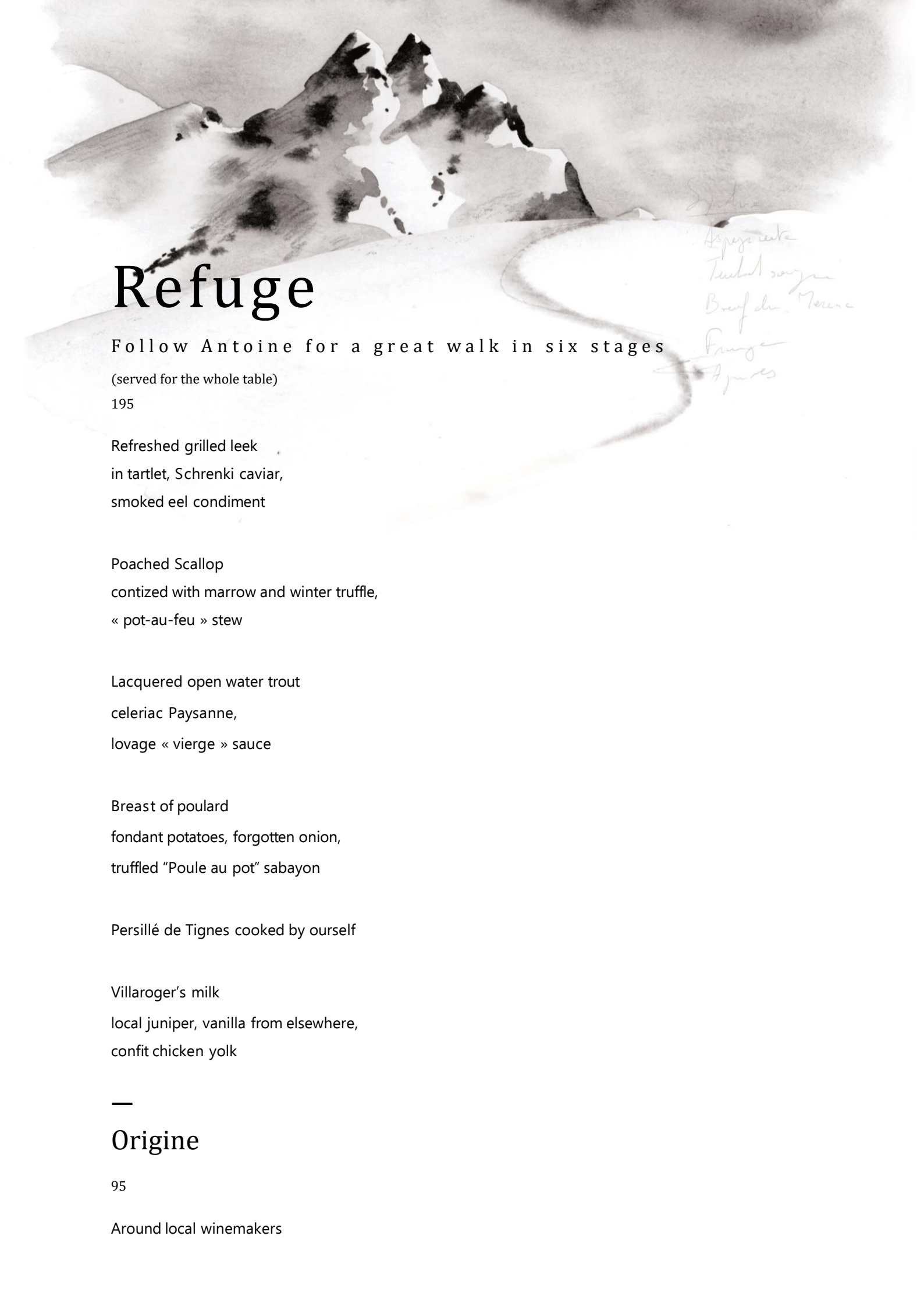


# METEO

C'est la pluie qui domine aujourd'hui sur le département, mais la neige 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, restau.

Neiges et bourrasques en belle  
Comté Charles  
Suz-Vallée  
Châtigny a pour sa part  
nouveau blanchi  
Lichen



# Refuge

Follow Antoine for a great walk in six stages

(served for the whole table)

195

Refreshed grilled leek  
in tartlet, Schrenki caviar,  
smoked eel condiment

Poached Scallop  
contized with marrow and winter truffle,  
« pot-au-feu » stew

Lacquered open water trout  
celeriac Paysanne,  
lovage « vierge » sauce

Breast of poulard  
fondant potatoes, forgotten onion,  
truffled "Poule au pot" sabayon

Persillé de Tignes cooked by ourself

Villaroger's milk  
local juniper, vanilla from elsewhere,  
confit chicken yolk

—

## Origine

95

Around local winemakers

*Spectre  
Aspergite  
Tartlet caviar  
Bouff du Merne  
Fragon  
Apres*

# Itinérance

Compose your excursion in four stages

165

## First steps

Crozet

mushrooms from the valley, buckwheat and winter truffle,  
old beaufort sabayon with Chignin wine

Refreshed grilled leek

in tartlet, Schrenki caviar,  
smoked eel condiment

Roasted snails from La Chavanne

spinach and walnuts praline,  
herbaceous yellow wine velvet

Poached Scallop

contized with marrow and winter truffle,  
« pot-au-feu » stew



# Between lakes and sea coasts

Lacquered open water trout

celeriac Paysanne,

lovage « vierge » sauce

Slightly smoked perch from the Geneva Lake

concentrated squash, juniper from Bellegarde,

galbulus sauce

Wild turbot

roasted and fermented cabbage leaf,

oyster cooking juice



# Between meadows and mountains

Breast of poulard  
fondant potatoes, forgotten onion,  
truffled "poule au pot" reduction

Farmhouse pork chop  
larded Albertville chicory,  
warm snout vinaigrette

Browned hunting deer  
fir crusted carrot,  
sour juice



# Alpages

25

Our Mountain Cheeses board

Persillé de Tignes cooked by ourself

## Final ascension

Walnuts

peer, red beer from Savoie,

oil ice cream with oil

Villaroger's milk

local juniper, vanilla from elsewhere,

confit chicken yolk

Plural chocolate

cocoa « grué »

warm fir moss

