BAUMANIÈRE

1850

La discipline de l'art exige de la liberté

–

Stanislaw JERZY LEC

SCHUSS

GREEN OR BLACK SLOPE ?

Seared baby squid, shavings of celery with a parsley sauce and a squid ink sauce.

SIMPLE CHILDHOOD MEMORY

Pasta cooked in chicken stock, grated Savoyard cheese.

DRESSED UP TROUT

Smoked in wood chippings, Jerusalem Artichoke crisps, mash with a subtle light vinaigrette.

CAESAR SWEETBREAD

Char fish, sardine and veal reduction with Caeser sauce.

HEAD IN THE MOUNTAIN PASTURES

Unpasteurized Milk Ice-Cream , local mountain herbs,
whipped English custard, condensed sweet milk.

190€

SELECTION OF CHEESES FROM SAVOIE 25€

SLALOM

GREEN OR BLACK SLOPE ?

Seared baby squid, shavings of celery with a parsley sauce and a squid ink sauce.

BEAUTY AND THE BEAST

Glazed chard delicately stuffed with braised creamy chard and black truffle shavings.

DRESSED UP TROUT

Smoked in wood chippings, Jerusalem Artichoke crisps, mash with a subtle light vinaigrette.

SKATE WING… ON THE SHORE

Herbaceous juice, mixture of seaweed, Rouille and Savoyard snail.

HIGH-FLYING PIGEON

Slow cooked pigeon thigh braised in hot red wine
with a spelt game reduction.

LET'S GO WALK IN THE WOODS

Cocoa with combination of pine and mushroom.

245€

SELECTION OF CHEESES FROM SAVOIE 25€

SPHERE

IN THE HEART OF THE CAULIFLOWER

Cooked in a casserole, coated with Bechamel & Beaufort cheese.

BEAUTY AND THE BEAST

Glazed chard delicately stuffed with braised creamy chard and black truffle shavings.

HYBRID CHICORY

Prepared in several forms, served on a carpaccio of pears,
crushed walnuts with a smoked root vegetable juice.

FREEZING SALAD

Caramelized onion juice and black truffle.

A STORY BETWEEN
A JERUSALEM ARTICHOKE
&
A CARAMELIZED WILD CITRUS.

190€

SELECTION OF CHEESES FROM SAVOIE 25€