



Classic Menu Autumn - Winter 2023

Classic Menu: 40€ per person (all taxes included)




Starter – Main Course (Fish OR Meat OR Vegetarian) – Dessert

Mineral Water – Tea or Coffee

Regional Wine 6,80€ per person (all taxes included) or AOC Wine 9,50€ per person (all taxes included)



Starters

- Crispy mushrooms, young mesclun shoots 
- Grilled toast with squash and tomme Savoie cheese, lamb's lettuce salad
- Leek and mushroom soup, toast with black garlic 
- Poached egg, pumpkin cream, chestnut toppings
- Beetroot and smoked trout tartar, mustard shoot
- Season salad, cooked and raw vegetables, parmesan crumble 



Fish

- Salmon coated with Wasabi sesame, wheat risone and carrots
- Grilled hake fillet with creamy butternut risotto
- Pan-fried pollack, black rice and roasted parsnip



Meat

- Lamb tagine with oriental spices, crunchy brick leaf
- Braised veal, sweet potato and seasonal vegetables
- Poultry supreme, pan-fried mushrooms and squash spaghetti



Vegetarian dishes

- Vegetable Wok, fried Thai-style croquette
- Creamy squash risotto, truffle ravioli



Desserts

- Our Traditional chocolate cake, passion fruit filling, hibiscus and passion fruit sorbet
- Paris-Brest choux
- Grapefruit jelly, nougat coulis and shards of nougatine
- Madagascan vanilla panna cotta, citrus coulis, lemongrass

