



GOURMET CLUB

*At the heart of an exceptional mountain setting, both warm and authentic, the **La Meije** Gourmet Club invites guests into a timeless moment of sharing, where a true sense of family meets understated elegance, and where heartfelt conviviality enhances a sincere, refined cuisine*


STARTERS TO SHARE

Beef tataki crying tiger style

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

Beetroot tartare, soft-boiled egg



Pumpkin soup, toasted pumpkin seeds, crème fraîche, Beaufort cheese and crumble and mountain herbs (on request) 

MAIN COURSES

Porcini mushroom tagliatelle 

or

Traditional Savoyard cheese fondue 

or

Savoyard cheese fondue with sun-dried tomatoes 

or

Savoyard fondue with morel mushroom pieces (15€ per person) 

Our fondues are served with cooked ham, dry-cured ham, Savoyard sausage, salad and gherkins. The morel fondue is served with premium charcuterie.

or

Stone-Grilles Selection

Assortment of chicken, pork and beef, served with seasonal vegetables.

or

30-day dry-aged L-Bone steak (90€ - approx. 1kg)

Served with seasonal vegetables, truffle-infused mashed potatoes, bearnaise sauce and porcini mushroom sauce.

DESSERTS

Blueberry Mont-Blanc

Valrhona Chocolate Dessert



 Vegetarian

Kindly contact us to explore our
vegan selection

