

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*



*Le Leutaz
Megève*

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 45€

Mushrooms 50€

Salsify like spaghettis, lightly smoked,
Melanosporum Truffles 70€

Finely sliced Jerusalem artichoke, butter sauce perfumed with cloves 70€

Green asparagus tart from Luberon, almond and hazelnut 60€

Langoustines citrus peel and Caviar ER selection 120€

Vivified with gentian grapefruit and parsley juice
(Can be served half-portion) 60€

Crunchy biscuit, Pike and freshwater burbot "from Leman fisherman Eric Jacquier"
Grilled onions juice, lemon balm 52€

Milk-fed lamb from Aveyron, rubbed with fresh garlic and limetree 75€

Onions and mushrooms tart

The neck served cold with mustard and truffle

French Veal sweetbread grilled in juniper berry,
shallots mousseline, Angostura and lemon juice 75€

Filet of Venison "Chasseur Français" 75€

Mashed blueberry, Sauce as a "Grand Veneur"

Cour d'Armoise Poultry "Pascal Cosnet", poached and roasted with hay on chest 80 € per person

Céleri Hazelnut, Confit legs in a poultry stock
(For 2 people 40min of preparation)

Wild game Pie from our Moutains 70 € per person

(For 2 people)

Cheeseboard from the region 22€