



STARTERS

€18

Beef tail ravioli

Beef consommé and pan-seared foie gras escalope

Flame-grilled bonito

Herb cream and lemon pearls with Timut pepper

Winter squash velouté

Soft pumpkin seed cake, hazelnut shards, walnut oil

Gaston's pâté en croûte

Veal and poultry, winter-spiced mulled wine sauce

Perfect organic egg from Savoie

Parsnip purée with Melanosporum truffle

Semi-cooked foie gras

Savoie pear confit with Bourbon vanilla, toasted brioche

€5 supplement

MAIN COURSES

€29

Plancha-grilled sea bream

Corsican clementine Maitaise sauce

One-side seared salmon

Scottish Loch Duart

Sorrel beurre blanc

Dombes poultry fillet

Creamy poultry jus with morels

French beef fillet

Crispy wafer and rich Mondeuse red wine jus

€10 supplement

Sweetbread bouchée

Vin Jaune and mushroom sauce, rocket salad with hazelnut oil

Gaston's stuffed suckling pig

Slow-cooked, stuffed with prunes marinated in chestnut whisky from Distillerie des Aravis

SIDE DISHES

One side of your choice included with your selection, additional side €7

Fomemade French fries

Melanosporum truffle gnocchi

Potato mousseline with farmhouse butter

Braised carrots with mountain honey and wild thyme

Seasonal sautéed vegetables

Creamy Reblochon polenta

Baby leaf salad with hazelnut oil

SAVOYARD SPECIALITIES

€28

Tartiflette

With farmhouse Reblochon from the Vallée Blanche,
mixed salad with Grenoble walnuts

Melted little Chabert

Steamed potatoes, selection of cured meats, mixed salad

Savoyard crozets

Creamy Abondance cheese, smoked mountain pork lardons,
mixed salad

OUR FAVORITES

€29

Truffle croque-monsieur

Truffle-infused ham, Melanosporum truffle cream, French fries, baby leaf salad

Fresh Melanosporum truffle risotto

Traditional Melanosporum truffle risotto, Piedmont hazelnut shards

€10 supplement

Fresh Italian pasta

Choice of sauce: Bolognese, Neapolitan, pesto or carbonara
Served with parmesan shavings

Gratinated langoustine

Blue lobster bisque and vegetable matignon

CHEESES

Fromage blanc

With wild blueberry coulis

€10

Cheese selection

From Savoie and beyond, according to the maître d'hôtel's inspiration

€15

DESSERTS

€12

Wild blueberry tartlet

Wild blueberry sorbet

Gaston's floating island

Almond tuile, clementine caramel sauce, crème anglaise with chestnut pieces

Savoie-style baba

Génépi baba, Chaves liqueur ice cream, Bourbon vanilla diplomat cream

Pavlova

Crisp passion fruit meringue, Alphonso mango sorbet, fromage blanc cream

Chocolate and cacao nib tart

Savoie pear sorbet and star anise-poached pear

Pineapple carpaccio

Finely sliced, intense coconut sorbet, coconut gavotte

CHILDREN

€25

Starters

Homemade smoked salmon

or Charcuterie plate

or Vegetable plate

Main courses

Butcher-style beef patty

or Breaded Bresse chicken

or Salmon

or Croque-Monsieur

With side dish of your choice

Homemade French fries, vegetables of the moment

Pasta of the day

Butter, carbonara, Neapolitan or bolognese

Desserts

Yoghurt

or Fruit

or Scoop of ice cream with whipped cream

or Chocolate crepe with whipped cream

Allergens

