

PRIMA

MONT D'ARBOIS

ON THE EDGE OF OUR MOUNTAINS

Heirloom tomatoes tatin with a pimprenelle refresh Savoyard Bescoin, fennel lemonade	39
Egg yolk hidden with 2018 Beaufort Crunchy lettuce heart with mountain ache	43
Selected mushroom basket Rye bread royale, pine tree walk	41

BETWEEN LAKES AND VALLEYS FROM AROUND US

Arctic char from our sweet waters, cooked in a stove Courgettes and Nasturtium, safran from the Belioz family	62
Lake fish quenelle, invigorated with garden peas Small Roscoff onions and pine tree	58
Bresse squab, sweet clover roasted Graffiti aubergine served like a spoon	65
Sisteron pastures lamb rack, gentian sauté Black garlic sweet pepper	67
Free-range guinea fowl "Dulgéré" way, flavoured with garden herbs Lutéed with mountain hay	110 / for two
or Roasted on the broche heritage "Rothschild"	

MOUNTAIN PASTURES

Termignon blue cheese like a brick, Summery picking with gran'pa Raymond's hay	23
Refined cheese selection	23

AVALANCHE OF SWEETNESS

Soufflé with handpicked verveine from our garden, Peach swim with fresh almonds	23
Mara strawberries with Mont Blanc beer, Matured yeast with fresh almonds	23
Sharing chocolate tart with "pastures milk" Cacao caramelized fava	46 / for two



MENU

A walk in our mountains
in 6 steps
150

served for the entire table

