

STARTERS

VEGETABLES FROM THE GARDENS OF ÉRIC ROY - HOT/COLD PRESENTATION 49 €

Cured egg yolk in hay - Sabayon of greens

MUSHROOMS FROM " LA MOTTE SERVOLEX " 42 €

Button mushroom tartlet and pickles of oyster mushroom - Shiitaké broth

ASPARAGUS FROM PROVENCE - ESCARGOTS FROM SAVOIE 47 €

Roasted in meat juice with strong coffee and persillade - Shard of toasted hazelnuts

MÉRIBEL-STYLE POLENTA - THE OLD-FASHIONED WAY 52 €

Creamy enough to eat with a spoon - Savoy ham - Croutons - Mature Beaufort - Diced black truffle

ARTICHOKE À LA BARIGOULE - WITH A CREAMY BLACK TRUFFLE FILLING 55 €

inaigrette emulsified with cooking juices and Aglandau olive oil

FISH

ARCTIC CHAR - BOUILLABAISSE-STYLE

69 €

Tender potatoes with Savoy saffron - Creamy stock thickened with rouille

LOCAL PIKE - WITH A CRISPY, DELICATE SPONGECAKE

67 €

Country-style garnish with small Sault spelt - Juice emulsified with smoked eggs

SAVOY TROUT - VAUCLUSE-STYLE

62 €

White mushrooms - Black truffle - Alpine lake crayfish - Creamy bisque sauce

HAND-FISHED SCALLOPS - BROILED

78 €

Asparagus with orange juice and chicory - Hollandaise sauce with scallops bards stock and truffle

MEATS

MILK-FED VEAL - FINELY CHOPPED HOT BREAD STUFFING 72 € /PERS.

Salad of fruit and vegetable pickles - Tasty authentic juice with roasted coffee -
Served for 2 pers. -

FARMHOUSE POULTRY - BREAST WITH TRUFFLE SLICE UNDER THE SKIN, POACHED AND ROASTED BREAST-SIDE DOWN 73 €

Stewed pressed dark meat terrine - Golden liver canapé - Crozet risotto with truffles

MATURED PORK IN HAY - PRESERVED PORK BELLY 61 €

Black pudding - Carrots with rosemary honey - Sage oil juice

LAMB FROM SAVOIE - DECLENSION 68 €

Glazed lamb leg - Filet with olive powder - Preserved lamb chest - Artichokes stuffed with shoulder in caul casing

CHEESES

CARRI OF CHEESES - ESSENTIALLY FROM SAVOY AREA AND A FEW 35 € FROM ELSEWHERE

Selected and maturated by Pierre Gay cheesemaker awarded Meilleur Ouvrier de France 2011

DESSERTS

CHOCOLATE EKRIN - PURE PLANTATION

27 €

In a variety of textures - Hot chocolate infused with hay and ice-creamed -
Chocolate rocher with Généri

SAVOY APPLE - ROLLED IN THIN SLICES

27 €

Preserved - Fruit sorbet with Antésite of Voiron - Local thick cream

CHESTNUT - IN A HOT SOUFFLÉ

27 €

Sorbet of sour blueberries from the summer of 2018

SAVOY PEAR - POACHED IN ITS JUICE, INFUSED WITH PHU QUOC PEPPER

27 €

Caramelized Grenoble walnuts - Fruit sorbet with pear eau-de-vie

LOCAL HONEY - FROM THE MÉRIBEL VALLEY

27 €

Crepe crisp with candied olives and citrus fruits - Iced calisson cream

UNIK MENU

This one-for-all menu revolves around the black truffle, my gourmet weakness, which essentially comes from the area between Provence and Gironde

Untik menu in 6 courses 265 €

6 glasses of wine in accord : 145 €

❖ Untik menu in 4 courses 195 €

4 glasses of wine in accord : 95 €

❖ **Artichoke à la Barigoule - with a creamy black truffle filling**

Vinaigrette emulsified with cooking juices and Aglandau olive oil

❖ **Méribel-style Polenta - the old-fashioned way**

Creamy enough to eat with a spoon - Savoy ham - Croutons - Mature Beaufort - Diced black truffle

Hand-fished scallops - broiled

Asparagus with orange juice and chicory - Hollandaise sauce with scallops bards stock and truffle

❖ **Savoy trout - Vaucluse-style**

White mushrooms - Black truffle - Alpine lake crayfish - Creamy bisque sauce

❖ **Farmhouse Poultry - breast with truffle slice under the skin, poached and roasted breast**

Stewed pressed dark meat terrine - Golden liver canapé - Crozet risotto with truffles

❖ **Carri of Cheeses - essentially from Savoy area and a few from elsewhere**

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❖ **Savoy Pear - poached in its juice, infused with Phu Quoc pepper**

Caramelized Grenoble walnuts - Fruit sorbet with pear eau-de-vie

Chocolate Ekryn - pure plantation

In a variety of textures - Hot chocolate infused with hay and ice-creamed - Chocolate Rocher with Génépi

AUTHENTIK MENU

This menu features authentic dishes that immerse you in my cuisine between Provence and Savoy

Authentik menu in 6 courses 145 €

4 glasses of wine in accord : 85 €

❄ Authentik menu in 4 courses 95 €

3 glasses of wine in accord : 65 €

❄ **Mushrooms from " La Motte Servolex "**

Button mushroom tartlet and pickles of oyster mushroom - Shiitaké broth

Asparagus from Provence - escargots from Savoy

Roasted in meat juice with strong coffee and persillade - shard of toasted hazelnuts

❄ **Local pike - with a crispy, delicate spongecake**

Country-style garnish with small Sault spelt - Juice emulsified with smoked eggs

❄ **Matured pork in hay - preserved pork belly**

Black pudding - Carrots with rosemary honey - Sage oil juice

Carri of Cheeses - essentially from Savoy area and a few from elsewhere

Selected and maturated by Pierre Gay cheesemaker awarded Meilleur Ouvrier de France 2011

❄ **Local Honey - from the Méribel valley**

Crepe crisp with candied olives and citrus fruits - Iced calisson cream