

Menu

Retour du Potager

02-11 JUNE

39,00€

Available every weekday lunchtime from Wednesday to Friday

STARTERS OF YOUR CHOICE

BEEF CARPACCIO

Italian style

PERFECT EGG

Sweet onion foam and Abondance cheese

MAIN COURSES OF YOUR CHOICE

GRILLED VEAL

Roasted spring onions and cherry condiment

CONFIT WOLF FISH

Stew of fava beans and flat green beans with basil

LENTIL DAHL

Coconut and curry

DESSERTS OF YOUR CHOICE

SEASONAL FRUIT SALAD

Rhubarb compote

CITRUS PAVLOVA



Menu en Cinq Cotes

76,00€

Available in the evenings from Wednesday to Friday, as well as on weekends (except Sunday evening)

SWEET WOODRUFF

Smoked trout, cured egg yolk, and toasted bread

OXALIS

Marinated tomatoes and kaffir

VERBENA

Rhône crayfish, concentrated bisque, and melon

HOGWEED

Arctic char, zucchini blossom, and shellfish

ELDERFLOWER

My grandmother's clafoutis

MEADOWSWEET

Roasted apricots, creamy rice pudding, and sorbet



Menu en Sept Etapes

97,00€

Available in the evenings from Wednesday to Friday, as well as on weekends (except Sunday evening)

SWEET WOODRUFF

Smoked trout, cured egg yolk, and toasted bread

OXALIS

Marinated tomatoes and kaffir

VERBENA

Rhône crayfish, concentrated bisque, and melon

HOGWEED

Arctic char, zucchini blossom, and shellfish

YARROW

Allaitons lamb, served with artichoke

WORK INSPIRED BY OUR ALPINE PASTURES, COOKED OR AGED

ELDERFLOWER

My grandmother's clafoutis

MEADOWSWEET

Roasted apricots, creamy rice pudding, and sorbet

