
BY CHEF JEAN-RÉMI CAILLON
CHRISTMAS MENU

THE SQUASH

Consomme with citrus, foie gras and dried fruits ravioli

THE LANGOUSTINE

Cannelloni with champagne and caviar

THE CANETTE

Roasted magret with cocoa, Jerusalem artichokes and jus

THE ALPINE STONE

Beaufort, tomme de Savoie, fresh goat cheese and condiments

THE CHOCOLATE

Chestnut cream, cocoa and juniper berry sorbet, sweet clover caramel

290€ per person, excluding drinks.

Allergies and dietary restrictions to be specified when booking



BY CHEF JEAN-RÉMI CAILLON
KIDS MENU

SQUASH

Citrus ravioli soup and dried fruit

CANETTE

Roast magret with cocoa, Jerusalem artichokes and cooking juice

CHOCOLATE

Chestnut cream, cocoa sorbet and caramel

*100€ per child, excluding drinks.
Allergies and dietary restrictions to be specified when booking*

