

“La Randomnée”

Salsify as spaghetti lightly smoked and powder of ham

Two millimeters of polenta, the juice perfumed of woods and forest, white truffle from Alba

Gnocchi of beetroot, “Savoie biscuit”, wild celery, Tome cheese, old Xérès

*Jerusalem artichoke thinly sliced, mushrooms from our mountains,
light bouillon perfumed with clover*

Fish from the Lake of Geneva from our fisherman "Eric Jacquier "

Fine mousse of pike, crayfish from the lake, juice from the shells and Campari

Choice of meats

A selection of regional gourmet mountain cheeses

Flakes of sugar

*Net price included services: 147 TTC, Time: 2 hours and 15 minutes minimum,
This hike can be declined in vegetarian menu*

“Sugarflakes” **Net price 20€**

Chocolate dome flamed with Pear William

*Meringue filled with iced milk from high mountain pasture
and compote of the moment*

Frozen Zabaglione of herbs from the garden

Lemon “Meyer” of Michel Bachés: citrus fruit jelly and sugar work

*Warm chocolate tart smoked with cedar wood
and its ice cream*

Choices soufflés by our Pastry Chef

Ice creams and sorbets perfumed of mountain flavors

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Flocons de Sel



*Le Leutaz
Megève*

“La Promenade”

Net price:77€

Only for Lunch

*Vegetables millefeuille without pastry,
flavor of the meadows and garden*

Fera fish cooked in a broth, savory and oregano

Fine mousse of pike, crayfish from the lake, juice from the shells, Campari

*Roasted pigeon, the juice perfumed with juniper berries and turnips,
oxalis, sorrel, the pigeon thighs served as a “Shepherds’ Pie”*

A selection of regional gourmet mountain cheeses

Flakes of sugar

Lunch Menu by the chef

Net price: 39€

One starter, one main course, one dessert

Autumn on the Leutaz

Vegetable “Millefeuille” without pastry, flavor of meadows and garden, chestnuts 39 €

Salsify as spaghetti lightly smoked and ham powder 39€
white Truffle from Alba 50€

*Jerusalem artichoke thinly sliced, mushrooms from our mountains,
light butter bouillon perfumed with clover, white Truffle from Alba* 50€

*Gnocchi of beetroot, “Savoie biscuit”, wild celery, Tome cheese, old Xérès
and steamed beetroot in lime tree and cedar wood* 33 €

*Fine mousse of pike, crayfish from the lake, juice from the shells, grilled almonds,
Campari* 42€

Dublin bay prawns

* *The tail, freshly poached in Berce flower and yellow gentian plant broth*

* *The claws served with quinoa risotto, capers and lemon*

Fishes from the Lake of Geneva from our fisherman "Eric Jacquier " 48€

*Filet of beef and flank steak, wrapped in a thin slice of crispy bacon
Bell-shaped onions, potato puffs with cinnamon and cumin* 50 €

*Walnut of gilded sweetbreads, shallot compote, mushrooms of the region
and elderflower* 47 €

*Spring lamb, the saddle and the ribs perfumed with lime tree, light purée of cereal,
“Potato Raffia”, neck of lamb Confit, mustard* 48 €

*Roasted pigeon, the juice perfumed with juniper berries and turnips,
oxalis, sorrel, the pigeon thighs served as a “Shepherds’ Pie”* 47 €

Filet of venison, carrot and beetroot puree perfumed of Angostura 50 €

A selection of regional gourmet mountain cheeses 19 €