



Because water is an essential commodity and we want to preserve our environnement for our children, we have decided to offer you quality natural water, micro-filtered and refined using processes and services **AQUAchiara**.

This fresh homemade water is offered to you in still and sparkling versions at will during your meal.

We are thus participating in the effort to limit the consumption of hydrocarbons due to transport, the production of packaging and glass as well as waste.

Still or Sparkling

Rich in trace elements

100 % Regional

**However, if you do not wish to consume micro-filtered Water, we will serve you a mineral water of your choice**



## Starters

Homemade foie gras, olive and grape condiment, verjuice jelly	22 €
Grilled scallops with coral, coconut milk and sweet potato	19 €
Emulsion of potatoes and snails with parsley	15 €
Smoked haddock and crunchy cauliflower with almond milk	15 €

## Mains

Poached monkfish, langoustine nage with cumbawa, grilled butternut	33 €
Grilled redfish filet, hummus and herbed falafel, rosemary samphire cream	27 €
Veal shank confit with sage in red cabbage parmentier, black pudding crumble*	28 €
Roasted free-range chicken supreme with mushrooms, Savagnin juice and foie gras jelly	29 €
Cereals tournedos with spices and carrot broth (vegetarian dish)	25 €

\*Dish containing pork (possibility without pork)

### Cheese

Cheese plater M. GAY	12 €
Cottage cream and red berries custard	6 €

### Desserts

We recommend to choose your dessert in the beginning of the meal to allow our chefs to prepared it in advance, thank you

Chocolate, coffee, vanilla biscuit desserts and coffee ice cream	12 €
Roasted apple cheesecake, cinnamon and apple ice cream	12 €
Blueberry tartlet and chestnut ice cream	12 €
Roasted plums, yoghurt ice cream, pumpkin and granola emulsion	12 €



### Chef's Suggestions

Grilled steak from our local Boucher 29€  
(Plus 6€ menu Veyrier)

Veal Sweetbread 41€  
(Plus 15€ both menus)

Pike's Quenelle 29€  
(Plus 8€ both menus)

Annecy's lake fish (ask staff for the availability )



### **Menu du Semnoz**

A starter, main course, cheese and dessert of your  
choice from the menu

59 €

### **Menu de la Tournette**

A starter, fish, meat, cheese and dessert  
Tasting menu chef's inspiration  
Only for the whole table

76 €



## **Kids menu**

One Sirop

Fish or meat served with fries or veggies

One scoop of ice cream

**Available until 10 years old**

14 €

## Menu du Mont Veyrier

Emulsion of potatoes and snails with parsley

OR

Smoked haddock and crunchy cauliflower with almond milk

\* \_\* \_\* \_\*

Grilled redfish filet, hummus and herbed falafel, rosemary samphire cream

OR

Veal shank confit with sage in red cabbage parmentier, black pudding  
crumble\*

OR

Cereals tournedos with spices and carrot broth (vegetarian dish)

\* \_\* \_\* \_\*

Chocolate, coffee, vanilla biscuit desserts and coffee ice cream

OR

Roasted plums, yoghurt ice cream, pumpkin and granola emulsion

OR

Cheese plater or cottage cream

45 €