



## DISCOVERY MENU

Served to the whole table

An original menu of 5 dishes from the menu selected by our chef • 78€

### STARTERS

Local farmer **lettuce** soup, smoked féra • 17€

**Fishing lake Lemán** like a Croque-Monsieur • 20€

Tartar of **perch** from Mr Jacquier, Bergamot and basil condiment • 22€

Spring **salads & vegetables**, citrus kimchi • 15€

Magland village **snails**, white asparagus "Maltaise" • 24€

### MAINS

First green **asparagus** and last black truffle • 35€

Buckwheat **crozets**, ham, truffles, Beaufort cheese, egg • 41€

Darne of **turbot** roasted, saffron sellfish • 39€

**Féra** dumpling & smoked ventrèche, burn brocoletti • 33€

**Arpenaz lamb**, fillet & tender shoulder and spring vegetables • 37€

**Bresse guinea fowl**, stuffed artichokes, roast juice • 31€

### DESSERTS

**Lemon kombu**, frosted and candied • 15€

First **strawberries** served with their warm juice, Gruyère cream • 18€

Baba aux **Rhums** of your choice, semi-whipped vanilla cream • 16€

**Heart of Megève**, chocolat and praline • 14€

**Buckwheat** pastilla, mousse & jam of local milk • 14€

**Ice cream & sorbets** • 14€

### CHILDREN

Up to 10 years

Minced steak or fish, Seasonal vegetables, 2 scoops of ice cream • 22€

