



1920, a mythical year when Noémie de Rothschild shared her visionary idea of winter sports with the world. Julien Gatillon, Executive Chef of 'Le 1920', has been entrusted with the duty to protect and enhance Noémie de Rothschild's legacy.

## Spirit

The mission of the Rothschild Family is to select the finest products, and place the highest priority on excellence and 'art de vivre'. This is the approach that the Family brings to all its 'maisons', and Le 1920 is certainly no exception (and particularly here at Le 1920). The exquisite table settings, the smile of a Chef de Rang, a perfectly-executed recipe — everything speaks to these prized qualities.

## Elegance

The Rothschild Family's extensive savoir-faire and global reach is equally in evidence, from the Family's Ferme des Trente Arpents, where free-range cows produce a unique brie de Meaux, to their vineyards in Argentina, where exceptional wines are produced. Chef Gatillon, who has worked with the Family from the beginning of his career, applies his world-renowned expertise to the game, milk-fed veal calves, honey and other treasures that he selects from the various Family estates.

## Creativity

Inspired by the Rothschild Family's produce and Chef Gatillon's exceptional creations, Chef Sommelier advises guests on the perfect wine and food matches. Our sommeliers point with a palette that is the finest wines produced by the Family's estates around the world. 1,200 rare and prestigious vintages have been meticulously selected to match perfectly each dish on the menu. The cellar at Le 1920 truly is an exceptional resource.

## Entrées

Duck foie gras in « opéra » style with black truffle  
Onions cooked in Madère and vinegar young lettuce

72 €

Cardoons from Pregny with aged Beaufort cheese  
Crispy mushrooms and amber yellow wine sauce

59 €

Caviar Oscière Gold and watercress  
Smoked hay Jerusalem artichoke from local farmer and blinis

75 €

Scarlet carabineros  
Winter leeks, coral sauce and frozen clementine

65 €

Alba white truffle cannelloni  
New-Zealand spinach, confit egg yolk and white gold sauce

85 €

## Fish dishes

Crunchy giant langoustine Avocado, grapefruit and creamy bisque	83 €
Scallops from Quiberon Bay Parsnip, roasted hazelnuts and Alba white truffle	109 €
Line caught cod fish Shore fishing shellfish and sorrel, Barons de Rothschild Champagne sauce	75 €
Sea bass pearlized with salted butter from 30 Arpents farm Puff potatoes with wild garlic	85 €

## Meat dishes

Mountain roasted milk-fed lamb Japanese artichoke, sour butternut with bergamot	79 €
Roasted veal sweetbread with Alba white truffle Cauliflower “soufflé” with Dubarry sauce	115 €
Mandegrès game with black truffle Pears, toast “retour de chasse” and Grand Veneur sauce	85 €
Bresse chicken « Mieral » in a local way (2 people) Vegetables and black truffle hotpot	170 €
Exceptional grilled beef Celery and fondant potatoes spiced with horseradish	99 €

*Our beef cuts have been carefully sourced from France, Portugal and United Kingdom by our butcher Olivier Metzger.*

Allergen information is available for all our dishes. Prices are net. Taxes and service are included.

## Cheeses

Brie de Meaux fermier Edmond de Rothschild with black truffle	39 €
Selection of cheeses from our mountains and other regions	29 €

## Desserts

Paris-Brest winter collection 2019 - 2020 Grenoble walnuts and roasted hazelnuts	29 €
'Tradition Rothschild' soufflé Countryside Pears with Savoy Crémant wine	29 €
Alba white truffle French toast and chestnut condiments	75 €
Candied citrus fruits and lemon sorbet Puff pastry Brioche freshly baked	29 €
Amelonado chocolate from Sao Tomé Crispy gavotte and ice cream	29 €



Exceptional hospitality is an art form — each element must be carefully selected and perfectly combined.

It is Ariane de Rothschild’s vision that each area of the hotel reflects this axiom.

A long-time admirer of fine art, with a particular interest in emerging artists, Baroness de Rothschild was captivated by the rare talent and energy of Jeremy Maxwell Wintrebert, describing his work as ‘brillant and sensual’. His glasswork has been exhibited in the world’s most beautiful and prestigious locations.

At Ariane de Rothschild’s request, Jeremy Maxwell Wintrebert has, for the first time, explored the medium of tableware. In doing so he has created a unique and beautiful collection of art for Le 1920.

