



1920 GIFT BASKETS

ALL OVER THE SEASON

CELEBRATION GIFT BASKET

95 €

Duck foie gras ballotine 125 gr
Heart of home-made smoked salmon 250 gr
Chocolate box 125 gr
Bottle of champagne «Barons de Rothschild Brut»

GOURMET GIFT BASKET 55 €

Ballotine de gibier de la
Compagnie Fermière 250 gr
3 pots de confiture
Une bouteille de Château Clarke
Baron Edmond de Rothschild

DOMAINE DU MONT D'ARBOIS

2 HÔTELS · 5 RESTAURANTS · 1 HOLE GOLF COURSE

Chalet du Mont d'Arbois 5*	+33 (0)4 50 21 25 03
Spa du Mont d'Arbois	+33 (0)4 50 21 09 18
Le 1920 Chalet du Mont d'Arbois 5*	+33 (0)4 50 21 25 03
Ferme du Golf 3*	+33 (0)4 50 21 14 62
Taverne du Mont d'Arbois	+33 (0)4 50 21 03 53
Idéal 1850	+33 (0)4 50 21 31 26
Club du Mont d'Arbois	+33 (0)4 50 93 03 43
Auberge de la Cote 2000	+33 (0)4 50 21 31 84
Golf du Mont d'Arbois	+33 (0)4 50 21 29 79



EDMOND
DE ROTHSCHILD
HERITAGE

WINES · HOSPITALITY · NATURE

1^{Le} 1920
MONT D'ARBOIS

Our restaurant menu for a fine dining experience elsewhere



CATERING MENU

1^{Le}920

MONT D'ARBOIS

Julien Gatillon, chief of restaurant Le 1920
2 stars in Michelin Guide present his catering menu

CUSTOMIZED PROPOSALS 24 HOURS IN ADVANCE

Order in : T. +33 4 50 93 78 78 / +33 4 50 93 77 79
commercial@edrh-montdarbois.com

Le 1920 | Chalet du Mont d'Arbois 5* - 447, chemin de Rocaille | Megève



LE 1920 TO TAKE AWAY

ALL WINTER SEASON 2016/2017

STARTERS

Duck foie gras ballotine	125 gr 19 €	250 gr 29 €
Duck foie gras ballotine with black truffles	125 gr 35 €	250 gr 65 €
Venison ballotine from "La Ferme des 30 Arpents"	250 gr 25 €	
Heart of home-made smoked salmon	250 gr 22 €	
Oysters platter (dozen)	24 €	
Kristal caviar, blinis and seasoning	prix sur demande	
Black truffles	prix sur demande	

MAIN COURSES

Bresse poultry fricassee, seasonal vegetables and mashed potatoes - with truffles **45 €**
75 €

Monkfish in Armorican style fricassee, seasonal vegetables and pilaf rice **49 €**

Lobster in American style fricassee, roasted Grenaille potatoes **59 €**

Venison red wine stew from «La Ferme des 30 Arpents» with Grand Veneur sauce, mashed potatoes **50 €**



CHEESE AND DESSERTS

Edmond de Rothschild brie (1/4) **25 €**
Edmond de Rothschild truffled brie (1/4) **49 €**

1920 chocolate dessert **14 €**
Exotic fruits dessert **14 €**
Paris Brest d'Antan «Rothschild tradition» **16 €**
Chocolate box 125 gr **15 €**

LE 1920 AT HOME

**ALL OVER THE SEASON
EXCEPT FROM 17/12/2016 TO 08/01/2017**

FROM 4 PEOPLE

MENUS PROPOSALS

(STARTER - MAIN COURSE - DESSERT)

From **100 €** per person

APERITIF COCKTAIL, DINING COCKTAIL

Price on request

Staff: chef, butler
50 € / hour / staff

Additional services on request :

Tables and chairs - Tableware (tablecloth, napkins, crockery, cutlery, glasses) - Floral decoration

