

Signature Menu

Appetizer



Smoked salmon carpaccio

ajo blanco cream, mildly spiced mango vinaigrette

or

House-made charcuterie ~ 18 months refining ~

(juniper-smoked by us cured ham, terrine, dry-cured pork and beef sausage, garlic sausage and dried beef)

green salad



Premium cod loin , creamy beurre blanc sauce

medley of grains and seasonal vegetables

or

Confit French lamb shoulder, thyme, mild garlic cream and rich lamb jus

potato gratin and seasonal vegetable



Your choice of dessert from our selection

49€

~ a selection of three aged farmhouse cheeses

€8 supplement

served until 1:30 p.m. for lunch and 8:30 p.m. for dinner.

No substitutions or changes to the menu are permitted. Any changes requested will be charged at à la carte prices.

Dessert cannot be substituted with cheese.

Every day, our team is dedicated to providing you with the very best. To support our team's well-being, the restaurant closes at 3:00 p.m. after lunch and 11:00 p.m. after dinner. Prices are net, per person, in euros. Drinks are not included. Service is included. Gratuities are at your discretion. Payment at the table, please.

The Snacks to enjoy on your own or to share...

~French Caviar from Neuvić – 10g ~ Signature Oscietra ~ served with 8 blinis	33€
medium-sized grains with a firm texture and golden hues. Powerful yet refined, elegant and beautifully balanced, with delicate notes of the sea and oyster.	
~Black Truffle Supreme – 15g ~ served with 8 blinis	35€
~House-made Malakoff – hot French-Swiss cheese fritters – 6 pieces	18€
~Crispy prawns, sriracha mayonnaise – 4 pieces	16€
~GaHouse-made potato waffle, light Abondance cheese emulsion	15€
~House-cured, juniper-smoked ham – 100g	16€
~House-cured dried beef – 50g	10€
~House-made dry-cured pork and beef sausage – 100g	8€
~Cooked ham with truffle – 100g	8€

The Starters

~Mediterranean red prawn carpaccio, peach and yellow chilli sauce vierge	31€
~Smoked salmon carpaccio, ajo blanco cream, mildly spiced mango vinaigrett	24€
~House-made charcuterie ~ 18 months refining ~ served with green salad (juniper-smoked by us cured ham, terrine, dry-cured pork and beef sausage, garlic sausage and dried beef)	22€
~Fish ceviche, coriander and red onion leche de tigre, ají amarillo, Tagetes lemmonii	20€
~Traditional house-made pâté en croute (duck, veal, pork and foie gras), summer condiment	19€
~Tomato variations (confit tomatoes, tomato biscuit, creamy stracciatella, basil pesto, tomato-basil sorbet)	18€
~Green salad	7€

The Salads (lunch only)

~Caesar salad with crispy chicken or crispy prawns (little gem lettuce hearts, croutons, hard-boiled egg and parmesan shavings)	24€
~Warm goat's cheese salad from our valley	21€
~Bluefin tuna poke bowl (quinoa, mango, avocado, cucumber, pickled ginger, coriander, edamame, sweet soy and sesame sauce) <u>no substitutions</u>	24€

the Fishes

~Golden pan-fried perch fillets, meunière-style,
medley of grains and seasonal vegetables 34€

~ Premium cod loin, creamy beurre blanc sauce
medley of grains and seasonal vegetables 32€

~Cold lobster roll, served with house-made fries 35€
(100% flaked lobster meat, mayonnaise, Little Gem lettuce hearts, tomatoes, coriander,
butter-toasted brioche bun)

no substitutions

The Meats

served with potato gratin and seasonal vegetable

~Reimagined Rossini-style beef fillet 49€
(French duck foie gras escalope, black truffle from the Drôme des Collines, Périgueux sauce)