The delicate form and style of a wine glass or salt cruet on the table sit in perfect harmony with the magnificent glass clouds that float above the restaurant’s tables. The fragility and lightness of the glassware juxtapose with the majestic Alpine peaks seen through the windows.

The poetry of the artist’s aesthetic flows through the butter dishes and the table’s centerpiece, complementing the form of the restaurant created by architect Pierre-Yves Rochon.

A sublime feast for all the senses awaits you at Le 1920.

*En hommage au pays de Savoie*

Duck Foie gras with Savoy flavour  
Confit shallots, Mondeuse wine from Trosset and linseed puff pastry

Caviar Oscière Gold and watercress  
Smoked hay Jerusalem artichoke from local farmer and blinis

Cardoons from Pregny with aged Beaufort cheese  
Amber yellow wine sauce

Bresse chicken « Mieral » in a local way  
Vegetables and black truffle hotpot

Selection of cheeses from our mountains and other regions

‘Tradition Rothschild’ soufflé  
Countryside Pears with Savoy Crémant wine

155 €

*En hommage à Noémie*

Shore fishing shellfish iodized  
Caviar Oscière Gold, buckwheat biscuit

Scarlet Carabineros  
Winter leeks, coral sauce and frozen clementine

Duck Foie gras in « opéra » style with black truffle  
Onions cooked with Madère and vinegar lettuce

Alba white Truffle cannelloni  
New-Zealand spinach, soft egg yolk and white gold sauce

Cardoons from Pregny with aged Beaufort cheese  
Amber yellow wine sauce

Sea bass pearlized with salted butter from 30 Arpents farm  
Puff potatoes with wild garlic

Mandegrès Game with black truffle  
Pears, toast “retour de chasse” and Grand Veneur sauce

Brie de Meaux fermier Edmond de Rothschild with black truffle

Paris-Brest winter collection 2019-2020

210 €

The same menu will be served to all guests at the table.

Full allergen information is available for all our dishes. Prices are net. Service and taxes are included.

## Menu Truffe Blanche

Alba white truffle cannelloni  
New-Zealand spinach, soft egg yolk and white gold sauce

Scallops from Quiberon Bay  
Parsnip, roasted hazelnuts and Alba white truffle

Roasted veal sweetbread with Alba white truffle  
Cauliflower “soufflé” with Dubarry sauce

Alba white truffle  
French toast and chestnut condiments

290 €

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Deserts Wine

8 cl

<b>Poiré</b> - <i>Granit</i> - Eric Bordelet - 2018	17€
<b>Sydre</b> - <i>Argelette</i> - Eric Bordelet - 2017	15€
<b>Pineau des Charentes</b> - Domaine Bourgoin - N.M.	25€
<b>Ratafia de Champagne</b> - <i>Solera</i> - Henri Giraud - 1990-2013	25€
<b>Savoie V.D.F</b> - <i>Malvoisie Passerillée</i> - Domaine Blard & Fils - 2015	19€
<b>Rasteau</b> - <i>Grenat</i> - Domaine E. Balme - 2015	19€
<b>Jurançon</b> - <i>Les Jardins de Babylone</i> - Domaine L-B. Dagueneau - 2012	59€
<b>Sauternes</b> - Château Raymond Lafon - 2005	25€
<b>Sauternes</b> - Château d'Yquem - 1995	195€
<b>Madère</b> - <i>10 ans</i> - Maison Barbeito (Portugal)	24€
<b>Montilla-Moriles</b> - <i>Pedro-Ximenez</i> - Toro Albala - 1987 (Espagne)	36€
<b>Moscato d'Asti</b> - <i>Bricco Quaglia</i> - La Spinetta - 2016 (Italie)	17€
<b>Tokaji Aszù</b> - <i>5 Puttonyos</i> - Oremus - 2008 (Hongrie)	21€
<b>Liqueur Yuzu Komachi</b> - N.M. (Japon)	26€

Coffees : Arabica Grand Cru selection

<b>Honduras</b> - <i>Organic and Fair Trade</i>	10€
Round and balanced, beautiful acidity, with mirabelle plum and grape notes	
<b>Jamaïque</b> - <i>Blue Mountain</i>	14€
A Grand Cru coffee, rich and opulent, with an extraordinary sweetness	

Herbal teas

Botanical and aromatic plants from our garden gather by the team	14€
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## Cheeses

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## Desserts

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