

STARTERS

Beef Tataki « Weeping Tiger » style

Salmon gravlax with dill and lemon marinade, heavy cream and chives

Beetroot tartare with soft-boiled egg 

Seasonal vegetable soup 

MAIN COURSES

Lamb shank confit with thyme, petit-épeautre risotto and shiitake mushrooms

Arctic char, Grenoble-style inspiration, with grenaille potatoes and toasted lemon

Vegetarian stuffed cabbage, tomato coulis 

Hot box with potatoes and charcuterie platter

Traditional Savoyard fondue with charcuterie platter

Savoyard fondue with morel flakes, served with charcuterie platter
Supplement: €15 per person

L-Bone accompanied by summer truffle mashed potatoes and tricolour carrots
Supplement: €90

DESSERTS

Blueberry Mont-Blanc

Equatoriale chocolate mousse

Fruit salad

Sorbet of the moment

Pie of the day

 VEGETARIAN

Allergen information for all dishes is available at the front desk.

