



Starter - 13 €

- Roasted Tomato, Green Tomato Coulis, Virgin Sauce Capers and Anchovy
- Smoked Artic Char, Grilled Cucumber, Espelette Chili Pepper
- Beef Arancini, Parmigiano Cheese, Tomato Coulis, Salad with Olive Oil
- Red Mullet, Zucchini, Peach Jam
- Daily Suggestion



Dishes - 23 €

- Maigre Fish Fillet, Eggplant and Fennel
- Savoy Lamb Saddle, Hummus, Vegetables, Iodized Virgin Sauce
- Potatoes Gnocchi, Sweet Pepper, Basil, Rocket Shoot
- Savoy Trout, Braised Sucrine Salad, Broccolis, Rapsberry and Tarragon Jam
- Daily Suggestion



Desserts - 10 €

- Cheese Board From Romain Guibert
- Coffee Soft Biscuit, Amaretto Jelly, Vanilla Mascarpone
- As a Rice Pudding, Roasted Vine Peach
- Chocolate Textures, Tonka Cream
- Confit Apricots, Biscuit, Lavander Ice Cream
- Daily Suggestion

Ice cream/Sorbet from Renzo's : 3€ | scoop

Ice cream : Vanilla, Chocolate, Hazenut, Pistachio, Amarena
 Sorbet : Lemon, Raspberry, Passion, Strawberry



Alchimiste's Formules

Starter + Main Course or Main Course + Dessert **32 €**
 Starter + Main Course + Dessert **39 €**



Market Menu

Every Lunch from Tuesday to Friday

2 COURSES | 21 €

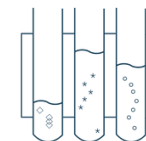
Daily Starter + Daily Main Course
 or
 Daily Main Course + Daily Dessert

3 COURSES | 26 €

Daily Starter
 Daily Main Course
 Daily Dessert

Apprentice Menu - 12 years- 12 €

Meat or Fish
 Seasonal vegetables.
 Two Scoop Ice Cream or Chocolate Mousse



GOLDEN SPRITZ

Cocktail of the moment

Basil- infused Martini

Edelflower

Prosecco
12cl



Vegetarian dish

Our meats come from France

We work with seasonal and local products

List of allergens is available on request at the restaurant reception.

Price includes service.

Alcohol abuse is dangerous for your health

