

## *Promenade at Leutaz*

*To start, a selection of savory canapés in mountains flavours*

*Followed five dishes representing the season, the mountain and the weather*

*Can be adapted as a vegetarian menu*

320€ TTC

*Net price and service included*

TVA 10 %

\* \* \*

## *Winter flavours Randonnée*

*To start this 'Randonnée', a selection of savory canapés in mountains flavours*

*Followed eight dishes representing the season, the mountain and the weather*

*with choice of meats in half-portion.*

*Can be adapted as a vegetarian menu*

380€ TTC

*Net price and service included*

TVA 10 %

\* \* \*

*This menu has been built over the years,*

*Through the influence of nature,*

*With timeless dishes that are an invitation to the mountain walk.*

*Other dishes, younger,*

*Represent the discovery of new hikes,*

*From the shores of the Alpine lakes to the high peaks.*

*Behind every product, men, women,*

*Who sublimate our mountain landscape...*

*« I want to offer a technical kitchen but that the technique naturally disappears to the benefit of emotion »*

*Emmanuel Renaut*

**Unique menu for all the table**

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## *Example of our dishes*

*Smoked egg yolk,  
Paris mushrooms from Savoie and coffee*

*Jerusalem artichokes in thin slices, buttered broth flavored with cloves  
Melanosporum black truffles*

*Kohlrabi as a risotto, Mélanosporum black truffle*

*Under a thin slice of ice water  
Knife cut langoustines, marinated with lemon  
Caviar, vivified with grapefruit and gentian roots*

*Pike and monkfish biscuit,  
Roasted onion sauce, Rose de Roscoff*

*Filet of Roe buck « Chasseur Français »  
Blackberries blackcurrant fir,  
« Grand Veneur Juice »*

*Milk fed lamb from Chartreuse, rubbed with fresh garlic and linden  
Onions and mushrooms tart  
The neck served cold with mustard and truffles*

*Grilled French Veal sweetbread,  
Shallots and rose hips mousseline, Poulette sauce lemon and angostura*

# *Sugar Flakes*

*Smoked chocolate tart  
Wood ice cream*

*Hot soufflé flavored with fir,  
Lemon and "Sapinette" sorbet*

*Fruits and vegetables salad  
Broth with sweet woodruff*

*Milk ice cream from the Val d'Arly  
Quince and Rose Hip compote, in a thin sliver of meringue Switzerland*

*Like a painting Extraction of spruce and hazelnut from Piémont*

35€