

Because water is an essential good and we want to preserve
our environment for our children

**We have decided to offer you this micro-filtered water in still and sparkling versions at will
during your meal**

We are thus participating in the effort to limit the consumption of hydrocarbons due to transport,
the production of packaging and glass as well as waste.

Important information:

We inform you that dishes ordered à la carte cannot be converted into a menu once
your order has been placed.

We therefore invite you to make your choice taking this condition into account now.

The Veyrier menu is a fixed formula and cannot be modified. If you would like another starter,
main course or dessert, we invite you to choose the Semnoz menu.

We ask, at least, the order of one hot dish per person

In case of allergy, do not hesitate to ask your head waiter for the list of allergens

Team remains at your disposal for any questions.



Starters

Homemade foie gras terrine, raspberry condiment, beetroot with Espelette pepper	23 €
Beef tataki, Chinese cabbage, Parmesan cream, and sesame	17 €
Emulsion of potatoes and snails with parsley	16 €
Royal trot gourmet bread, crayfish bits, sweet bell peppers	16 €

Mains

Cod fillet, pili sauce, saffron-infused melting potato	29 €
John Dory fillet, oyster cream, fennel, and confit tomatoes	34 €
Pink duck breast, pan-seared foie gras, blueberry, and melting confit leek (cooked rare)	31 €
Poached then grilled veal chop, chestnut juice flavored with rosemary (cooked rare)	30 €
Beluga lentil in Parmentier, scented with ginger and lemony cauliflower	25 €
Grilled steak from our local Boucher (rare or medium or well done) (plus 6€ menu Veyrier)	30 €



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

Pineapple French toast, passion fruit juice, and light cardamom cream	12 €
Roasted apple, cider broth, double cream, and honey tuile	12 €
Chocolate praline sweetness	12 €
Chocolate profiteroles with tonka bean	12 €



Chef's Suggestions

The suggestions are only valid à la carte and cannot be included in menus

Veal Sweetbread	45 €
Beef fillet, morel sauce (rare or medium rare or well done)	46 €
Pike's Quenelle	30 €
Annecy's lake fish (ask staff for the availability)	



Menu du Semnoz 59 €

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

Supplement assortment of cheeses or faiselles 5 €

Menu de la Tournette 76 €

A starter, fish, meat, cheese and dessert

Tasting menu chef's inspiration

Only for the whole table

This menu has been designed to awaken
your taste buds throughout the meal.

The portions are adapted so that each flavour
can be fully appreciated until the last moment



Kids menu

Fish or meat served with fries or veggies
One scoop of ice cream

Available until 10 years old

14 €



Menu du Mont Veyrier 46€

Emulsion of potatoes and snails with parsley

Or

Royal trot gourmet bread, crayfish bits, sweet bell peppers

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Cod filled, pili sauce, saffron-infused melting potato

Or

Poached then grilled veal chop, chestnut juice flavored with rosemary

(cooked rare)

Or

Beluga lentil in Parmentier, scented with ginger and lemony cauliflower

Or

Grilled steak from our local Boucher (plus 6€ menu Veyrier)

(rare or medium or well done)

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Cheese plater or cottage cream

Or

Roasted apple, cider broth, double cream, and honey tuile

Or

Chocolate praline sweetness

Menu with cheeses and dessert, supplement 5 €