



BAUMANIÈRE

1850

La
discipline
de l'art
exige
de la
liberté

—

Stanislaw JERZY LEC

SCHUSS

BEAUTY AND THE BEAST

Glazed Swiss chard, double cream and black truffle

CHILDHOOD MEMORY

Fresh pasta cooked in a chicken jus and grated Savoie cheese

DRESSED-UP TROUT

With Jerusalem artichoke and Bourgeon de Sapin liqueur

HIGH-FLYING PIGEON

Mulled wine jus, spelt grains,
sorrel-leaf stuffed with pigeon heart and liver and confit pigeon leg

FROM CEREAL TO CROISSANT, IDEA FOR BREAKFAST

Croissant textures three ways, malted ice cream,
roasted cereal coffee with milk emulsion

190€

SELECTION OF CHEESES FROM SAVOIE 25€

SLALOM

GREEN OR BLACK SLOPE?

Mediterranean squid with celery

CHILDHOOD MEMORY

Fresh pasta cooked in a chicken jus and grated Savoie cheese

DRESSED-UP TROUT

With Jerusalem artichoke and Bourgeon de Sapin liqueur

VEAL UNDER THE SEA

Rhône-Alpes milk-fed veal chop accompanied by razor clams and seaweed

HIGH-FLYING PIGEON

Mulled wine jus, spelt grains,
sorrel leaf stuffed with pigeon heart and liver and confit pigeon leg

HEAD IN THE MOUNTAIN PASTURES

Farm-fresh raw milk ice cream with local mountain herbs,
aerated custard, whey granita

245€

SELECTION OF CHEESES FROM SAVOIE 25€

SPHERE



BEAUTY AND THE BEAST

Glazed Swiss chard, double cream and black truffle

A LITTLE DETOUR IN PROVENCE

Organic oyster mushrooms, herbaceous yogurt, condiments sauce

JERUSALEM ARTICHOKE SURPRISE

Brown butter thickened with inulin, summer-harvested wild cow parsnip

IN THE CAULIFLOWER HEART

Delicate gratin notes with 18-month-aged Beaufort cheese

A CARROT LIKE NO OTHER

Wild Maurienne thyme with a hint of verjuice

170€

SELECTION OF CHEESES FROM SAVOIE 25€