MAIN COURSE + DESSERT: 70 €

STARTER + MAIN COURSE: 75 €

STARTER + MAIN COURSE + DESSERT: 90 €

GREEN ASPARGUS FROM PROVENCE

The first ones served warm – Mousse flavoured with satsuma mandarin juice

THE SHELLFISH

Creamy bisque - Truffle Chantilly - Small croutons

THE VENISON

Paté in a pastry crust - Foie gras - Vinegar mushrooms in small salad

THE PIKE-PERCH FROM LOIRE REGION

Roasted with skin - Small carrots - Savoie red wine sauce

THE SEA SCALLOPS

Kernel of scallops roasted with mushroom oil – Around the corn – Mushrooms

THE LOBSTER

Like an open raviole in a shell emulsion

THE BEEF

Braised oxtail parmentier Red wine sauce – Bone Marrow - Truffles - Croutons

THE HARE

Cooked royal style – Blood sauce Macaroni au gratin

THE FARM HEN

The breast roasted in the oven – Green asparagus from Provence – Morel mushroom

THE PEAR - CORN

Opaline - Light caramel cream - Pop-corn emulsion - Caramalized pears

THE EXOTIC

In floating island – Light flavoured custard

THE CHOCOLATE

Shortbread – Thin chocolate leaf – Chocolate cream – Thin lace biscuit

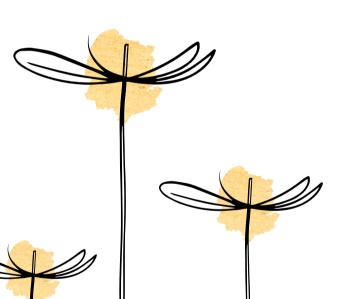


STÉPHANE BURON

My cuisine is a marriage between my childhood memories, a legacy of aromas, flavours, products and producers who give me the best every day. There is no good cuisine without good products. It is a sharing, a trust that I have with some for many years, to convey to you a universe of emotions, and memories. It is because of them that I create a Menu Experience, as the days and seasons go by.

STÉPHANE BURON





MENU EXPERIENCE

5 COURSES

175€

7 COURSES

235€

9 COURSES

285€

MENU EXPERIENCE,
ONLY SERVED TO THE ENTIRE TABLE.

THE DUBLIN BAY PRAWN 130 €

Minute made marinated carpaccio – Aloe Vera - Chilled with a grapefruit sorbet

A transparent ravioli – Carrot – Oscetra caviar

Coral tempura – Blood orange whipped cream

THE LOBSTER FROM CASIER 140 €

Served warm in a leek and truffle vinaigrette

Claws like a citrus spring roll

A Ravioli in a flavoured consommé

THE LAKE WHITEFISH 120€

Marinated in salt, then in pine tree oil – Black radish pommade – Plankton Belly tartare pickled with a sobacha creamy - Soufflé bread – Oscetra caviar

THE GREEN ASPARGUS FROM PROVENCE 110 €

Minute cooked - Served as eggs mimosa – Melanosporum truffles Crayfishes extraction in jelly - Velvety cream

THE SCALLOPS 120 €

Beautiful kernels seared in lightly salted butter

A smoked polenta pommade - Grilled corn in a crunchy tartlet

Citrus scallops barde juice

THE LAKE WHITEFISH 110 €

Slowly preserved, then cooked in a butter fondue

Rocket gnocchis in verdurette-Smoked whitefish pickle with black garlic

Chignin beurre blanc

THE LAKE PIKE 110€

Thin mousseline flavoured with a bisque – Minute sautéed crayfish

A creamy oignon juice – Crispy sobacha lace biscuit

Endive Meunière Grenobloise style

THE CHAR 110 \in

Slowly preserved in an aromatic broth with pine vinegar

Chignin wine emulsion

Stem lettuce preserved with seaweed butter

Young salad sprouts with egg mimosa

THE PIGEON FROM BRESS 130 €

Breast cooked very pink – Full flavoured juice with hydromel

Preserved red cabbage with grapes – Giblets tartlet

Cabbage salad lightly seasoned with vinegar

THE VENISON FROM SOLOGNE 130 $\ensuremath{\varepsilon}$

Filet studded with truffles then cooked in a skillet with a farm butter

Crapaudine beet style pommade with sakura vinegar

Beetroot pie tatin flavoured with licorice - Black Forest's fruits

THE CALF SWEETBREAD 130 €

Beautiful calf sweetbread apples roasted and caramelized

A garden of carrots flavoured with verbena

Carrot flavoured juice - Citrus

THE PIG FROM OUR MOUNTAIN 120 €

From head to toe - Caramelized preserved belly of pork – Verbena juice
A preserved cheek with Savoie Wine - Stuffed cabbage with foie gras

Blood sausage and apple millefeuille – Feet Cromesquis - Beaufort crozet gratin