# SCHUSS

## THE BEAUTY & THE BEAST
Glazed Swiss chard,
double cream and black trufflee

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## IMMERSION AT THE BEACH
Memory of a picnic, Mediterranean prawn,
lightly toasted bread crumb,
black garlic aioli

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## DRESSED-UP TROUT
Jerusalem artichoke, sapin

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## A VEAL UNDER SORREL
Confit veal cheek,
cold-cooked sorrel

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## CHEESY TOUCH
Unknown cheese,
hyssop, lavender honey

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## FROM CEREAL TO CROISSANT
(IDEA FOR BREAKFAST)
Croissant textures, malted ice cream,
roasted cereal coffee with milk emulsion

290€

# SLALOM

## GREEN OR BLACK SLOPE?
Mediterranean squid and some sauces

## CHILDHOOD MEMORY
Fresh pasta cooked in a chicken jus
and grated Savoie cheese

## DRESSED-UP TROUT
Jerusalem artichoke, sapin

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## VEAL UNDER SORREL
Confit veal cheek,
cold-cooked sorrel

## CHEESY TOUCH
Unknown cheese, hyssop, lavender honey

## THERE'S A WALNUT IN THE QUINCE
Lara walnuts from the Dauphiné region,
confit quince, a delicate sealed soufflé

320€

# SPHERE

## THE BEAUTY & THE BEAST
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double cream and black truffle

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## COQUINERIE
Family recipe, Provençal mushrooms,
white truffle

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## CAULIFLOWER HEART
Delicate gratin notes
with 18-month-aged Beaufort cheese

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## PANIFLETTE
Chickpea panisse-inspired 'crozets',
with Reblochon and wild herb emulsion

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## CHEESY TOUCH
Unknown cheese, hyssop, lavender honey

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## A CARROT LIKE NO OTHER
Wild Maurienne thyme with a hint of verjuice

245€