

MADAME

For a good start

Chestnut velouté, Beaufort cheese and toast (V)	34
Home-made foie gras terrine, apple chutney, apple sour brunoise, Parisian brioche	41
Salmon trout from Petit fish farm, smoked in-house 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, yellow wine sauce	65
Beef Tenderloin, truffled macaroni gratin, beef juice	68
Steamed artichoke, mashed potatoes, fresh herbs salad, Genevese wine sauce	57
Senator Couteau hare "à la royale", truffled mashed potatoes	66
Roasted chestnuts, green onion, fennel, Périgord walnuts, vegetable reduction (V)	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



Vegetarian dishes

Net prices in euros - Service included

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

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To share

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

Cheese board

Savoie Protected designation of origin cheese board (V)		23
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A caress for foodies...

Tatin tart "to be turned over", Isigny raw cream (V)		24
Parisian custard with Tahiti vanilla (V)		22
Chocolate tart, buckwheat cream (V)		23
Sweet chestnut cream soufflé (V)		22
Tepid rice pudding, salted butter caramel (V)		23

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