

Dessert



Ile flottante from my childhood, woodruff

23
€



Conference pear with juniper from the Vanoise massif, St Gervais Gin

23
€



Souffle with honey flavor, local farm milk ice cream

23
€

Boissons



Half a bottle of water

Starter



Carpaccio de saint jacques

Alcoholic Beverages



Bottle of Champagne

120
€

Café



Coffee

7
€

From the mountains



Egg yolk and lamb's lettuce, Melanosporum black truffle, bread finger smoked with vine shoots

43
€



Mushrooms royal toasted rye bread like an alpine walking

39
€



Trout from our rivers marinated with Grandpa Raymond hay

41
€



Crozet cuit comme un risotto



Œuf bio Croustillant

From the lakes and the seas



Grilled John Dory fish, Grenoble sauce, serac cheese agnolotti and spinach sprouts

62
€



French scallops, braised salsify with walnuts, stuffed Roscoff onions

58
€



Crab from head to claws, kohlrabi cooked in the fireplace, armorican limonade and granita 65
€

Locally-flavoured meats



4 Amandes



Young pigeon Miéral selection, roasted with Savoie sweet wine, broccoli and mélilot flower 25
€



Soft veal selection cooked with ice cider, Barberine apple and turnip from Auvergne 25
€



1 Homard cuit coupé en deux



6 Crevettes Roses 40/60



4 Langoustines cuites 16/20



Assiette d'Huitre 6 ou 12



8 Palourdes



250G de bulots cuits

spécialités Montagne 2 personnes



Raclette des Savoie



Traditionnelle Pela des Avaris

Non classé



Glass of Wine

18
€



Bottle of Wine

45
€



Bottle of Water

7
€



Glass of Champagne

24
€