



Chef's Menu Autumn - Winter 2022

Chef's Menu: 47,50€ per person (tax inclusive)

Starter – Fish OR Meat OR Vegetarian Dish – Cheese - Dessert

Mineral Water – Tea or Coffee

Regional Wine 6,50€ per person (all taxes included), AOC Wine 9€ per person (all taxes included)



Starters

Salmon Tataki, young vegetables with Asian flavours
Porcini mushroom soup, nutmeg chantilly and Reblochon croustilles 
Creamy potatoes, diced pumpkin and veal pancetta



Fish

Fillet of red mullet just seized, colourful winter vegetables
Arctic char fillet, spaghetti squash and black rice



Meat

Roasted veal fillet, Anna potatoes and young vegetables
Rack of lamb from Haute-Savoie with herbs, crozets and wild mushrooms



Vegetarian dishes

Cannelloni with spinach and ricotta cheese, gratinated with local cheeses and crispy vegetables



Desserts

Seasonal fruit carpaccio with fresh mint granita
Vacherin with red fruits and Madagascar vanilla
Cocoa Valley chocolate cream, shortbread style crisp

