

# LISIÈRE DU LAC

5 Compositions

84.

## La Verveine

Pressed chard with preserved lemon



## Le Mélilot

Green asparagus and lavaret from Lake Bourget



## L'Achillée Millfeuille

Morels from Saint-Jorioz with buckwheat



## La Berce

Crispy brown trout and golden turnip



## Le Pissenlit

Leaves and flowers from the château



## Le Calament

Alpaco 66% chocolate and wild blueberries



Net prices in euros, service included.

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



# ÉVEIL DES CIMES

7 Compositions  
105.

## La Verveine

Pressed chard with preserved lemon



## Le Mélilot

Green asparagus and lavaret from Lake Bourget



## L'Achillée Millfeuille

Morels from Saint-Jorioz with buckwheat



## La Berce

Crispy brown trout and golden turnip



## L'Ail des Ours

Calf sweetbreads from La Chartreuse and peas



## Travail autour de nos Alpes

Cooked or matured cheese



## Le Pissenlit

Leaves and flowers from the château



## Le Calament

Alpaco 66% chocolate and wild blueberries



Net prices in euros, service included.

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



# PREMIERS ÉCLATS

**Available for dinner Wednesday to Friday only**

4 Compositions

69.

**Choice of main course**

## La Verveine

Pressed chard with preserved lemon



## Le Mélilot

Green asparagus and lavaret from Lake Bourget



## La Berce

Crispy brown trout and golden turnip

**or**

## L'Ail des Ours

Calf sweetbreads from La Chartreuse and peas



## Le Pissenlit

Leaves and flowers from the château



## Le Calament

Alpaco 66% chocolate and wild blueberries



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.

