



“ Here, the cuisine follows the pace of the forager, the rhythm of the wind, the patience of the seasons.

It is born from a stream, a leaf, a flower, something recognized, awaited, and finally revealed.

Each dish carries a trace of the landscape: the bitterness of a high-altitude root, the bright acidity of a woodland herb, the softness and stillness of a lake at dawn.

Welcome to this nature transposed onto each plate, where wild plants and herbs reveal themselves throughout the experience. ”

MICKAËL FURNION



REFLECTIONS OF FRESH WATER

5 Compositions
76.

The Mélilot

Green beans from Tremblay and curd cheese



The Oxalis

Infused tomato and sorbet



The Verbena

Rhône crayfish, concentrated bisque, and melon



The Berce

Arctic char, zucchini blossom, and shellfish



The Elderflower

My grandmother's clafoutis



The Queen of Meadows

Roasted apricot, creamy rice pudding



Prix nets en euros, service compris.

Toutes nos viandes sont d'origine française. Si vous êtes sujet à des allergies alimentaires nous vous invitons à consulter notre livret d'informations allergènes, disponible sur demande.

LACS ET CIMES

7 Compositions

97.

The Mélilot

Green beans from Tremblay and curd cheese



The Oxalis

Infused tomato and sorbet



The Verbena

Rhône crayfish, concentrated bisque, and melon



The Berce

Arctic char, zucchini blossom, and shellfish



The Achillea Millefeuille

Supreme pigeon, rhubarb, and small spelt



Crafted Around Our Alpine Meadows

Prepared or Aged Cheeses



The Elderflower

My grandmother's clafoutis



The Queen of Meadows

Roasted apricot, creamy rice pudding

Prix nets en euros, service compris.

Toutes nos viandes sont d'origine française. Si vous êtes sujet à des allergies alimentaires nous vous invitons à consulter notre livret d'informations allergènes, disponible sur demande.



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I am eager to introduce you to my partners and collaborators, passionate men and women whose dedication allows me to work every day with exceptional products.

La Boucherie des Halles : Stéphane Milleret, Chambéry (73)

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Le Rucher des Abeilliers : Anna et Pierre Bonnet, Dullin (73)

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Le Bonheur est dans le Nid: Laurent Besson, Entrelacs (73)

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Vinaigrerie Millefaut & Badin : Benoit Badin, La Biolle (73)

Coopérative du Tremblay: Laurent Favet, La Motte Servolex (73)

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