

MADAME

While awaiting...

Braised Figatelli with toasts, mustard sprouts	35
Mountain salted meat board	40
Matured cheese board by Pierre Gay, French craftperson of the year (creamy cheese with truffle, Betz pavé, Comté cheese aged 24 months, Alpine pasture Beaufort cheese aged 18 months)	45

For a good start

Madame's soup with 12 vegetables (V)	28
Luted onion soup, puff pastry, beaufort cheese (V)	30
Marinated and beech wood smoked red tuna, fennel emulsion, wasabi.	38
Black Angus rump steak carpaccio, brocciu cheese with citrus fruits, watercress pesto	36
Soft-boiled hen's egg Moscow way, herbs cream, tartlet, caviar and tarragon zabaione, fried sea asparagus	40
Candied butternut with orange served on its shortbread biscuit, hazelnut, praline, citron caramel (V)	35

To share

Prime rib of Baltic beef (matured during 45 days) served with mushrooms, seasonal vegetables, French fries, mashed potatoes, and well-seasoned meat juice	20/100gr
Baked Mont d'Or cheese, baby new potatoes (price for 2 people)	60
Traditional Savoy cheese fondue: Savoy wheel, Abondance, and Beaufort cheese (price for 2 people)	100

French and European Union meat*Vegetarian dishes**Net prices in euros - Service included**For allergy problems, we have a specific document at your disposal*

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Main Courses

Aberdeen beef fillet Rossini way (Melanosporum black truffle, semi-cooked foie gras, flambé Morello cherries, roseval potatoe millefeuille)	72
The Chef's poularde: quince thickened juice and tonka beans, cabbage glazed in old port wine, melanosporum truffle	60
Wild sea bass with candied celery and pear, Champagne emulsion, pink berries	65
Between land and ocean, rosy saddle of lamb in Wellington crust (anchovies, capers, Kalamata olives, nori, pearled lamb juice, braised chicory with citrus fruits)	55
Beetroot and hibiscus risotto, Parmesan cheese emulsion, crumble (V)	42

A Caress for foodies...

Citrus fruits fiadone (V)	20
A traditional Custard (V)	20
Lace crepe around hazelnut and truffle (V)	32
Floating island to share served with 3 creams (Tonka bean and hazelnut, Tasmania berries, Geranium and vanilla) (V) <i>price per person</i>	26
Granny Smith freshness flavoured with herbs, apple sorbet (V)	26
Veggie cappuccino intensely chocolate (V)	28

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