MADAME

for a good start	
Twelve vegetables Madam's soup (🏈	28
Chestnut velouté, Beaufort cheese and toast 🏽 🚱	34
Home-made foie gras terrine, apple chutney, apple sour brunoise,Parisian brioche	4
Salmon trout from Petit fish farm, smoked in-house and preserved in olive oil, mousse and crisp parsnip	35
Alpine beef marrowbone, meat juice, coco beans ragout	32
Main Courses	
Farmhouse yellow poultry, roasted cauliflower, cauli-	50
flower cream with Abondance cheese, poultry juice	
Savoie caramelized sweetbread, hedgehog mushrooms, vin jaune sauce	6
Sisteron lamb noisette, Macaroni stuffed with shredded lamb meat, grilled with Beaufort cheese, well-seasoned juice	57
Plain Savoie artic char, mashed potatoes, fresh herbs salad, Genevese wine sauce	57
Senator Couteau hare "à la royale", truffled mashed potatoes	66
Steamed sweet chestnuts, green onion, fennel,	42



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To Share	
« Rossini » Pithiviers, foie gras, black truffle from Périgord, mashed potatoes, sour salad, Périgueux wine sauce (price for two guests)	160
Sisteron shoulder of lamb slow-cooked during 15 hours in a stockpot, white beans puree (recommended for four guests)	210
Mont D'Or cheese baked with alpine pasture honey, baby potatoes (price for two people)	60
Savoie Protected designation of origin cheese board Summer Beaufort cheese, Savoie tomme, Chevrotin, Savoie Emmenthal, blueberry jam	23
A caress for foodies	
Tatin tart "to be turned over", Isigny raw cream 🕑	24
Parisian custard with Tahiti vanilla 🖗	22
Chocolate tart, buckwheat cream (9)	23

Tepid rice pudding, salted butter caramel $\@ifnextchirple{egin{array}{c}} \end{array}$

Sweet chestnut cream soufflé (9)



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