

When the mountains meet the sea

Our inspiration comes from the sea spray of the Côtes d'Armor,
the unique charm of Calvados and the richness of Savoie.

Like the family meal near the fireplace,
Our table becomes the theater of farmer's products flavours,
traditional dishes and the French « Art de vivre ».

With each dish, we invite you to enjoy a gourmet experience
rooted in our family origins.

This evening, at the Saint-Nicolas, let's share our history over
a convivial meal with a legacy that has marked our childhood.

Marvin & Elisa Lance



**In an effort to celebrate the rich Savoyard terroir,
we went to meet its artisans.**

Table arts

Au grès des Terres, Céramiste - *Magland*
Le Couteau Savoyard - *Annecy*
Atelier Trois Petits Tours, Tourneur sur bois - *Dullin*
Laurenzio, Tailleur de granit - *Combloux*
Poterie Hermann - *Evires*

Cheeses, meats and fishes

Maison Baud - *Villaz*
Ferme des Armaillis - *Sallanches*
Ferme des Deux Laits - *Arêches*
Ferme de L'Abérieux - *Cordon*
Ferme des deux Savoie - *Flumet*
Ferme Marmottan - *La Savinaz*
Gaec Arpennaz - *Sallanches*
Du Léman à l'Océan - *Maxilly-sur-Léman*
Ferme Morand - *Megève*

Cultures

Ferme de Renard - *Demi-Quartier*
Les Jardins de la Mottaz - *Megève*
Minoterie Vulliermet - *La Motte Servolex*
Un Jardin sous les étoiles - *La Roche-sur-Foron*
Les épices du Mont-Blanc - *Sallanches*
Le Safran de Salangine - *Bloye*

Waters

L'eau de source de la Sasse - *Megève*
L'eau de source de Bonneval - *Bonneval*

Vineyards

Domaine des Orchis - *Poisy*
Domaine Masson - *Apremont*
Domaine Saint-Germain - *St Pierre d'Albigny*
Domaine Berthollier et Domaine Claude Quenard - *Chignin*
Coraline Boget - *Drumettaz-Clarafond*

Discover their stories over the evening...

Horizon

Hoist the sails

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## Gourmet from here

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Spring garden

White asparagus from Les Landes
Mackerel cooked in Guérande salt and smoked with pine tree
Grilled mackerel bouillon
Asparagus ice cream

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## Flavours from our coasts

Grilled monkfish, pearly cooked  
Matelote sauce refreshed with herbs  
Pommes dauphines smoked with pinetree

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The lamb from Sallanches

Lamb and wild garlic from Sallanches
Vaucluse green asparagus
Lemon confit, black garlic

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## Cheeses trolley from our valleys

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Mountain picking

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## Citrus

Fresh citrus fruit salad with  
Mandarin and coriander seed sorbet  
Grapefruit cloud with shiso leaf  
Candied orange

or

## The soufflé (15€ supplement)

Black melanosporum truffle soufflé  
Praline and buckwheat sauce  
Truffle ice cream

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Last of the rope

95 €

Wine pairing 40€

NET PRICE INCLUDING SERVICE

La Carte

Starters

The spring garden

White asparagus from Les Landes
Mackerel cooked in Guérande salt and smoked with pine tree
Grilled mackerel bouillon
Asparagus ice cream
28€

The oyster from our childhood

Marennnes d'Oléron oyster in its shell
Poached over the coals and smoked with pinetree
White wine and half-salted Savoy butter
Mignonette pepper
Oyster raviole
38€

Main courses

Lamb from Sallanches

Lamb and wild garlic from Sallanches
Vaucluse green asparagus
Lemon confit, black garlic
55€

Flavours from our coasts

Grilled monkfish, pearly cooked
Matelote sauce refreshed with herbs
Pommes dauphines smoked with pinetree
48€

Cheeses trolley from our valleys

The cheeses from our tray are rigorously selected.
This authentic trip from farm to farm reveals a precious
exchange of knowledge with the passionate artisans of the land

24€

Desserts

Citrus

Fresh citrus fruit salad with
Mandarin and coriander seed sorbet
Grapefruit cloud with shiso leaf
Candied orange

18€

The soufflé

Black melanosporum truffle soufflé
Praline and buckwheat sauce
Truffle ice cream

35€

The little Nicolas menu

Up to 12 years

22€

Main courses

Fish and chips

Home fries or winter vegetables

Tartare sauce

Minced steak

Home fries or winter vegetables

Tartare sauce

Desserts

Chocolate

Praline chocolate cloud

Cocoa tuile and crunch

Madagascar vanilla ice cream

Ice cream scoops

Vanilla and/or chocolate