

# LA VOILE

A TASTY JOURNEY BETWEEN LAKE & MOUNTAINS  
BY ADRIEN TUPIN BRON AND HIS BRIGADE.



AUTHENTICITY . SEASONALITY . CREATIVITY

*«Share my passion for cooking  
around carefully selected products  
following the rhythm of the seasons.  
Between creativity and authenticity,  
live the experience in several moments...»*

## INITIATION

3 moments

€65

## ÉVASION

5 moments

€85

## ÉMOTION

8 moments

(The Chef's selection)

€115

Our menus are served for all the guests at the table.

## INITIATION MENU

Savoy Pink Trout  
Beetroots & Citron

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Filet Mignon of Pork  
Savoyard stuffing

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Lemon  
Honey from 'Thibault' & Pines Seeds

## ÉVASION MENU

Frog's Legs with Wild Garlic  
Sweet Onion from Cévennes & Amber-yellow Wine

*Or*

Whitefish from Lake Geneva  
Fresh Garden Peas

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Fillet of Goatfish  
Cauliflower & Small Potatoes

*Or*

Char with Citrus  
Buckwheat & Radish Risotto  
€10 EXTRA CHARGE/PERSON

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Duck Fillet from Dombes  
Roasted Celery & Savoy Apple

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Cheese selected by Pierre Gay, M.O.F 2011  
Prepared by our Chef

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'Cuvée du Sourceur' Chocolate  
Black Cardamom & Caramelised Banana

*Or*

Savoy Apple like a Tatin  
Chai Tea flavouring

## A LA CARTE

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### TO START OFF

Savoy Pink Trout  
Beetroots & Citron

28€

Whitefish from Lake Geneva  
Fresh Garden Peas

32€

Frog's Legs with Wild Garlic  
Sweet Onion from Cévennes & Amber-yellow wine

35€

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### OUR VEGETARIAN DISH

Ravioli with Fresh Goat Cheese  
Watercress & Leeks

45€

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### WITH THE FLOW

Fillet of Goatfish  
Cauliflower & Small Potatoes

52€

Char with Citrus  
Buckwheat & Radish Risotto,

54€

## MEADOWS & FARMYARDS

Filet Mignon of Pork  
Savoyard stuffing

48€

Duck Fillet from Dombes  
Roasted Celery & Savoy Apple

52€

Veal Sweetbreads  
Carrots with Tarragon & Crayfish from Lake Geneva

58€

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## CHEESE

Our Fine Selection of Cheeses by Pierre Gay, M.O.F 2011  
Imperial Bread from Le Grenier à Pain

18€

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## A SWEET ESCAPE

Lemon  
Honey from 'Thibault' & Pines Seeds

18€

'Cuvée du Sourceur' Chocolate  
Black Cardamom & Caramelised Banana

18€

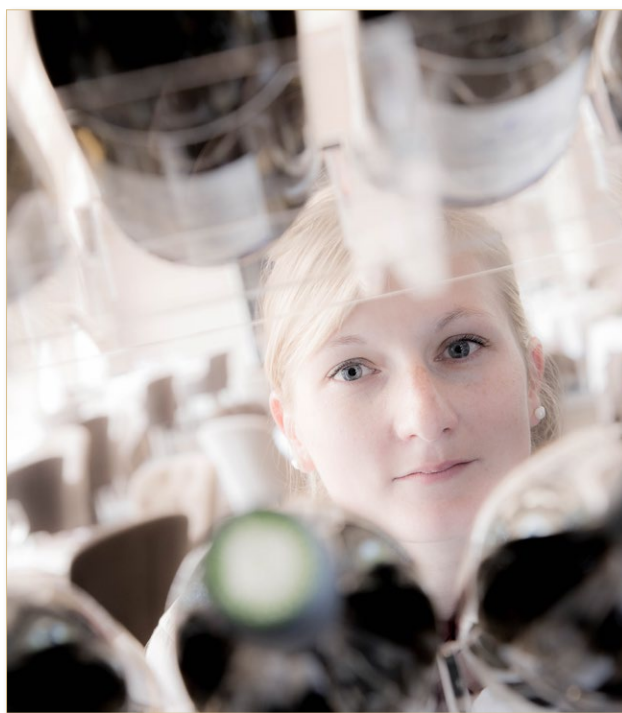
Savoy Apple like a Tatin  
Chai Tea flavouring

18€



DISCOVER THE FOOD AND WINE PAIRINGS  
BY OUR HEAD SOMMELIER ISABELLE MABBOUX.

- *Finalist of the contest « France's best Sommelier »* -



INITIATION €45 / ÉVASION €70 / ÉMOTION €90

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« GRANDS CRUS » PAIRING €150

*Available with all our menus*

Chassagne Montrachet 1<sup>er</sup> Cru 'Les Chenevottes' Dom. Gagnard 2017

Batard Montrachet Grand Cru Domaine Thomas Morey 2017

Nuits Saint Georges 1<sup>er</sup> Cru 'Les Damodes' Domaine Lecheneaut 2015

Saint-Emilion Grand Cru Classé Château La Tour Figeac 2011

Sauternes Château Lafaurie Peyraguet 1<sup>er</sup> Cru Classé 2005