

"The mountains that surround Megève have always been a source of inspiration for me. Foraging locally for flowers, plants and herbs is a crucial element of my cuisine not only for the textures and flavours that these ingredients bring, but also because it provides an opportunity for the kitchen team to spend time together. Our menu reflects a homely style of cooking that is close to my heart; one that brings together childhood memories and exceptional products from the Rothschild Family's estates."

Nicolas Hensingier

From the mountains

Creamy shellfish from Brittany, <i>crystal caviar with oxalis and golden beetroot</i>	59
Duck foie gras , <i>rosehip fruits, sour sauce with wild nettle</i>	49
Egg yolk and lamb's lettuce, <i>Melanosporum black truffle, bread finger smoked with vine shoots</i>	55
Mushrooms royal , <i>toasted rye bread like an alpine walking</i>	41

From the lakes and the seas

Grilled sea bass , Grenoble sauce <i>serac cheese agnolotti and spinach sprouts</i>	65
French scallops <i>braised salsify with walnuts, stuffed Roscoff onions</i>	69
Crab from head to claws, <i>kohlrabi cooked in the fireplace, armorican limonade and granita</i>	58
Arctic char from our lake, <i>natural rutabaga with Berlioz saffron flavor</i>	63

Locally-flavoured meats

Roasted mallard , sweet wine and quince compote <i>parsley tagliatelle with hay</i>	67
Grilled deer filet from Alsace with wild blueberries <i>stewed red cabbage with pinot noir and bacon</i>	64
Suckling lamb from the Hautes-Alpes, <i>cabbages and grapefruits with gentian roots</i>	69
Bresse chicken with black truffles cooked at the open fire, <i>Dauphinois Amandine potato and leeks</i>	84

Cheese

Selection of cheeses from the Pays du Mont Blanc	27
Local fresh Tomme cheese with dried fruits	25

Prices are nets in €, taxes and service included

PRIMA

MONT D'ARBOIS

Set menus

Served to all guests at the table

The Chef and his team will take you on a journey through local and seasonal products to explore exceptional flavours from the Mont Blanc region and from the Chef's childhood

Prima	130	Degustation	180
+ Wine Pairings	200	+ Wine Pairings	275

Duck foie gras

French scallops

Crab from head to claw

Suckling **l**amb from the Hautes-Alpes

Selection of cheeses from the Pays du Mont Blanc

Chocolate pie, winter flavors

Creamy **s**hellfish from Brittany

Mushrooms royal

Egg yolk and black truffle

Arctic **c**har from our lake

Grilled **d**eer filet from Alsace

Local fresh **T**omme cheese

Conference **p**ear with juniper from the Vanoise

« **I**le flottante » from my childhood, woodruff and
Alba white truffle

Desserts

Soufflé with honey flavor, *local farm milk ice cream* 25

Conference **p**ear with juniper from the Vanoise massif, *St Gervais gin* 25

« **I**le flottante » from my childhood, woodruff and Alba white truffle, *chestnuts* 46

Chocolate pie to share, *winter flavors* 50/ 2 pers.

Maître d'hôtel : Rémi Mostosi
Deputy Chef : Shaun Rollier ; Chef Pâtissier : Gauthier Bouloché.

Nous tenons à votre disposition la carte des allergènes présents dans les préparations.
Toutes nos viandes et volailles sont d'origine Française

Prices are nets in €, taxes and service included