

# LUNCH

## STARTERS

Roasted farmer chicken, Caesar salad (Sucrine lettuce, Crouton, grilled Bacon, Caesar dressing)	26
Niçoise salad with crunchy Vegetables (Tuna lomo, lemon French dressing)	26
Creamy Burrata (French Tomato dressing, Basil pesto and Parmesan cheese)	24
Quinoa salad, seasonal Vegetables and Flowers, Herbs condiment	24

## FISHES

Meuniere or Grilled Sand Sole, Mashed Potatoes with Seaweed	45
Japanese style sea Bream fillet, Lemon-turnips Chutney	35
Suggestion Fish of the day, grilled Fennel and Artichokes, Cilantro French dressing	38

## MEATS

French local's Farmer Poultry roasted in its Juice	32
Charolais Beef fillet Tartare	38
Milanese or grilled Veal Cutlet	32

### Sides

Sucrine lettuce / Wild Rice / Ratatouille / Seasonal Vegetables / French Fries / Potatoes Grenailles



## VEGETABLES AND CEREALS

Ceps Risotto with Truffle oil	34
Roasted Squashes, Hummus, Parmesan cheese crumble and Sweet spices	23
Warmed leeks, Xalnuts from Piedmont, Truffle french dressing	28

## GOURMET BREAD

### Annapurna Club Sandwich

- Chicken	35
<i>Sucrine lettuce, homemade Mayonnaise, roast farmer Chicken, Tomato, Egg and grilled Bacon</i>	
- Smoked salmon	35
<i>Sucrine lettuce, hard-boiled Egg, Mascarpone, Garlic-dill, Tomato, Cucumber</i>	
- Lobster	50
<i>Sucrine lettuce, Crustacean oil Mayonnaise, Granny Smith Apple, Tomato, Fennel</i>	

### Burger Annapurna

- Beef	35
<i>Beaufort cheese, Onion chutney, Tomato, grilled Bacon, Mustard sauce and homemade Barbecue sauce</i>	
- Teriyaki cod fish	35
<i>Peppers chutney, Eggplant caviar, red Onion, Lettuce, Thai French dressing</i>	
- Veggie	35
<i>Potato and Onion Rosti, Avocado, Feta cheese, poached Egg, red Cabbage chutney, Spicy Hollandaise sauce</i>	

## PASTA

Artisan Fettuccine Pasta	25
- Pomodoro with Basil oil	
- Beef Bolognese	
- Smoked bacon Carbonara	



# DINNER

## STARTERS

Fresh crab (Avocado, Grapefruit-vodka Emulsion)	35
Blue lobster (cauliflower mousseline, vegetables and truffle chips)	65
Creamy Buratta (French tomato dressing, Tarragon-Pistachio Pesto, Truffle Petals)	23
Crozet Risotto (œillets de Moine cheese, crispy Savoie Ham and Chicken gravy)	23
"Fresh-air" Egg at 64°C / 147°F (Parsnips and Truffle "tuber mélanosporum")	45
Sucrine lettuce, candied Tomatoes, Parmesan cheese and Truffles "tuber mélanosporum"	35
Vegetables Soups	15
Caviar Impérial Oscière (55g / 125g)	
Caviar Royal Oscière (55g / 125g)	

## CEREALS AND PASTA

Carnaroli Risotto with seasonal Vegetables (Parsnips, Carrots, Celery)	32
Conchiglie pasta gratin with Truffle "tuber mélanosporum"	39
Rigatoni pasta with Savoy's Blue cheese, Walnuts and mountain Ham	33

## VEGETALES

Purple Artichokes and Fennel à la barigoule, candied Garlic and Herbs from the garden	32
Parmesan cheese pie, Eggplant caviar, seasonal Vegetables and Truffle-tapenade oil	39
Creamy Polenta, Ceps mushroom Stew, Miso parsnip	33



## FISHES

Grilled Wild Sea Bass (Peppers Chakchouka)	42
Meuniere or Grilled Sole (Mashed potato with seaweed)	45
Grilled Wild Turbot (classic Hummus, creamy Lemon-ginger broth and Kumquats)	43

## MEATS

French local's Truffled Farmed poultry (truffle mashed potatoes and seasonal vegetables)	32
Piece of Charolais beef cut on grilled fillet (Royan's ravioli with Truffles and seasonal Vegetables)	55
Traditional Veal chop, Lemon-mint prawns (Creamy risotto)	33

## TO SHARE (ORDER 24 HOURS IN ADVANCE)

Matured Charolais beef chop (Rhones-Alpes) grilled

Roasted milk-fed Leg of lamb, rosemary juice

Arctic Char fish

Sides

Eggplant-black garlic caviar / truffles potato Saint Florentin / Creamy truffle polenta / Seasonal vegetable

Sauce for the beef

Bordelaise sauce and pomegranate berries / Perigueux sauce / "Café de Paris" butter



## FONDUES

Savoyard 30\*

With Morels 40\*

With Truffles 55\*

served with green Salad

Savoy raw ham, dried meat from the Alps and rosette 10\*

Cooked ham with truffles 15\*

\* price per person

