

Entrees

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

From the seas and the lakes

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

From the land

| | |
|--|------|
| Whole young pigeon , <i>Around the carrots, Pineau des Charentes sauce</i> | 51€ |
| Saddle of suckling lamb , <i>Young vegetables, chestnuts, Gentiane sauce</i> | 67€ |
| Grilled beef filet , <i>Confit potatoes, Mondeuse sauce</i> | 74€ |
| Braised veal breast from the Ferme des Trente Arpents, <i>potato cake with bacon and dry fruit (local specialty)</i> | 45€ |
| To share: 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

| | |
|--|-----|
| Mont d'Arbois , <i>Conference pear, chestnuts, meringue and eglantine</i> | 16€ |
| 'Iced cigars' Rothschild/Hensigner/Megève, <i>Cognac ice cream, Bourbon vanilla</i> | 16€ |
| Chartreuse Soufflé , <i>pistachio cream</i> | 16€ |
| Exotic Delight , <i>mango, passionfruit, lemon and mountain herbs</i> | 16€ |
| Flowers Honey from our mountain, <i>lemon and white cheese</i> | 16€ |
| To share: 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.