



Starter - 13€

Floating island style potato cream: potato cream with smoked bacon and whipped cream island

Foie gras millefeuille and pear: a delicious combination of foie gras, gingerbread and pear poached in red wine. (Extra charge 3 €)

Revisited soft-boiled egg: runny egg yolk with dill whipped cream and caviar (Supplement 1,5 €)

White trout tartar from the Murgat house: Toasted bread topped with a white trout tartar with Espelette pepper

Beet Cheesecake: smoked salmon on a goat cheese and beet cheesecake served with rye bread

Evening Suggestion



Dishes - 23€

Ballotine of poultry stuffed with boletus and chestnuts and its crozet risotto with Beaufort cheese, reduced juice

Tartiflette: the Chef's signature dish: potato stuffed with onion and bacon cream, served with Reblochon ice cream and a smoked bacon crumble

Stuffed Paccheri: pasta stuffed with low-temperature cooked pork and a lightly spiced squash sauce

Scallops and risotto: Snacked scallops with parsnip risotto and a matcha tea emulsion

Snacked rack of lamb, crushed peas, anchovies and sucrine seasoned with an old fashioned mustard and lime vinaigrette

Evening Suggestion



Desserts - 10€

Cheese board from our regions

The Exoticism: creamy lemongrass on a bed of passion caramel, coconut, combawa and yuzu pearl

The Fall: surprise dessert from our Pastry Chef with autumn flavors

The Gourmand: pistachio financier with 64% dark chocolate cream sprinkled with caramelized hazelnuts, chocolate and Gianduja sauce

Sweetness: Vanilla and hazelnut entremet. Pear confit and its brunoise, chestnut cream, pear compote and its sorbet

Evening Suggestion

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

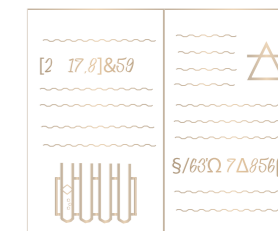
Ice cream: Vanilla, Chocolate, Hazelnut, Pistachio, Amarena / Sorbet: Lemon, Raspberry, Passion, Strawberry



Les Formules de l'Alchimiste

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

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



Market Menu

Every Lunch from Monday to Friday

2 COURSES 19 €

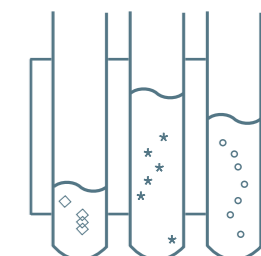
Daily Starter + Daily Main Course
or
Daily Main Course + Daily Dessert

3 COURSES 24 €

Daily Starter
Daily Main Course
Daily Dessert

Apprentice Menu - 12 years old - 12 €

Steak or Breaded fish
Mashed Potatoes and/or seasonal vegetables.
Two-Scoop Ice Cream or Soft Chocolate Cake
Syrup with water



GOLDEN SPRITZ

Cocktail of the moment

Basil-infused Martini

Elderflower

Prosecco
12 cl



Lamb : Savoy, Pork : France Poultry : Rhône-Alpes

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

Price includes service

