



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, beetroot pickles and raspberry condiment	23 €
Lacquered octopus tentacles, sweet and sour carrots and tomatoes reduction, roasted zucchini	17 €
Frozen pea and passion fruit avocado soup, smoked scarmoza	14 €
Trout gravlax with timut pepper, fennel pickles and tiger milk foam	15 €

Mains

Poched char fillet, smoked chorizo nage and eggplant caviar *	32 €
Duck breast fillet, puree and roasted artichokes, shallot juice with madeira	29 €
Grilled tuna, pine nut and anchovy condiment, fried padro and lemon quinoa	29 €
Pork cabecerro, celery in three ways, virgin herb sauce, reduced juice *	28 €
Gratined with pesto potato gnocchi, tomatoes and zucchini (vegetarian dish)	21 €

*Dish contraining pork

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

Red fruits juice, fresh red fruits, basil syrup, yogurt ice cream, vanilla cake	12 €
Cream puffs, chocolate sauce, flaked almonds and vanilla ice cream	12 €
Crunchy buckwheat biscuit, black chocolate mousse, sweet whipped cream, chocolate ice cream	12 €
Meringue dome, mango and passion fruit coulis, white chocolate ganache, citrus powder, passion fruit ice cream, coconut strips	12 €

Chef's Suggestions

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

Veal Sweetbread 41€
Plus 15€ both menus)

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

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

Menu du Mont Veyrier

Frozen pea and passion fruit avocado soup, smoked scarmoza

OR

Trout gravlax with timut pepper, fennel pickles and tiger milk foam

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Grilled tuna, pine nut and anchovy condiment, fried padro and lemon quinoa

OR

Pork cabecerro, celery in three ways, virgin herb sauce, reduced juice *

OR

Gratined with pesto potato gnocchi, tomatoes and zucchini (vegetarian dish)

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Crunchy buckwheat biscuit, black chocolate mousse, sweet whipped cream, chocolate ice cream

OR

Red fruits juice, fresh red fruits, basil syrup, yogurt ice cream, vanilla cake

OR

Cheese plater or cottage cream

45 €

Menu du Semnoz

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

59 €

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 ice cream

Available until 10 years old

14 €