

Journey's beginning ...

My grandfather's cardoon, melanosporum black truffle	44€
Langoustine as if on the cloud	52€
Scallops at the foot of the apple tree	50€

Dive in our waters

Arctic char, lace mushrooms	54€
Fish beyond our shores, crazy shellfish	65€
Scallops at the foot of the apple tree	66€

From meadows to garden

Passionately sweetbreads	68€
Pigeon and duck foie gras	68€
Trip of the hen in the artichoke field	58€

Cheese

Mended cheese with seasonal flavors	16€
Lovely cheese journey from our Savoie	20€
Cottage cheese	12€

Delicacies

Sweetness and sweet pleasures	
Savoy pear crusty	22€
Chocolate	22€
Grapefruit sichuan pepper dream of lightness	22€

"Our bread is kneaded, shaped and baked by us"
Origin of meat: Sweetbreads, Pigeon, Hen: France
All taxes and services included

Goût

75€

*Menu offered only during lunch
From Wednesday to Friday*

*Excluding public holidays
and summer vacation*

Three courses menu

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Cheese

Supplement 15€

Emotion

135€

Chef, Valentin
offers you
an 8 courses menu
to enjoy his
signature dishes
with seasonal
products

*Menu only served for
the entire table*

*To be ordered before
1:15pm and 9pm*

Saveur

110€

Cardoon
or
Scallops

Arctic char

Freshness and lightness

Sweetbreads
or
Pigeon

Cheese

Delicacies
Sweetness and sweet pleasures

*Beyond 6 people,
menu served for the entire table*