

LA TABLE DE L'OURS

THE TABLE OF CHEF ANTOINE GRAS



Original drawing
FABIEN VERSCHAERE

SENTIER LIBRE

190

FIRST STEPS

I

Golden foie gras
Paysanne beetroot
Gentian and parsley



Oyster with steamed
Fermented cabbage
Flavourfom broth



White asparagus
Crispy pig's trotters
« Gribiche » sauce



LAKES AND SEAS



II

Perch from Lemman
Spinash
Velvety vin jaune & sorrel



Smoked fresh water trout
Pearl onions and juniper
Silky Mondeuse and verjus

ALPAGES

35

Cheese board from the mountains

MEADOWS & MOUNTAINS



III

Val-d'Isère's veal

Steamed morels

Wild garlic jus



Fin gras du Mézenc beef

Bintje potato with marrow

Sour sauce



FINAL ASCENSION

IV

Original vanilla

Local juniper

Hollandaise with vanilla pods



Baked apple

Herb salad

Cider sorbet

LA
TABLE DE L'OURS

REFUGE

Let yourself be guided by Antoine for a great walk to the rythm of winter...

220





MAGALI'S WINE PAIRING

ORIGINE

—

Discovering Magali's hometown region

150



ÉVASION

—

Around wines from here and elsewhere

240