



Parce que l'eau est un bien essentiel et que nous voulons préserver notre environnement pour nos enfants, nous avons décidé de vous offrir une eau naturelle de qualité, micro-filtrée et affinée grâce aux procédés et services AQUAchiara.

Cette eau fraîche Maison vous est offerte en version plate et pétillante à volonté durant votre repas.

Nous participons ainsi à l'effort de limiter la consommation d'hydrocarbures dues aux transports, à la production d'emballages et de verre ainsi que les déchets.

Plate ou Pétillante
Riche en oligo-éléments
100 % Régionale

Si toutefois, vous ne souhaitez pas consommer d'eau micro-filtrée 0 km, nous vous servirons une eau minérale de votre choix.

Starters

Homemade foie gras, served with spicy red wine and dried fruits (prunes, figs and apricot)	21 €
Octopus and crunchy vegetables (carrot, Jerusalem artichoke and leek)	16 €
Potatoes foam cream, snails in parsley	15 €
Scallop shell, candied celery, piquillo sauce and oyster vinaigrette	20 €

Mains

Duck breast, vanilla parsnips, turmeric juice and lemon jelly/gel (red cooking)	28 €
Omble chevalier (fish) fillet, steam cooking, beluga lentils with ginger, grilled buckwheat	31 €
Trout fillet, cauliflower with almond powder and chanterelles	27 €
Pork cabecero, mashed pumpkins, foam cream of polenta and arabica	25 €
Fregola sarda (wheat semolina pasta, pearl-shaped), fresh figs, walnuts and mushrooms	21 €

Cheese

Cheese plater M. GAY	12 €
Cottage cream and red berries custard	6 €

Desserts

We recommend to choose your dessert in the beginning of the meal to allow our chefs to prepared it in advance, thank you

Zephir, cookie crumble, lemon marmalade and coffee foam cream	12 €
Creamy cheesecake, honey, orange marmalade and yogurt ice-cream	12 €
Sweet milk chocolate, coconut cookie and passion fruit ice-cream	12 €
French toast brioche, pear cooked with tonka bean and vanilla ice-cream	12 €

Chef's Suggestions

Grilled steak from our local Boucher 29€
Plus 6€ menu Veyrier)

Veal Sweetbread 41€
Plus 14€ both menus)

Pike's Quenelle 29€
(Plus 8€ both menus)

Anancy's lake fish (ask staff for the availability)

Menu du Mont Veyrier

Octopus and crunchy vegetables (carrot, Jerusalem artichoke and leek)

OR

Potatoes foam cream, snails in parsley

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Trout fillet, cauliflower with almond powder and chanterelles

OR

Pork cabecero, mashed pumpkins, foam cream of polenta and arabica

OR

Fregola sarda (wheat semolina pasta, pearl-shaped), fresh figs, walnuts and mushrooms

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Zephir, cookie crumble, lemon marmalade and coffee foam-cream

OR

Sweet milk chocolate, coconut cookie and passion fruit ice-cream

OR

Cheese plater or cottage cream

45 €

Menu du Semnoz

A starter, main course, cheese and dessert of your choice from the menu

58 €

Menu de la Tournette

A starter, fish, meat, cheese and dessert

Tasting menu chef's inspiration

Only for the whole table

76 €



Kids menu

One Sirop

Fish or meat served with fries or veggies

One scoop of icecream

Available until 10 years old

14 €



Daily Menu

Served only at lunchtime from Wednesday to Friday
Except on public holidays
(limited quantity)

Main course of the day

Dessert of the day

25 €