

All main courses are
served with seasonal
vegetables and potato
dauphines

MENU SAVEURS

39.00

House-Made Pâté en Croûte, Sharp Condiments
(suggested wine: Amariva)

or

**Delicately Cooked Parsnip, Marin's Perfect Egg, Forest Tea Infusion, Hints of
Hazelnut (suggested wine: Saumur Champigny or Sancerre)**

or

**Pan-Seared Scallops, Creamy Jerusalem Artichoke, Delicate Gentian
Emulsion, Celery Jus (€4 supplement)**



(suggested wine: Pouilly fumé)

Batallé Duroc Pork Saddle, Delicate Smoked Chipotle Sauce (supplement €3)

or

(suggested wine: Cuvée Héritage)

**Morzine Slate Quarry Trout, Juniper Berry-Infused Beurre Blanc, Basil Oil,
Creamy Bell Peppers (suggested wine: St Véran ou Crépy)**

or

**Free-Range Chicken Ballotine, Fine Vegetable Farce, Toasted Almonds, Hints of
Yuzu, Rich Chicken Jus**



**(suggested wine: Haute côte de Beaune ou
Meursault 1er cru)**

Cheese Platter (+€7)



**Poached Savoy Pear with Spices, Shortbread, Almond Cream, Inaya
Chocolate**

or

Blueberry Trompe-l'Œil Dessert

MENU HÉRITAGE

64.00

**Foie gras marbling with beetroot tones, Savoy pear compote scented with
allspice (suggested wine: Sauternes)**

or

Chevenoz snails and morel mushroom fricassee with a crispy topping
(suggested wine: Condrieux)



Low-temperature cooked French beef fillet (VBF), sesame and ginger sauce
(suggested wine: Châteauneuf du Pape)

or

Bømlo salmon fillet gently confit in oil, citrus virgin sauce
(suggested wine: Pessac Leognan)



Cheese platter



Dessert à la carte

STARTERS

H ouse-Made Pâté en Croûte, Sharp Condiments	21.00
F oie gras marbling with beetroot tones, Savoy pear compote scented with allspice	27.00
P an-Seared Scallops, Creamy Jerusalem Artichoke, Delicate Gentian Emulsion, Celery Jus	26.00
 D elicately Cooked Parsnip, Marin's Perfect Egg, Forest Tea Infusion, Hints of Hazelnut	22.00
C hevenoz snails and morel mushroom fricassee with a crispy topping	25.00

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MAIN COURSES

F ree-Range Chicken Ballotine, Fine Vegetable Farce, Toasted Almonds, Hints of Yuzu, Rich Chicken Jus	29.00
B atallé Duroc Pork Saddle, Delicate Smoked Chipotle Sauce	32.00
L ow-temperature cooked French beef fillet (VBF), sesame and ginger sauce	39.00
M orzine Slate Quarry Trout, Juniper Berry-Infused Beurre Blanc, Basil Oil, Creamy Bell Peppers	29.00
B ømlo salmon fillet gently confit in oil, citrus virgin sauce	34.00
 G randma Victoire's polenta, XXL morels, mushroom duxelles	29.00
F ather Antoine's Swiss fondue – minimum 2 people Chef's selection of house-cured meats +9.00 per person	31.00/ pers

DESSERTS

P oached Savoy Pear with Spices, Shortbread, Almond Cream, Inaya Chocolate	12.00
B lueberry Trompe-l'Œil Dessert	13.00
P istachio trompe-l'Œil Dessert	15.00
T raditional Madagascar vanilla custard tart	12.00
H azelnut illusion	14.00
C heese platter 5 pieces	16.00