

*A culinary voyage of discovery through the products of our region  
with the imagination, talent and finesse of our young cheffe  
Fantine Sivault and her partner Matis Juge.*



### **Appetizers**

*A prelude to your gourmet escapade  
An invitation to marvel !*

### **The velouté of the day**

*A warm, comforting touch  
to gently awaken your taste buds*

### **The fisherman's plate**

*A delicate dive into the depths of the sea  
or the calm waters of our lakes and rivers*

### **A different kind of egg**

*Creamy, soft or crispy? It'll surprise you !*

### **Trou Normand**

*A refreshing stopover before what's next*

### **The chef's piece of meat**

*A combination of flavors where tenderness and mastery  
of fire combine to sublimate every bite*

### **Local cheeses**

*A celebration of Savoyard terroirs and traditions of our farms*

### **The final sweetness**

*A touch of tenderness to end this journey in beauty*

### **Mignardises**

*An assortment of final sweets*

**Net price, service included : € 90**  
**Selection of wines to match food : € 30**

**Menu available from Tuesday to Sunday for the whole table**  
**Menu composition to be discovered on the spot**

**Reservations must be made no later than 5.30pm on the day in question**  
**Allergies must be specified when booking so that the menu can be adapted.**