



# Menu Château

85 € 00

## Amuse bouche

**Pan fried foie gras**  
*sweetcorn and rosemary*

**Langoustines, lemon/ginger broth**  
*green vegetable salad*

## Fera fish

*Tbeetroot and oxalis flower emulsion*

## Wild turbo

*aubergine cannelloni, tomatoe emulsion*

**Australian beef "Wagyu"**  
*mash potatoe and herb salad*

## Selection of cheese from Savoie region

**Madagascar vanilla**  
*pineapple and "cedrat"*

## Mignardises

*Prices are all inclusive*

*All our dishes are homemade. Meat origin: France and Australia*

