

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

240€ 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 Renault

Unique menu for all the table

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

310€ TTC

Net price and service included

TVA 10 %

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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,

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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*

*The desserts of our pastry chef,
Aurélie Collomb Clerc*

*Smoked chocolate tart
Wood ice cream*

*Hot soufflé flavored with gentian,
lime and Gentian cream*

*Faisselle from Val d'Arly with liquorice in a thin shell
Fruits and vegetables salad*

*Milk ice cream from the Val d'Arly
Orange marmalade in a thin sliver of meringue Switzerland*

Like a painting Extraction of spruce and hazelnut from Piémont