

Our Menu

Flavors of a mountain farm 49 €

3-course menu

Fireplace leeks, smoked trout, avruga caviar
Capon, carrot colors with citrus fruits, savory cream
Creamy milk with sweet clover, blueberries and lavender

Matching wine (+ 21 €)

Spirit of the Alps 65 €

4-course menu

Royal egg, truffled brioche fingers
Fireplace leeks, smoked trout, avruga caviar
Trout, autumn vegetables mix, floral emulsion
Like an apple in autumn, bourbon vanilla, salted butter caramel

Matching wine (+ 26 €)

In front of the fire place 78 €

4-course menu

Fireplace leeks, smoked trout, avruga caviar
Foie gras in two ways, creamy corn, hazelnuts and reduced juice
Fire-cooked ribeye, demi-glace sauce and truffle mashed potatoes
64% chocolate, Corsican clementine, imperial mandarin

Matching wine (+ 26 €)

Végétarian menu 52 €

3-course menu

Royal egg, truffled brioche fingers
Autumn vegetables mix, carrot colors with citrus fruits, floral emulsion
Creamy milk with sweet clover, blueberries and lavender

Accord mets et vins (+ 21 €)

3-course freedom menu 58 €

3 dishes from the menu of your choice

Matching wine (+ 21 €)

4-course freedom menu 78 €

4 dishes from the menu of your choice

Matching wine (+ 21 €)

Childrens (from 2 to 12 years old)

Discovery menu 2-course : 28 €

Main course: Capon, carrot colors with citrus fruits, savory cream

Dessert of your choice: 2 scoops of ice cream of your choice / Chocolate mousse / Blueberry tartlet

OR

Little Savoyard menu 14 €

Main course: Pasta risotto with ham

Dessert of your choice: 2 scoops of ice cream of your choice / Chocolate mousse / Blueberry tartlet

The Dishes

Starters

Fireplace leeks, smoked trout, avruga caviar	22
Foie gras in two ways, creamy corn, hazelnuts and reduced juice	26
Royal egg, truffled brioche fingers	19

Main Courses

Capon, carrot colors with citrus fruits, savory cream	38
Fire-cooked ribeye, demi-glace sauce and truffle mashed potatoes	42
Trout, autumn vegetables mix, floral emulsion	36

Interlude

Cheese plate	12
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Desserts

64% chocolate, Corsican clementine, imperial mandarin	19
Creamy milk with sweet clover, blueberries and lavender	18
Like an apple in autumn, bourbon vanilla, salted butter caramel	16

Our Specialties to Share

Traditional fondue accompanied by an assortment of delicatessen and salad.

29 €/pers

Traditional truffle fondue accompanied by an assortment of delicatessen and salad.

35 €/pers