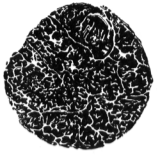


MENU

WINTER 2025-26



APPETIZERS & TAPAS BAR

Mini Granny apple turnovers, Reblochon
€14

Panisse fries, green mayonnaise
€14

Curried lentil hummus
€14

Savoie charcuterie platter
€22

Cheese platter from our mountains
€23

Dried meat from the Alps
€26

Croque-monsieur truffled ham, spinach
and truffle
€38



STARTERS

Jerusalem artichoke velouté
with chestnuts espuma
€18

Roasted cauliflower,
winter vegetables vierge sauce
€22

Warm brioche pâté with Diots,
meat juice with tarragon
€26

Scallops, coral butter, dill condiments
€32

Perfect egg, pumpkin mousseline
with truffle
€36



MAIN COURSES

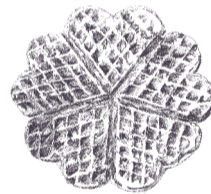
Carnaroli risotto with butternut mushrooms
€26

Arctic char with almond crust
and watercress
€36

Savoyard fondue 'Boujon'
Master cheese maker and affineur
€46
(truffle upgrade available)
€56

Crispy chicken supreme ballotine
with truffle and stuffed pacherri pasta
€58

Beef rib from "La Ferme Noire"
(Maison Lesage)
€150



CHEESE & DESSERTS

Freshly made waffles
€16

Charlotte with pear & chocolate speculoos
€18

Shortbread with clementine
and salted butter caramel
€18

Trio of cheeses
€20

Dark chocolate soufflé
€26

