettes tièdes, huile d'olive et basilic <i>Warm shrimps in olive oil and basil</i>          | 43 |

## Entrées côté Terre

|                            |   |    |
|----------------------------|---|----|
| <span><span></span></span> | <span><span></span></span> Velouté de potimarron, huile de noisette <i>Pumpkin cream soup with nut oil</i>    | 27 |
| <span><span></span></span> | <span><span></span></span> Soupe pot au feu (bouillon de bœuf maison) <i>Home-made beef broth</i>             | 27 |
| <span><span></span></span> | <span><span></span></span> Maïs frais grillés (2 pièces) <i>Grilled corns on a cob (2 p.)</i>                 | 28 |
| <span><span></span></span> | <span><span></span></span> Carpaccio de bœuf à l'huile d'olive vierge <i>Beef Carpaccio</i>                   | 29 |
| <span><span></span></span> | <span><span></span></span> Carpaccio de bœuf Wagyu - à l'huile d'olive vierge <i>Wagyu Beef Carpaccio</i>     | 40 |
| <span><span></span></span> | <span><span></span></span> <b>aux truffes de chez Truffe</b> <i>Wagyu Beef Carpaccio with Truffle</i>         | 66 |
| <span><span></span></span> | <span><span></span></span> Foie gras de canard maison cuit au torchon <i>Duck foie gras cooked in a cloth</i> | 42 |
| <span><span></span></span> | <span><span></span></span> Foie gras poêlé aux pommes <i>Pan-Fried foie gras with apple</i>                   | 49 |

## Les Sushis du Cap Horn

À découvrir sur notre carte !

## Crustacés

|                            |   |    |
|----------------------------|---|----|
| <span><span></span></span> | <span><span></span></span> Bulots <i>Welks</i>  | 19 |
| <span><span></span></span> | <span><span></span></span> Tourteau <i>Crab</i>   | 39 |
| <span><span></span></span> | <span><span></span></span> Crevettes roses ( <i>8 pièces</i> ) <i>Pink Schrimps</i>   | 34 |
| <span><span></span></span> | <span><span></span></span> <b>Langoustines</b> ( <i>6 pièces</i> ) cuites au bouillon au poivre de Timut et mayonnaise maison | 49 |
| <span><span></span></span> | <i>Dublin bay prawns in a Timut pepper broth and homemade mayonnaise</i>  |    |
| <span><span></span></span> | <span><span></span></span> Homard froid cuit vapeur ( <i>500 / 600 gr</i> ) et mayonnaise maison                              | 58 |
| <span><span></span></span> | <i>Steamed cold lobster with homemade mayonnaise</i>  |    |

### Huîtres / Oysters

|                            |   |       |    |
|----------------------------|---|-------|----|
| <span><span></span></span> | <span><span></span></span> Perle de l'impératrice "Joël Dupuch" | les 6 | 34 |
| <span><span></span></span> | <span><span></span></span> Fine de Claire Cadoret n°2           | les 6 | 28 |
| <span><span></span></span> | <span><span></span></span> Fine de Claire Cadoret n°3           | les 6 | 22 |
| <span><span></span></span> | <span><span></span></span> Gillardeau Papillon n°5              | les 6 | 29 |
| <span><span></span></span> | <span><span></span></span> Spéciale Gillardeau n°2              | les 6 | 39 |

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| <span><span></span></span> | <span><span></span></span> <b>Mikado de King Crab</b> (3 pattes / 3 legs) | 99 euros |
|----------------------------|---|----------|

## Assiette du Mousse

|                            |  |          |
|----------------------------|--|----------|
| <span><span></span></span> | <span><span></span></span> 3 Fine de Claire Cadoret n°3, 3 crevettes roses | 64 euros |
| <span><span></span></span> | <span><span></span></span> 3 langoustines, bulots                          |          |
| <span><span></span></span> | <i>3 oysters, 3 pink shrimps, 3 Dublin bay prawns, whelks</i>              |          |

