

## Entrees

Marinated <b>Arctic char</b> Gravlax-style, <i>Watercress, confit lemon, mixed leaves</i>	32€
Duck <b>foie gras</b> with génépi flavour, <i>Local 'Galantine' apple chutney, homemade brioche</i>	36€
Old style <b>stew</b> "Pot au feu", served two ways: - beef chuck: wine condiment with horseradish - oxtail beef: Suzanne Grand Mother style	28€
<b>Free-range egg yolk</b> with black <b>Melanosporum</b> truffle <i>Cardoons, French baguette and condiments</i>	38€
<b>Grilled leeks</b> , truffle vinaigrette <i>Roasted potatoes</i>	30€

## From the seas and the lakes

<b>Poached crayfish</b> , served two ways: - seafood sauce - Thai-style	51€
<b>Sole</b> fish cooked with sapa, <i>chicory refreshed with orange, oxalis</i>	61€
Roasted <b>scallops</b> , walnuts from Grenoble <i>Braised parsnips, genevoise sauce</i>	45€

## From the land

<b>Whole young pigeon</b> , <i>Around the carrots, Pineau des Charentes sauce</i>	51€
<b>Saddle of suckling lamb</b> , <i>Young vegetables, chestnuts, Gentiane sauce</i>	67€
<b>Grilled beef filet</b> , <i>Confit potatoes, Mondeuse sauce</i>	74€
<b>Braised veal</b> breast from the Ferme des Trente Arpents, <i>potato cake with bacon and dry fruit (local specialty)</i>	45€
<b>To share:</b> Whole chicken roasted on an open fire, <i>Mashed potatoes with Melanosporum black truffle</i>	110€

## Cheeses

Selection of local cheeses	21€
Modern raclette, <i>Abondance cheese and Melanosporum black truffle</i>	25€

## Desserts

<b>Mont d'Arbois</b> , <i>Conference pear, chestnuts, meringue and eglantine</i>	16€
' <b>Iced cigars</b> ' Rothschild/Hensigner/Megève, <i>Cognac ice cream, Bourbon vanilla</i>	16€
<b>Chartreuse Soufflé</b> , <i>pistachio cream</i>	16€
<b>Exotic Delight</b> , <i>mango, passionfruit, lemon and mountain herbs</i>	16€
Flowers <b>Honey</b> from our mountain, <i>lemon and white cheese</i>	16€
<b>To share:</b> Black chocolate pie (Guanaja 70%), <i>salted butter caramel from the Rothschild family's farm</i>	16€



## Menus

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

### 'Menu découverte' (4 courses)

75€

Marinated **Arctic char** Gravlax-style,  
*Watercress, confit lemon, mixed leaves*

**Poached crayfish**, served two ways:

- *seafood sauce*
- *Thai-style*

**Braised veal breast** from the Ferme des Trente Arpents,  
*potato cake with bacon and dry fruit (local specialty), game jus*

Flowers **Honey** from our mountain,  
*lemon and white cheese*

### 'Menu dégustation' (7 courses)

110€

Duck **foie gras** with génépi flavour,  
*Local 'Galantine' apple chutney, homemade brioche*

Free-range egg yolk with **Melonosporum** black truffle  
*Cardoons, French baguette and condiments*

**Roasted scallops**, walnuts from Grenoble  
*Braised parsnips, genevoise sauce*

**Grilled beef filet**,  
*Confit potatoes, Mondeuse sauce*

Selection of local cheeses

**Black chocolate pie** (Guanaja 70%), *salted butter caramel from the Rothschild family's farm*

**Exotic Delight**, *mango, passionfruit, lemon and mountain herbs*

Provenance:

Bread: **Aux délices de Megève**; Crayfish, scallops, sole fish, Arctic char: **Maison Reynaud**; Pigeon, Bresse chicken: **Maison Européain**; Lamb, beef, veal: **Monts et Vallées, Boucherie Metzger, Ferme des Trente Arpents**; Fruits and vegetables: **Vergers St Eustache**; Cheese: **Léon Rey; Ferme des Trente Arpents**

Beef origin : France

Nicolas Hensinger, Kitchen chef,  
Rémi Mostosi, Restaurant Manager  
Brice Devanne et Romain Hensinger, Assistant kitchen chef and Pastry chef

*Full allergen information is available for all our dishes.*



EDMOND  
DE ROTHSCHILD  
HERITAGE

WINES · HOSPITALITY · NATURE

*Prices are net. Service and taxes are included.*