Promenade at Leutaz

To start, a selection of savory canapés in mountains flavours

Followed four dishes representing the season, the mountain and the weather 130€

Followed six dishes representing the season, the mountain and the weather 180€

Can be adapted as a vegetarian menu

Sugar Flakes
(« A la carte » dessert) 35€

Like a painting, toasted hazelnuts from Piémont
And wood

Smoked Chocolate tart
Wood ice cream and meringue

Hot soufflé flavoured with gentian and lemon

Cottage cheese from Megève with liquorice
Fruits salad, vegetables and herbs

Milk ice cream from Joseph farm
Citrus marmalade in Suisse meringue
Spring flavours Randonnée

To start this ‘Promenade’, a selection of savory canapés in mountains flavours
Followed nine dishes representing the season, the mountain and the weather
with choice of meats in half-portion.

Can be adapted as a vegetarian menu

270€ 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

Winter at Leutaz

Parsnip and beetroot gnocchi “without flour”
garden consommé flavored with horseradish and old Beaufort
Mushrooms
Salsify like spaghettis, lightly smoked,
Melanosporum Truffles
Finely sliced Jerusalem artichoke, butter sauce perfumed with cloves
Green asparagus tart from Luberon, almond and hazelnut
Langoustines citrus peel and Caviar ER selection
Vivified with gentian grapefruit and parsley juice
(Can be served half-portion)
Crunchy biscuit, Pike and freshwater burbot “from Leman fisherman Eric Jacquier”
Milk-fed lamb from Aveyron, rubbed with fresh garlic and limetree
Onions and mushrooms tart
The neck served cold with mustard and truffle
Filet of Venison “Chasseur Français”
Mashed blueberry, Sauce as a “Grand Veneur”
File d’Armoise Poultry “Pascal Cosnet”, poached
and roasted with hay on chest
Celéri Hazelnut, Confit legs in a poultry stock
(For 2 people 40min of preparation)
Wild game Pie from our Mountains
(For 2 people)
Cheeseboard from the region

22€