

STARTERS

Beaufort cheese flan with curry mousse and Vin Jaune, mushroom purée	26.00 €
Artic char fish marinated, Aquitaine caviar from De Neuvic house and pickles	28.00 €
Fried foie gras with white radish chutney and duck broth	32.00 €

FISH DISHES

Sea bass oven cooked with braised endives with orange, Port cream sauce	38.00 €
Pan sautéed scallops, Jerusalem artichokes, roasted hazelnut from Bourgogne and scallop's juice	38.00 €

TARTIFLETTE

Traditionnelle	30.00 €
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MAIN DISH

MEAT DISHES

Slow cooked piece of lamb's leg, gravy and salsify with parsley	34.00 €
Slow cooked roasted fillet of venison, juniper berries butter juice, sweet potato purée	48.00 €

CHEESE

Selection of ripened cheese	14.00 €
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DESSERTS

Genepi iced mousse, coffee pastry cream with butterscotch mousse and sauce	17.00 €
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Caramelized apple with rice pudding mousse and caramel sauce	16.00 €
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Assortment of home made ice cream and sorbet	12.00 €
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Soft cake with almonds, light chocolate cream and clementine, chocolate ice cream	16.00 €
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SET PRICE MENUS

Azimut 58

58.00 €

Beaufort cheese flan with curry mousse
and Vin Jaune, mushroom purée

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Slow cooked piece of lamb's leg,
gravy and salsify with parsley

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Selection of ripened

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Caramelized apple with rice pudding mousse
and caramel sauce

Azimut 68

68.00 €

Pan sautéed scallops, Jerusalem artichokes,
roasted hazelnut from Bourgogne
and scallop's juice

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Sea bass oven cooked and braised endives with orange,
Port cream sauce

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Soft cake with almonds,
light chocolate cream and clementine,
chocolate ice cream

Le grand saut

108.00 €

A chef selection of his favorite dishes
around a degustation menu.

Price per person and for the whole table

Menu Découverte

88.00 €

Fried duck foie gras, round beetroot
and passion fruit foam

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Artic char fish marinated,
Aquitaine caviar from De Neuvic house and pickles

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Slow cooked roasted fillet of venison,
juniper berries butter juice,
sweet potato purée

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Selection of ripened cheese

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Genepy iced mousse, coffee pastry cream
with butterscotch mousse

Menu for the whole table Net prices

Menu déjeuner

40.00 €

Menu déjeuner autour de la suggestion du jour

Entrée, plat, fromage et dessert

Sans le fromage 40 €

Complet 45 €

Menu Enfant

19.00 €