



“ 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

Net prices in euros, service included.

All our meats are of French origin. If you have any food allergies, we invite you to consult our allergen information booklet, available upon request.



# 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

Net prices in euros, service included.

All our meats are of French origin. If you have any food allergies, we invite you to consult our allergen information booklet, available upon request.



# ACKNOWLEDGEMENTS

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 Moulin de Chanaz : Annie et Sébastien Miley, Chanaz (73)

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

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