

## MADAME

*For a good start*

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| Chestnut velouté, Beaufort cheese and toast (V)                                                            | 34 |
| Home-made foie gras terrine, apple chutney, apple sour<br>brunoise, Parisian brioche                       | 41 |
| Salmon trout from Petit fish farm, smoked in-house<br>and preserved in olive oil, mousse and crisp parsnip | 35 |
| Diver Scallops in brioche, lemon beurre blanc                                                              | 36 |

*Main courses*

|                                                                                                                                                     |    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Farmhouse yellow poultry, stuffed morels, Ivoire sauce                                                                                              | 55 |
| Savoie caramelized sweetbread, hedgehog mushrooms,<br>yellow wine sauce                                                                             | 65 |
| Alpin Beef Tenderloin, truffled macaroni gratin, beef<br>juice (Replace the Alpine beef with a fillet of Australian<br>Wagyu for an additional €21) | 68 |
| Steamed artic char, mashed potatoes, fresh herbs<br>salad, Genevese wine sauce                                                                      | 57 |
| Duck breast, celery millefeuille, celery palet and poultry<br>juice smoked with fir-tree thorns                                                     | 59 |
| Roasted chestnuts, green onion, fennel, (V)<br>Périgord walnuts, vegetable reduction                                                                | 42 |

*Side of your choice*

|                           |    |
|---------------------------|----|
| Sauteed spinach (V)       | 15 |
| Homemade French fries (V) | 15 |
| Mashed potatoes (V)       | 15 |
| Green Salad (V)           | 15 |

*French and European Union meat unless otherwise stated*



*Vegetarian dishes*

*Net prices in euros - Service included*

*For allergy problems, we have a specific document at your disposal*

## MADAME

*To share*

|                                                                                                                                        |                  |     |
|----------------------------------------------------------------------------------------------------------------------------------------|------------------|-----|
| Premium cuts selection<br>cooked in the fire place                                                                                     | (price for 100g) | 25  |
| Sisteron shoulder of lamb slow-cooked during<br>7 hours in a stockpot, coco beans ragout, sour salad<br>(recommended for three guests) |                  | 210 |
| Mont D'Or cheese baked with alpine pasture honey,<br>baby potatoes (price for two people)                                              |                  | 60  |

*Cheese board*

|                                                     |   |    |
|-----------------------------------------------------|---|----|
| Savoie Protected designation of origin cheese board | Ⓟ | 23 |
|-----------------------------------------------------|---|----|

*A caress for foodies...*

|                                                                                                                        |   |    |
|------------------------------------------------------------------------------------------------------------------------|---|----|
| Tatin tart "to be turned over", Isigny raw cream                                                                       | Ⓟ | 24 |
| Parisian custard with Tahiti vanilla                                                                                   | Ⓟ | 22 |
| Chocolate and pear millefeuille, mulled wine and<br>vanilla, mulled wine dark chocolate sauce, homemade<br>pear sorbet | Ⓟ | 23 |
| Sweet chestnut cream soufflé                                                                                           | Ⓟ | 22 |
| Warm rice pudding, salted butter caramel                                                                               | Ⓟ | 23 |

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