

# Parfum d'hiver

150

Onions forgotten in the fireplace

Snails from Savoie

Peas, spinach, watercress and walnuts,

Yellow winevelour with herbs

Fera from the Lake

Lightly smoked with juniper from the Bellegarde massif,

Acidity of sorrel and squash in a creamy sauce

Fin Gras du Mézenc beef

Carrots and hay chowder,

Hazelnut and fermented carrot, sour juice

Persillé de Tignes,

Chef's cheese inspiration

Pomelo by Régis Arnaud

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

First Morels

Pearls of traditional stewed vegetables,

Strong juice from « pot-au-feu » broth

Open Water Trout from Petit

Carefully cooked, celeriac, roaches

Vegetables juice broth and bergamot

Breast of poulard

Green asparagus cooked in a stew

"Poule au pot" 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

Je t'embrasse et bonne nuit  
Coutin Charles  
Suzanne Volinger  
Chérie pour ce jour  
nouveau  
Léon

# 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

Peas, spinach, watercress and walnuts,,  
Yellow winevelour with herbs

49

First Morels

Pearls of traditional stewed vegetables,  
Strong juice from « pot-au-feu » broth

48



To follow

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## Freshwater And Seawater

Wild Turbot

Cabbage old fashionly cooked, roasted oyster, iodized stew,

Roasted cabbage cappuccino

72

Open Water Trout from Petit

Carefully cooked, celeriac, roaches

Vegetables juice broth and bergamot

69

Fera from the Lake

Lightly smoked with juniper from the Bellegarde massif,

Acidity of sorrel and squash in a creamy sauce

68

## The earth

Breast of poulard

Green asparagus cooked in a stew

"Poule au pot" with Chambéry Vermouth

72

Fin Gras du Mézenc beef

Carrots and hay chowder,

Hazelnut and fermented carrot, sour juice

71

Farmhouse pork chop

Chicory with ham, tarragon

Brawn salad

69



## To conclude

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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

Hazelnuts  
Crunchy, red beer from Savoie  
Ice cream with oil from the Aigueblanche mill

26

Pomelo by Régis Arnaud  
Saffron of Saint-Jean-de-Maurienne, tarragon  
Citrus Vinaigrette

26

Grand cru chocolate  
In the tradition of a hot chocolate

26

