

MENU SIMPLICITE 33.00 €

Salt-Baked Camargue Salmon Infused with Dill Tapenade
Grilled Sardine with Baby Lettuce

Ou

Salad Warm Vegetable Confit Tarte with Lightly Sauteed Snails
Sweet Garlic and Parsley Mousse

Braised Beef Cheek Medallions (France) with Spicy Gravy French-Style Carrot Confit

Ou

Pearls Slow-Cooked Whitefish Dodine Pressed Peas in Mushroom Gravy

Strained Fromage Blanc with Cream

Ou

Fresh Goat With Nut Oil and Leeks

Marshmallow, Mascarpone and Red Fruit Dessert

Mignardises

All taxes included

MENU TERRE ET LAC 46.00 €

Fresh Marbled Spicy Duck Foie Gras
Country Bread Toasts

Ou

Fried St. Jacques Sea Scallops Brochette with Truffles
Beetroot Nut Oil Vinaigrette

Fried Belly of Arctic Char Vegetarian Roll, Soya Vinaigrette
Ou

Braised Calf Sweetbreads with Etrille Crab
Gravy Creamed Shiitake Mushrooms with Celery and Mascarpone

Fresh Goat With Nut Oil and Leeks

Ou

Selection of Savoie and Various Assorted Cheeses

Dessert of Your Choice From the Menu

Mignardises

All taxes included

MENU PLAISIR 58.00 €

Sauteed Lobster in Ragout of Ravioli from Royans Aromatic Mondeuse Wine

Ou

Broth Risotto Flavored with Fresh Truffles Fresh Parmesan

Slow-Cooked Sea Bass with Morel Mushroom Crust
Warm Large Asparagus in Roasted Duck Gravy

Ou

Flame-Grilled Beef Filet (France) Béarnaise Mousse
Vegetable Cocotte

Fresh Goat With Nut Oil and Leeks

Ou

Selection of Savoie and Various Assorted Cheeses

Dessert of Your Choice From the Menu

Mignardises

All taxes included

MENU SENSATION 72.00 €

Fresh Marbled Spicy Duck Foie Gras
Country Bread Toasts

Slow-Cooked Sea Bass with Morel Mushroom Crust
Warm Large Asparagus in Roasted Duck Gravy

Flame-Grilled Beef Filet (France) Béarnaise Mousse
Vegetable Cocotte

Fresh Goat With Nut Oil and Leeks
Ou
Selection of Savoie and Various Assorted Cheeses

Dessert of Your Choice From the Menu

Mignardises

This menu can't be served after 13h30 and 21h30

All taxes included

STARTERS

Salt-Baked Camargue Salmon Infused with Dill Tapenade
Grilled Sardine with Baby Lettuce 19.00 €

Salad Warm Vegetable Confit Tarte with Lightly Sauteed Snails
Sweet Garlic and Parsley Mousse 19.00 €

Fresh Marbled Spicy Duck Foie Gras
Country Bread Toasts 22.00 €

Fried St. Jacques Sea Scallops Brochette with Truffles
Beetroot Nut Oil Vinaigrette 32.00 €

Sauteed Lobster in Ragout of Ravioli from Royans Aromatic Mondeuse Wine 35.00 €

Broth Risotto Flavored with Fresh Truffles Fresh Parmesan 35.00 €

All taxes included

FISH DISHES

Pearls Slow-Cooked Whitefish Dodine Pressed Peas in Mushroom Gravy 23.00 €

Fried Belly of Arctic Char Vegetarian Roll, Soya Vinaigrette 25.00 €

Slow-Cooked Sea Bass with Morel Mushroom Crust
Warm Large Asparagus in Roasted Duck Gravy 32.00 €

St Pierre Aiguillette Prepared in Typical Dieppe Style
Thickened Broth 32.00 €

Grilled Filet of Lake Fish Cooked my Way
(Arctic Charr, Lavaret, Perch) 31.00 €

All taxes included

MEAT DISHES

Braised Beef Cheek Medallions (France) with Spicy Gravy
French-Style Carrot Confit 22.00 €

Quercy Lamb Noisettes, Roasted Chop,
Sage Leaf Summer, Vegetable Cannelloni 38.00 €

Flame-Grilled Beef Filet (France) Béarnaise Mousse
Vegetable Cocotte 35.00 €

Braised Calf Sweetbreads with Etrille Crab
Gravy Creamed Shiitake Mushrooms with Celery and Mascarpone 32.00 €

Grilled Ribeye Steak (Charolais) Served on the Platter
(1 kg piece minimum served for two) 62.00 €

All taxes included

OUR CHEESE SELECTION

- Fresh Goat With Nut Oil and Leeks 8.00€
Selection of Savoie and Various Assorted Cheeses 12.00 €
Strained Fromage Blanc with Cream 3.00 €

GOURMET DESSERT SENSATIONS

Vacherin with Scattered Pralines 11.50 €

Minestrone Exotic fruits 11.50 €

Sweet Homemade Hot Chocolate Cake with a Sorbet (10 minutes) 11.50 €

A Gondole of fresh fruits and sorbets 14.00 €
(Ne peut être servi dans un menu)

Crispy Red Fruit Topping 11.50 €

Classic Millefeuille from Our Childhood 11.50 €

Fine Thin-Crust Apple Pie with Caramel Sauce
Quenelle of Madagascar Vanilla Ice Cream 12.50 €

PLEASE ORDER YOUR DESSERT AT THE START OF YOUR MEAL, TO REDUCE WAITING TIME

All taxes included