

EPICURIEUX

Les Berlingots ASP®

Savoy reblochon cheese matured by Joseph Paccard
chestnut consommé flavored with caraway and chamomile



CHOICE

Artic Char
from Charles Murgat
Jerusalem artichoke
dulce de leche
Gédéo coffee and bergamot

or

Le bar au caviar Kristal *(Supp. 50€)*
created in 1971 by Jacques Pic
reinterpreted in 2021 by Anne-Sophie Pic
foamy champagne sauce, sake
rose and citrus jabara from Mas Bachès



Hunting roe deer from Alsace
marinated in juniper, pine and ASP® gin
brown mushrooms by Rudy Lambertson
blueberries pickles from Savoy



Brie from Meaux
farmed brie de Meaux AOP from the 30 Arpents farm
Madagascar vanilla



CHOICE

Herbaceous
chocolate
green Chartreuse
crispy tart
caraway ice cream

or

Le millefeuille
perfumed
with meadowsweet
malted barley
local beer from Megève

or

Doyenné du Comice
pear
roasted with butter
honey and lemongrass
smoked sesame
enhanced with galanga

MENU EPICURIEUX 249€

WINE PAIRING 150€

NON-ALCOHOLIC PAIRING 90€