## Panier Rouge

|                            |  |          |
|----------------------------|--|----------|
| <span><span></span></span> | <span><span></span></span> ½ homard, ½ tourteau, 1 patte de King Crab, 3 langoustines, 5 crevettes roses | 99 euros |
| <span><span></span></span> | <i>1/2 lobster, 1/2 crab, 1 King Crab leg, 3 Dublin bay prawns, 5 pink shrimps</i>                       |          |

## Plateau de l'Amiral

|                            |   |           |
|----------------------------|---|-----------|
| <span><span></span></span> | <span><span></span></span> ½ tourteau, 3 Fine de Claire Cadoret n°3, 3 Fine de Claire Cadoret n°2                           | 129 euros |
| <span><span></span></span> | <span><span></span></span> 3 Gillardeau Papillon n°5, 3 Spéciales Gillardeau n°2, 3 langoustines, 3 crevettes roses, bulots |           |
| <span><span></span></span> | <i>1/2 crab, 12 oysters, 3 Dublin bay prawns, 3 pink shrimps, whelks</i>  |           |

## Plateau Cap Horn

|                            |  |           |
|----------------------------|--|-----------|
| <span><span></span></span> | <span><span></span></span> ½ homard, ½ tourteau, 3 Fine de Claire Cadoret n°3,   | 169 euros |
| <span><span></span></span> | <span><span></span></span> 3 Fine de Claire Cadoret n°2, 3 Gillardeau Papillon n°5, 3 Spéciales Gillardeau n°2, 6 langoustines, 10 crevettes roses, bulots |           |
| <span><span></span></span> | <i>1/2 lobster, 1/2 crab, 12 oysters, 6 Dublin bay prawns, 10 pink shrimps, whelks</i>   |           |

## Poissons

|                            |  |    |
|----------------------------|--|----|
| <span><span></span></span> | <span><span></span></span> Pavé de saumon sauce vierge cuit à l'unilatéral | 41 |
| <span><span></span></span> | <i>Pan-fried salmon virgin sauce</i>                                       |    |
| <span><span></span></span> | <span><span></span></span> Poêlée de Saint-Jacques à la Truffe             | 69 |
| <span><span></span></span> | <i>Pan-fried scallops with truffle</i>                                     |    |
| <span><span></span></span> | <span><span></span></span> Sole Belle meunière ( <i>500 gr</i> )           | 89 |
| <span><span></span></span> | <i>Sole meunière cooked in butter with lemon juice and parsley</i>         |    |

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| <span><span></span></span> | <span><span></span></span> Aïoli tous les vendredis et Couscous tous les dimanches <span> </span> ! |    |
| <span><span></span></span> | <i>Aïoli every friday and Couscous every sunday</i>   |    |
| <span><span></span></span> | <span><span></span></span> <b>Plat du Jour</b> <i>Dish of the day</i>                               | 45 |
| <span><span></span></span> | <span><span></span></span> <b>Poisson du Jour</b> <i>Fish of the day</i>                            | 55 |

### Pizzas

|                            |  |    |
|----------------------------|--|----|
| <span><span></span></span> | <span><span></span></span> Pizza à la Truffe Noire de chez Truffe <span> </span> ! Crème, œuf, mozzarella, truffes | 81 |
| <span><span></span></span> | <i>Cream, egg, truffle, mozzarella</i>   |    |

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| <span><span></span></span> | <span><span></span></span> Marguerite Tomato, mozzarella <i>Tomato, mozzarella</i>  | 30 |
| <span><span></span></span> | <span><span></span></span> Reine Tomato, mozzarella, jambon, œuf, champignons <i>Tomato, mozzarella, ham, mushrooms, egg</i>          | 37 |
| <span><span></span></span> | <span><span></span></span> Quatre fromages Gorgonzola, parmesan, Fontina, mozzarella <i>Gorgonzola, parmesan, Fontina, mozzarella</i> | 39 |

