



BAUMANIÈRE

1850

La
discipline
de l'art
exige
de la
liberté

—

Stanislaw JERZY LEC

SCHUSS

THE BEAUTY & THE BEAST

Glazed Swiss chard,
double cream and black truffle

IMMERSION AT THE BEACH

Memory of a picnic, Mediterranean prawn,
lightly toasted bread crumb,
black garlic aioli

DRESSED-UP TROUT

Jerusalem artichoke, sapin

A VEAL UNDER SORREL

Confit veal cheek,
cold-cooked sorrel

CHEESY TOUCH

Unknown cheese,
hyssop, lavender honey

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

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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

Glazed Swiss chard,
double cream and black truffle

COQUINERIE

Family recipe, Provençal mushrooms,
white truffle

CAULIFLOWER HEART

Delicate gratin notes
with 18-month-aged Beaufort cheese

PANIFLETTE

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

CHEESY TOUCH

Unknown cheese, hyssop, lavender honey

A CARROT LIKE NO OTHER

Wild Maurienne thyme with a hint of verjuice

245€