Sentier libre

Compose your excursion in four stages
165 euros

First steps

Crozet

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

Refreshed grilled leek thin tartlet, Schrenki caviar, smoked pike condiment

Roasted snails from La Chavanne spinach and walnuts praline, herbaceous yellow wine velvet

First morels farm pork meats, warm tarragon vinaigrette



Between lakes and sea coasts

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

Slightly smoked fera from the Geneva Lake concentrated squash, juniper from Bellevarde, galbulus sauce

Wild turbot roasted and fermented cabbage leaf, oyster cooking juice



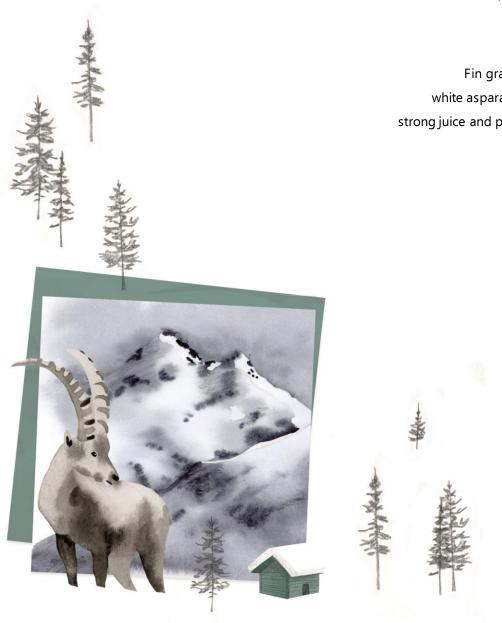


Between meadows and mountains

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

Browned mountain milk fed lamb long cooked carrot, braised wild garlic

Fin gras du Mézenc beef white asparagus in pastry hay, strong juice and pot-au-feu fragance





Alpages

25 euros

Our Mountain Cheeses board

Final ascension

Walnuts 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







Follow Antoine for a great walk in six stages

(served for the whole table)
195 euros

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Roasted snails from La Chavanne spinach and walnuts praline, herbaceous yellow wine velvet

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

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

Our Mountain Cheeses board

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Origine

95 euros

Around local winemakers

C'est la pluie qui domine aujourd'hui sur le département, mais un devrait être éparence du plus gros des précipitations, même si le ciel este nuageux le stempératures restent bien au dessus des normales de