

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
Local Snails from Magland, <i>Arnad's bacon, cream, parsley and oxalis flower</i>	€ 28
Free-range egg yolk with black Melanosporum truffle <i>Cardoons, French baguette and condiments</i>	€ 38
Lamb's lettuce , Melanosporum truffle <i>Beaufort d'été shavings</i>	€ 30

From the seas and the lakes

Poached crayfish , served two ways: - seafood sauce - Thai-style	€ 51
Sole fish cooked in Savoy wine, <i>winter leeks, Le Touquet potatoes</i>	€ 61
Roasted scallops , <i>root vegetables, hollandaise sauce with saffron from the Maurienne region</i>	€ 45

From the land

Whole young pigeon , <i>soft potatoes with red cabbage, confit shallots, foie gras sauce</i>	€ 51
Saddle of suckling lamb with herbs from the garden, <i>confit salsify, gentiane jus</i>	€ 67
Grilled beef filet , <i>Buckwheat 'crozets' risotto-style, crispy marrow, game jus</i>	€ 74
Braised veal breast from the Ferme des Trente Arpents, <i>potato cake with bacon and dry fruit (local specialty), game jus</i>	€ 45
To share: Whole chicken roasted on an open fire, <i>potatoes with Melanosporum black truffle</i>	€ 110 / 2 people

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
To share: Black chocolate pie (Guanaja 70%), <i>salted butter caramel from the Rothschild family's farm</i>	€ 29 / 2 people



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

Mont d'Arbois, *Conference pear, chestnuts, meringue and eglantine*

'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**,
Root vegetables, hollandaise sauce with saffron from the Maurienne region
- **Grilled beef filet**,
Buckwheat 'crozets' risotto-style, crispy marrow, game jus
- **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**

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.