

# Parfum d'hiver

150

Onions forgotten in the fireplace

Snails from Savoie

Spinach, watercress, crosnes and walnuts,

Yellow winevelour with herbs

Eric Jaquier's Char lake fish

Lightly smoked with juniper from the Bellegarde massif,

Acidity of sorrel and squash in a creamy sauce

Back of venison

Carrots and pine tree chowder,

Hazelnut and fermented carrot, sour juice

Persillé de Tignes,

Chef's cheese inspiration

Clementine

Saffron of Saint-Jean-de-Maurienne, tarragon

Citrus Vinaigrette

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## Origine

70

Around local winemakers





# Refuge

180

Onions forgotten in the fireplace

Leek

Baked in coal and cooled in a tartlet, smoked Eel condiment, Schrenki caviar

Scallops

Marrow and truffle contised, « pot au feu » broth, pearls of traditional stewed vegetables

Open Water Trout from Petit

Lightly smoked with juniper from the Bellegarde massif, acidity of sorrel and squash in a creamy sauce

Farm veal ripened on the bone

Onions and confit potato in broth

Juice from a blanquette with Chambéry Vermouth

Persillé de Tignes,

Chef's cheese inspiration

Milk from our Tarentaise farms,

Savoy walnuts, sérac de Beaufort

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## Signature

85

Winemakers from others horizons

## METEO

C'est la pluie qui domine aujourd'hui sur le département, mais la pluie devrait être épargnée du plus gros des précipitations, même si le ciel reste nuageux. Les températures restent bien au dessus des normales de saison avec au plus chaud de la journée jusqu'à 17 degrés chez nous et même 0 degré qui a oublié de passer en automne, restant

*Perles et bobines à table  
Couttes blanches  
Suis-Villages  
Choucroute pour ceux  
qui le demandent  
Lichen*

# Découverte

105

A surprise menu declined in 3 courses

Following the Chef's inspiration

This is an introduction to "La Table de l'Ours"

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## Découverte

50

Wine-pairing for the whole menu

# La carte

To start

Crozet

Mushrooms from the valley, buckwheat and winter truffle,  
Sabayon gratin with Alpine beaufort and Chignin wine

52

Leek

Baked in coal and cooled in a tartlet,  
Smoked Eel condiment, Schrenki caviar

54

Snails from Savoie

Spinach, watercress, crosnes and walnuts,  
Yellow winevelour with herbs

49

Scallops

Marrow and truffle contised, « pot au feu » broth,  
Pearls of traditional stewed vegetables

48



To follow

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## Freshwater And Seawater

Wild Turbot

Cabbage old fashionly cooked, roasted oyster, iodized stew,

Roasted cabbage cappuccino

72

Fera from the Lemane Lake

Carefully cooked, celeriac,

Vegetables juice broth and bergamot

69

Open Water Trout from Petit

Lightly smoked with juniper from the Bellevarde massif,

Acidity of sorrel and squash in a creamy sauce

68

## The earth

Farm veal ripened on the bone

Onions and confit potato in broth

Juice from a blanquette with Chambéry Vermouth

72

Back of venison

Carrots and pine tree chowder,

Hazelnut and fermented carrot, sour juice

71

Breast of Poulard Rubbed with mountain caraway,

Confit salsify, truffle and yellow egg

Carcass juice« salmis »

72

Farmhouse pork chop

Chicory with ham, tarragon

Brawn salad

69



## To conclude

Cheeses board from the mountains around us,  
By our passionate farmers

26

Persillé de Tignes cooked by ourself  
In a tartlet, pollen and mountain honey

24

## Desserts

Milk from our Tarentaise farms  
Savoy walnuts, sérac de Beaufort

26

Full season citrus by Régis Arnaud  
Juniper berry  
Vegetable freshness in the spirit of a « Gin To »

26

Clementine  
Saffron of Saint-Jean-de-Maurienne, tarragon  
Citrus Vinaigrette

26

Grand cru chocolate  
In the tradition of a hot chocolate

26

