

TO SHARE

Raw meats board from Maison Baud

Local cured meats in Villaz (74)

30.  

Local cheese board from Maison Paccard

Master refiner from Savoie in Manigod (74)

30. 

Mixed platter

Selection of charcuterie from local cheese and cured meats

30.  

Blue Board 1801

Homemade foie gras, homemade salmon gravlax, fish rillettes and potato fritters

35.    

Local fish fritters

Tartar sauce

19.   

LITTLE BLUE MENU

20.

Half chicken supreme OR wild fish

Vegetable puree and potato fritters

A scoop of ice cream

Your choice

STARTERS

The 6 oysters from Belon creuse N°3 Unit: €4

21. 

Herring, potato and caviar

Whipped cream with horseradish, garlic mayonnaise

20.   

Organic perfect egg, spinach, Morteau sausage, smoked haddock

Smoked butter hollandaise sauce

19.  

Roasted scallops, fresh fried chorizo

Jerusalem artichoke espuma, granny-smith

27. 

Homemade duck foie gras, passion fruit gel

Mango cookie

29.   

MAINS

Grilled beef chunk

Roasted mushroom, tomatoes and onion, potato fritters

39. 

Wild fish from our coasts or our lakes

Organic mini vegetables, fine purée and steamed potatoes

39.  

Duck breast with a modern twist

Organic mini vegetables, fine purée and potato fritters

38. 

Supreme of yellow farm chicken, stuffed with lobster,shiitake and spinach, lobster bisque

Organic mini vegetables, fine mash and potato fritters

38.

Pork rib-eye, roasted shallots and smokey jus

Organic mini vegetables, fine purée and potato fritters

38. 

Roasted salsify, parmesan shortbread, grapefruit and its coffee siphon

28.   

Truffles and lamb jus

Full-bodied Juice

36. 