

LES TERRASSES DU CHABICHOU

THE STARTERS

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 DESSERTS

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

MAIN COURSE + DESSERT: 70 €

STARTER + MAIN COURSE: 75 €

STARTER + MAIN COURSE + DESSERT: 90 €

THE MAIN COURSES

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



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.

Service included, net prices.



THE STARTERS

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 €
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 FISHES & SHELLFISHES

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 €
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 – Vervena juice
A preserved cheek with Savoie Wine - Stuffed cabbage with foie gras
Blood sausage and apple millefeuille – Feet Cromesquis - Beaufort crozet gratin

THE MEATS