

Tasting Menu

Alpine Spirit

Saint-Nicolas Preludes

~~~

### The Farm Egg from Savoie

Corn, cumin and Jerusalem artichoke

~~~

The Lake Pike-perch Carpaccio

Liver tarama, citrus gel and pickled cucumber

~~~

### Free-range Poultry from the Aravis

Black garlic jus, creamy polenta

~~~

Cheese trolley from our valleys

Farm to farm walk

~~~

### Winter freshness

Goat milk espuma, white beer sorbet and blueberry cream

~~~

The Shelter

Chestnut and gene cream, yuzu mandarin and gingerbread

~~~

### Childhood Souvenir

€115

### Wine pairing

5 glass of 8cl

€65

NET PRICE TAX AND SERVICE INCLUDED

# Menu

## Starters

### **Farm Egg from Savoie**

Cumin egg yolk, sweet corn  
Perfect egg, Jerusalem Artichoke cream  
Roasted chestnut and buckwheat popcorn

**€39**

### **The Game terrine**

Deer, wild duck, and Colonnata bacon  
Blueberry and foie gras jelly  
Brioche toast

**€48**

### **Luberon Black Truffle Cannelloni**

Artichoke and duck foie gras

**€42**

### **The Carpaccio of Lake Pike-Perch**

House Smoked Pike-Perch  
Liver Tarama, Yuzu Gel  
Puffed Maki Rice & Pickled Cucumber

**€45**

NET PRICE TAX AND SERVICE INCLUDED

To ensure your comfort, please let us know of any food allergies or intolerances.

# Main courses

## **Line-caught sea bass with puffed scales**

Roasted parsnip and coffee  
Burnt leek, alpine herb chimichurri  
Shellfish and champagne emulsion

**€59**

## **Scallops**

Cauliflower in three textures  
Asian vinaigrette and roasted hazelnuts

**€52**

## **Free-range Chicken Supreme from the Aravis**

Delicate stuffing of black trumpet mushrooms and foie gras  
Black garlic jus, creamy hazelnut polenta

**€54**

## **Maison Bello Dry-Aged Beef Fillet**

Juniper-Stained Beef Fillet  
Pressed Potatoes with Black truffle from Luberon  
Mondeuse Jus and Bone Marrow Candle

**€62**

# Cheese

## **Cheese trolley from our valleys**

A selection of our finest regional cheeses,  
carefully chosen from local farms.

**€24**

## Desserts

### **The Shelter**

Chestnut and génépi cream  
Mandarin and yuzu sorbet  
Gingerbread shortbread, almond milk snow

**€23**

### **The Citrus**

Citrus supremes  
Lemon & ginger virgin oil, verbena consommé  
Grapefruit and raspberry sorbet, orange and sesame tuile

**€19**

### **The Rice Pudding**

Pearly Carnaroli Rice with Mountain Goat Milk  
Madagascar Vanilla, Salted Butter Caramel  
Almond Joconde Biscuit, Jelly & Almond Praline  
Smoked Raw Milk Ice Cream, Yogurt Tuile

**€21**

### **The “Spirit of Megève” Soufflé**

Grand Cru Valrhona 80% chocolate soufflé  
Blueberry fondant center  
Raw milk and fir ice cream

**€25**