



MENU SÉRAC • 68€

STARTER

Beaten egg white and soft boiled egg yolk in a sorrel cream sauce,
smoked local lake fish fera, crispy buckwheat biscuit

Fine slices of scallops, Jerusalem artichokes puree with seaweed and salmon eggs,
red cabbage pickles

Pressed vegetables with local herbs sausage,
warm mayonnaise sauce with parsley and flavoured with gentian

CHEF THOUGHT

Fillet of pollack, light emulsion of curry and coriander, disk-shaped sweet potato

Grilled in wood oven fillet of guinea fowl, slow-simmered chicory with orange and juniper berry

Preserved leg of lamb, glazed Swede turnips flavoured with a local gin du Mt Blanc,
browned garlic condiment

Signature dish

Traditional head of veal and a pan-fried duck liver with a gherkins and
capers dressing flavored with truffle, grated potato pancake

CHEESE AND TOASTED HAZELNUT BREAD *(extra charge of 10€)*

Coulommiers cheese stuffed with fresh cheese and truffle

Local Abondance cheese, stewed pear flavoured with pine resin

DESSERTS MENU

Chocolate cake with whipped cream with chocolate chips, pear and local herbal liquor

Warm vanilla soufflé, pineapple with rum and lime

Local apple from Savoie in different texture stewed, raw and jelly,
crispy buckwheat biscuit and emulsion of fermented milk

Rum baba flavoured with orange blossom, citrus jelly and segment, roasted pistachio

Cream puff pastry flavoured with praline flowing and crisp, fruit passion cream sauce

Starter / Main Course or Main Course / Dessert 62€

MENU ÉPICURIEN • 85€

STARTER

Gamberoni cooked and marinated, smoked chervil roots and watercress condiment

Celeriac and truffle millefeuille with beef gravelack's style and chestnuts chips

CHEF THOUGHT

Sautéed anglerfish with salted butter, preserved peppers and spicy Soubressade condiment

Pigeon cooked in wood oven on carcass and deboned,

Fillet served rare with roasted pumpkin and stewed dried apricot, black olive gravy sauce

Signature dish

A piece of beef selected over a wood fire and glazed soft pan-fried potato pancake with truffle

Whole turbot for 2 persons cooked in the oven, (extra charge of 15€/pers.)

verbena white butter sauce, vegetables from the season

Cheese and toasted hazelnut bread (extra charge of 10€)

Coulommiers cheese stuffed with fresh cheese and truffle

Local Abondance cheese, stewed pear flavoured with pine resin

DESSERTS MENU

Starter / Main Course or Main Course /Dessert 80€

FORMULE DE PARTAGE • 78€

Available according to the market

Appetizer from the chef

Whole turbot for 2 persons cooked in the oven

Verbena white butter sauce and vegetables of the day

Desserts menu