



Chef's Menu Spring – Summer 2023

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

Starter – Fish OR Meat OR Vegetarian Dish – Dessert

Mineral Water – Tea or Coffee

Regional Wine 6,80€ per person (tax inclusive) or AOC Wine 9,50€ per person (tax inclusive)



Starters

Basil ravioli with vegetable and Espelette pepper broth with crispy veal toppings

Leek confit with mustard crumble 

Crabmeat and cauliflower salad with black vegetable tuile



Fish

Grilled red tuna, mashed vitelotte potatoes and spring vegetables

Sea bass fillet, creamy asparagus risotto, tomato basil infused virgin oil



Meat

Grilled beef steak from Haute Savoie with peanuts, potatoes Anna and spring vegetables

Duck tenderloin with Sichuan pepper and ratatouille style vegetables



Mature regional cheese



Desserts

Crème caramel with Madagascar vanilla

Strawberry and rhubarb soup, crispy madeleine

Choux pastry, light pistachio cream and red fruits

