



## 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<sup>Le</sup>920  
MONT D'ARBOIS

Our restaurant menu for a fine dining experience elsewhere



CATERING MENU

# 1<sup>Le</sup>920

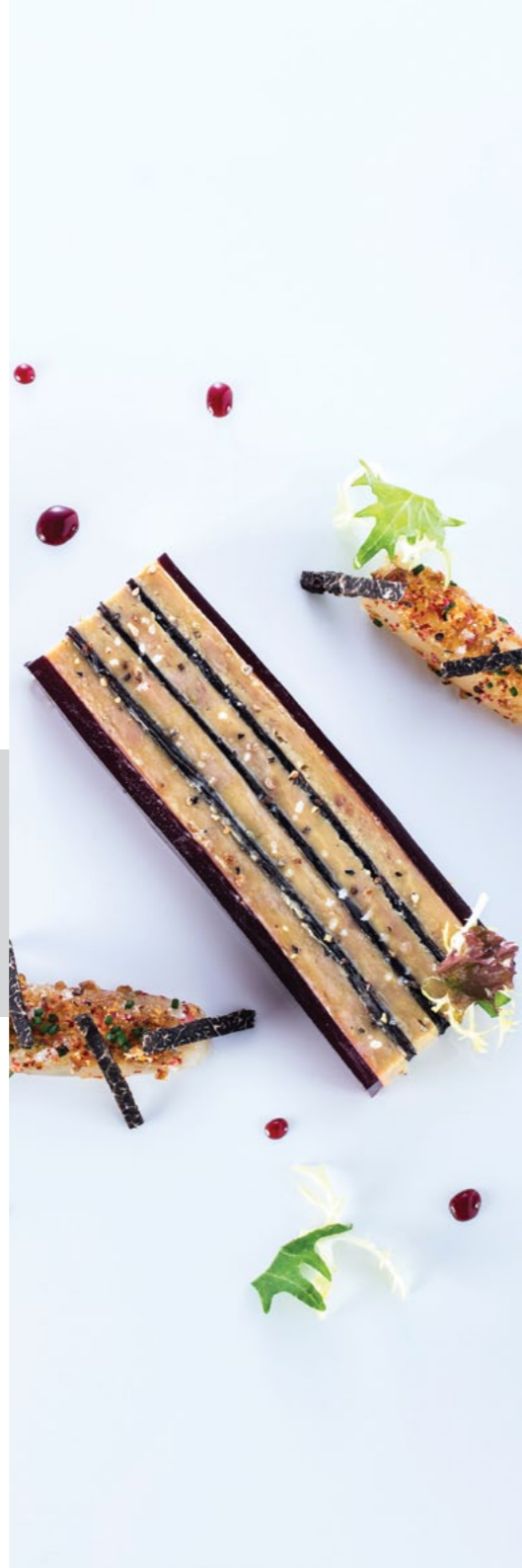
MONT D'ARBOIS

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

### MAIN COURSES

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

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

Lobster in American style fricassée, 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

