

"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 Hensinger

From the mountains

Marinated rainbow trout from Mr Murgat, cooked Gravlax-style, <i>Lovage and confit lemon</i>	39
Duck foie gras , <i>Mango chutney, white balsamic vinegar, pecan nuts and wild nettle</i>	44
Egg yolk and parsnip, <i>Melanosporum black truffle, bread finger smoked with hay from Mr Morand's farm</i>	46
Salsify roasted with melanosporum black truffle, <i>Hazelnut from Piedmont and acidulated wild chicory</i>	42
Whole crayfish and meadowsweet:	44
- Crayfish broth lemonade	
- Claws hotpot, cream sauce	
- Steamed tails, crayfish butter, kohlrabi cooked on a wood fire, Nantua sauce	

From the lakes and the seas

Grilled sea bass , garlic and Grenoble walnut sauce <i>Braised cauliflower, pine tree-infused sauce au beurre blanc</i>	67
French scallops	59
- Carpaccio with pickled beetroot, Beaufort cheese and Savoy apples	
- Roasted with charcoaled beetroot, black garlic and liquorice condiment, Geneva sauce	
Turbot seasoned with bone marrow and oxalis, <i>Split peas agnolotti, roasted fish jus</i>	69
To share: Arctic char poached in a broth, <i>Seasonal vegetables, creamy polenta and Apremont sauce</i>	55 per pers.

Locally-flavoured meats

Pork chop cooked on a bed of hay, <i>Farcement du Rostachon, cooking jus, crusty cheese tuile</i>	61
Beef cheeks	64
- Confit, baked in wholemeal bread	
- Braised with wild thyme, riso pasta risotto and beef jus	
Suckling lamb from the Pyrenees, herb crust <i>Chestnut gnocchi, Jerusalem artichokes and gentiane jus</i>	69
To share: Bresse chicken cooked at the open fire, <i>Potato mousseline</i>	plain 59 per pers. / <u>truffled</u> 78 per pers.

Cheese

Selection of cheeses from the Pays du Mont Blanc	25
Mustard Brie de Meaux served warm, my grandfather's hay jelly recipe, salt-preserved lemon	21

Prices are in €, Taxes and service included.

Set menus

*Served to all guests at the table***Menu Découverte** (6 courses) / + Wine Pairings

125 / 200

Duck foie gras,*Mango chutney, white balsamic vinegar, pecan nuts and wild nettle****Egg yolk and parsnip,****Melanosporum black truffle, bread finger smoked with hay from Mr Morand's farm****Grilled sea bass, garlic and Grenoble walnut sauce****Braised cauliflower, pine tree-infused sauce au beurre blanc****Whole crayfish and meadowsweet:***

- Crayfish broth lemonade
- Claws hotpot, cream sauce
- Steamed tails, crayfish butter, kohlrabi cooked on a wood fire, Nantua sauce

Beef cheeks

- Confit, baked in wholemeal bread
- Grilled with wild thyme, risotto pasta risotto and beef jus

Conference pear poached with red wine from Château de Clarke,*Wild thyme sorbet***Menu Prima** (9 courses) / + Wine Pairings

175 / 250

*Chef Nicolas Hensinger 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.***Desserts**

23

Selection of Rothschild 'cigars', Cognac ice cream**Grand Marnier soufflé** with saffron from the Maurienne, *Orange sorbet***Plate of surprise desserts made with milk** from Mr Morand's farm and honey from the Rothschild Family's estate, *Fresh milk ice cream***Conference pear** poached with red wine from Château de Clarke, *Wild thyme sorbet***To share: Savoy apple tart** with génépi,

Our suppliers:

Meat from France: **Monts et Vallées, Boucherie Metzger, Ferme des Trente Arpents**; Bresse chicken: **Maison Européain** ; Bakery: **Aux délices de Megève**; fish and seafood: **Maison Reynaud**; fruit and vegetables: **Vergers St Eustache**; cheese: **Léon Rey, Ferme des Trente Arpents**Chef : Nicolas Hensinger; Maître d' : Rémi Mostosi
Deputy Chef : Brice Devanne ; Chef Pâtissier : Gauthier Bouloché.

Allergen list available for all our dishes.

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