~Beef fillet, creamy Chanterelles sauce 40€

~Skin-roasted duck breast, rich cherry and ginger-infused jus 36€

~Confit French lamb shoulder, thyme, mild garlic cream and rich lamb jus 30€

~Hand-cut beef tartare with Thai flavours served with freshly cut house-
made fries and green salad 28€
(lemongrass, ginger, sweet soy sauce, coriander, galangal, sesame seeds and toasted sesame oil)

no substitutions

~Fleur de Neige burger served with freshly cut house-made fries and green salad 28€
(bun, hand-chopped beef patty, tomato, little gem lettuce heart, Châtel raclette
cheese and house-made burger sauce)

no substitutions

~Freshly cut house-made fries 8€

~Freshly cut fries with truffle and parmesan 11€

Enhance your dish with a black truffle supreme

+€35



Vegetarian dishes

- ~Puff pastry-wrapped carrot, vegetable charcoal crumble, light carrot emulsion 18€
- ~Medley of grains and seasonal vegetables 21€

The Cheeses

- ~Aged farmhouse cheeses, jam and dried fruits (selection of 5 cheeses) 15€

The Savoyard Specialities

- ~Farmhouse raclette from Châtel – Ferme du Linga, minimum 2 people minimum 2 people 25€
served with boiled potatoes in their skins and a green salad,
for you to melt and scrape at the table
(300g of farmhouse cheese per person – dine-in only)
- Savoyard cheese fondue (250g per person), served with bread and a green salad minimum 2 people 23€
(blend of French and Swiss cheeses, white wine and garlic)
- ~Berthoud (certified traditional speciality from the Abondance Valley) 22€
served with boiled potatoes in their skins and a green salad 
(oven-baked Abondance cheese, Madeira, garlic, pepper and Savoy white wine)
- ~House-made charcuterie selection supplement (per person) 9€
(juniper-smoked by us cured ham, dry-cured pork and beef sausage, garlic sausage and dried beef)

The desserts

All our ice creams, sorbets and pastries are made in-house

~Valrhona dark chocolate sphere, flambéed with Green Chartreuse (blueberries in two textures, light Chartreuse mousse, caramelised hazelnuts) green Chartreuse ice cream	16.00€
~Éclair (mango and passion fruit crémeux, light Dulcey blond chocolate ganache)	15.00€
~Chocolate cookie and raspberry sorbet (soft Valrhona dark chocolate cookie with a molten centre) - please allow 10 minutes	14.00€
~Liqueur Sorbet Coupe (2 scoops) (your choice of: raspberry sorbet with raspberry eau-de-vie, lime sorbet with vodka, or apricot sorbet with apricot eau-de-vie)	13.50€
~100% green Chartreuse (2 scoops of Chartreuse ice cream, light Chartreuse mousse, finished with a pour of green Chartreuse)	15.00€
~French toast-style brioche with Madagascar vanilla, lemon praline sauce, apricot compote and vanilla ice cream - please allow 10 minutes	13.50€
~French ou Irish Coffee (Gautier Cognac or Jameson Irish whiskey, hot coffee and whipped cream)	13.00€
~Dame blanche (2 scoops of Madagascar vanilla ice cream, house-made chocolate sauce and whipped cream)	12.00€
~Traditional espresso tiramisu (soaked sponge, creamy mascarpone and bitter cocoa)	12.00€
~Selection of ice creams and sorbets — your choice of: madagascar vanilla, salted butter caramel, Valrhona dark chocolate, coffee, green Chartreuse, raspberry, lime, blueberry or apricot	3.60€ per scoop
~Frozen Fruits – 100% Vegan passion fruit, baby mango, candy plum, mangosteen & lychee ½ Victoria pineapple, ½ coconut, ½ dragon fruit with raspberry & hibiscus	11.00€ 15.00€
~House-made whipped cream	2.00€



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Payment at the table, please.

Menu Enfant

Menu à 16.50 €

(servi pour les enfants jusqu'à 10 ans)

Tous nos plats sont faits maison,
accompagnés de légumes et/ou de frites fraîches maison
*All our dishes are homemade
and served with vegetables and/or homemade fresh fries*

Aiguillettes de poulet panées par nos soins

Homemade breaded chicken strips

ou / or

Steak haché de boeuf

Minced beefsteak

ou / or

Filet de poisson blanc pané

Breaded white fish fillet



Glace ou Sorbet (1 boule)

vanille, caramel-beurre salé, chocolat noir, café

abricot, myrtilles, framboise, citron vert

Ice cream or Sorbet (1 scoop)

vanilla, salted caramel, dark chocolate, coffee

apricot, blueberry, raspberry, lime

ou / or

Gaufre au sucre glace ou Nutella

Waffle with icing sugar or Nutella