

Menus :

Discovery Menu: 59€

- Soft-boiled egg fried with chestnut, butternut mousseline, diced Roquefort cheese and roasted walnuts

Or

- Mediterranean octopus in red wine Provençal style, bacon, fennel and carrot tops

- Arborio risotto cooked in safflower stock, pan-fried cabbage and forgotten local vegetables, fig leaf oil and parmesan tuile

Or

- French quail fillets barded and braised, carcass stock assembled as a supreme sauce, potato duo

- Cheese plate from the valley, jam from "Sarah et Nicolas", Italian crunchies

- 64% chocolate mousse, mandarin confit, crunchy praline palet, mandarin sorbet

Or

- Baba with exotic flavours, coconut chantilly, confit and mango passion fruit marbles

Children's menu: 25€

- Minced steak (French beef) with fried egg, home fries or home-made ravioli with 3 traditional meats, butter and Parmesan cheese

- Homemade sorbet of the day

Pleasure Menu: 72€

- Semi-cooked foie gras with black Melanosporum truffle from Vésubie, mulled wine confit, 2 types of brioche

Or

- Soft-boiled egg fried with chestnut, butternut mousseline, diced Roquefort cheese and roasted walnuts

- "Gros gris" du Pradet snails navioles with baby spinach, carbonara espuma

Or

- Red label salmon with sorrel, confit with Gianni's olive oil, pan-fried lacto-fermented red cabbage with black sesame

- French quail fillets barded and braised, carcass stock assembled as a supreme sauce, potato duo

Or

- Back of venison cooked at low temperature, Grand Veneur sauce, Jerusalem artichoke mousseline and butter-glazed cabbage tops

- Cheese plate from the valley, jam from "Sarah et Nicolas", Italian crunchies

- Mont Blanc, crunchy meringue, blackcurrant sorbet and confit, espuma and chestnut chips

Or

- Opera: walnut dacquoise, coffee cream, sesame praline, chocolate ganache and coffee sorbet

Tasting menu: 84€

- 7-course menu: put your trust in the chef and his team.

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Let yourself be carried away by L'air du Temps