

Starters

Open Ravioli of Lobster, Creamy Shellfish Coulis, Ginger Emulsion	25 €
Home-made Duck Foie Gras stuffed with Prawns and Nori Leaves, Purée of Candied Lemon	23 €
Vegetable Spring Salad Green Asparagus Espuma, Tomato Jelly and Slivers of Bresaola	19 €
Red Tuna Tataki, Vegetables with Fresh Goat Cheese Coulis	20 €

Main Courses

Sautéed Fillet Beef, Potatoes and Mushrooms, Truffles Sauce	33 €
Braised Veal Shoulder with sautéed Loin, Carrots cooked in different ways	30 €
Filet of Wild Sea Bass, Potatoes Gnocchi, Stuffed Onion and Spianatta Sauce	31 €
Arctic Char Crusted with Morels, Stuffed Morels and White Asparagus, Bear's Garlic Emulsion	32 €

La Lauge des Fromages

Affinés par la fromagerie Boujon (Cheese Board)	11 €
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Desserts

(A commander en début de repas)

Biscuit with a melted Caribbean Chocolate Sauce, Vanilla Ice Cream	11 €
Pavlova sphere with Exotic Fruits, Whipped Cream flavored with Rum	11 €
The Very First Gariguettes Strawberries, Crispy Breton Shortbread, Tender Rhubarb Sticks, Rhubarb Ice Cream	11 €
Crusty Tube with Citrus Fruits, Chocolate Ice Cream	11 €

Menu Hâté en Vallée D'Aulps à 48 €

Vegetable Spring Salad

Green Asparagus Espuma, Tomato Jelly and Slivers of Bresaola

Or

Red Tuna Tataki,

Vegetables with Fresh Goat Cheese Coulis

Fillet of Wild Sea Bass,

Potatoes Gnocchis, Stuffed Onion and Spianatta Sauce

Or

Braised Veal Shoulder with sautéed Loin,

Carrots cooked in different Ways

La Lauze des Fromages

Affinés par la fromagerie Boujon (Cheese Board)

Or

Desert of your choice « à la carte »

Menu Fantaisie Chablaisienne à 85 €

Menu served for everyone at the table, Latest order at 9.30 pm

**Home-made Duck Foie Gras stuffed with Prawns and Nori Leafs,
Purée of Candied Lemon**

**Arctic Char Crusted with Morels,
Stuffed Morel and White Asparagus, Bear's Garlic Emulsion**

**Fillet of Wild Sea Bass,
Potatoes Gnocchi, Stuffed Onion and Spianatta Sauce**

**Sautéed Fillet of Beef,
Potatoes and White Asparagus, Truffles sauce**

**La Lauze des Fromages
Affinés par la fromagerie Boujon (Cheese Board)**

**Pavlova sphere with exotic fruits,
Whipped Cream flavored with Rum**

**Crusty Tube with Citrus Fruits,
Chocolate Ice Cream**

Accord mets et vin : 4 verres par personne 33 €

6 verres par personne 49 €

Net prices

Drinks not included