THE APERO



31€

36€

Cebo Iberian acorn-fed ham, grissini 50 g 17€ / 100g 29€

Homemade Grison beef Dried Meat, grissini 50 g 14€ / 100 g 25€

Toasted country bread, smoked butter with Espelette pepper (V) 6€

Caviar Prestige Osciètre "Maison Kaviari" Mini Blinis 30 g 89€

STARTERS

Creamy Burrata, Caramelized Onions, Crispy Condiments, Chef's Spicy Oil (V) 18€

Tuna Sashimi, truffled mascarpone, crunchy fennel, ponzu gel 22€

French beef tartare, black garlic mayo, savora mustard, chives 19€

Bone marrow in crust, fleur de sel (10 min. wait) 15€

Fried Sushi, Tuna & Salmon Tartare, Sriracha Mayonnaise 23€

(+ 5 gr of caviar Prestige Osciètre +12 €)

Organic eggs, morello mushroom cappuccino, hazelnuts, Abondance crackers (V) 18€

Cromesquis à l'Abondance cheese (6 pieces) & Dried beef meat 19€

THE MAIN COURSES

18€

Crispy Burgundy snails (8 pieces)

Bømlo Salmon Fillet, Savoy Roussette emulsion, green oil, BBQ mussels

See scallops, chorizo cream, soya bean 35€

French Beef Tenderloin with Creamy Morel Sauce 39€

Butcher's piece, selected by the chef (see slate)

Pork from our mountains in 2 ways, crispy pork sweater & ginger glazed brisket 31€

Tenderly cooked shoulder of Sisteron lamb, candied lemon & thyme. Served for 2 pers./price per pers.

Veal sweetbreads, browned in butter, creamy morel sauce 41€

Roasted free-range poultry supreme, winter vegetable confit, juice reduced with chestnut chips 31€

All our dishes come with a garnish of your choice: Homemade Fries – Truffled Polenta – Jasmine Rice – Mixed Greens – Crispy Corn with Cajun Spices

REGIONAL DISHES

Perch fillets, meunière, fries & green salad 33€

Creamy Polenta with Truffle, Pan-fried Mushroom (V) 29€

Tartiflette, Potato, Caramelized Onions, Bacon and Reblochon, Green Salad 24€

Swiss fondue at Etivaz Served for a minimum of 2 pers./price per pers. (V) 26€

with grated black truffles 46€

The list of allergens is available on request All cover without meals is charged €10 Net price in Euros & service included