## Plats Signature du Cap Horn

|                            |   |             |
|----------------------------|---|-------------|
| <span><span></span></span> | <span><span></span></span> <b>Langouste Royale</b> cuite au feu de bois, beurre de corail et linguine sauce tomate cerise | 100 gr / 39 |
| <span><span></span></span> | <i>Spiny lobster cooked over a wood fire, coral butter, linguine with cherry tomato sauce</i>                             |             |

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| <span><span></span></span> | <span><span></span></span> <b>Rigatoni aux TRUFFES</b>   | 89  |
| <span><span></span></span> | <i>Rigatoni with truffle</i>   |     |
| <span><span></span></span> | <span><span></span></span> <b>Poulet fermier à la broche</b> 2 kg, sauce aux morilles de chez Morille et sa purée maison | 241 |
| <span><span></span></span> | <i>Farm-range chicken 2kg, morel mushrooms sauce and home-made mashed potatoes</i>                                       |     |

|                            |  |     |
|----------------------------|--|-----|
| <span><span></span></span> | <span><span></span></span> <b>Poulet fermier aux truffes à la broche</b> 2 kg, sauce à la truffe et sa purée aux truffes | 271 |
| <span><span></span></span> | <i>Truffle farm-range chicken 2kg, truffle sauce and home-made mashed potatoes with truffles</i>                         |     |

|                            |  |                |
|----------------------------|--|----------------|
| <span><span></span></span> | <span><span></span></span> Entrecôte Wagyu japonaise (200 gr) <i>Japanese Wagyu rib steak</i>          | 171            |
| <span><span></span></span> | <span><span></span></span> Côte de bœuf Wagyu <sup>Grade 8/9</sup> (pour 2 personnes), sauce Béarnaise | 1/1,2 kg / 435 |

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| <span><span></span></span> | <span><span></span></span> Purée aux truffes de chez Truffe (pour 2 personnes) | 65 |
| <span><span></span></span> | <i>Mashed potatoes with truffles (2 pers.)</i>                                 |    |
| <span><span></span></span> | <span><span></span></span> Frites aux truffes de chez Truffe                   | 45 |
| <span><span></span></span> | <i>French fries with truffle</i>   |    |

## Pâtes et Spécialités

|                            |   |    |
|----------------------------|---|----|
| <span><span></span></span> | <span><span></span></span> Linguine tomate, basilic <i>Linguine with tomato and basil</i> | 36 |
| <span><span></span></span> | <span><span></span></span> Linguine Aglio e Olio <i>Linguine Aglio e Olio</i>             | 29 |
| <span><span></span></span> | <span><span></span></span> Linguine à la poutargue <i>Bottarga linguine</i>               | 49 |
| <span><span></span></span> | <span><span></span></span> Rigatoni à la Bolognaise <i>Rigatoni Bolognese</i>             | 39 |
| <span><span></span></span> | <span><span></span></span> Lasagne et salade de mesclun <i>Lasagna with mesclun</i>       | 39 |

|                            |  |    |
|----------------------------|--|----|
| <span><span></span></span> | <span><span></span></span> Linguine Vongole <i>Vongole linguine</i>              | 49 |
| <span><span></span></span> | <span><span></span></span> Linguine au homard bleu sauce tomate légèrement spicy | 79 |
| <span><span></span></span> | <i>Linguine with blue lobster, lightly spicy tomato sauce</i>                    |    |

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|----------------------------|---|-----|
| <span><span></span></span> | <span><span></span></span> Linguine à la Truffe Blanche (disponible selon la saison uniquement) | 149 |
| <span><span></span></span> | <i>Linguine with white truffle (depending of the season)</i>                                    |     |

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| <span><span></span></span> | <span><span></span></span> Si vous êtes pressés, plats servis avec un minimum d'attente / <i>If you are in a hurry, dishes served in a minimum of wait</i> |  |
|----------------------------|--|--|