







Welcome








OUR CARTE




ENTRÉES

-  *L'Asperge* 14,50 €
Green asparagus, shallot vinaigrette, mimosa egg, herb sorbet, spicy white asparagus chutney, Grenoble-style condiments.
-  *Le Tourteau* 15,50 €
Flaked crab meat, zesty celery remoulade, fresh herbs, shaved fennel, olive oil, light citrus whipped cream.
-  *L'Omble Chevalier* 16,00 €
Rosette of arctic char and raw vegetables, cooked à la minute in an zesty broth, marinated carpaccio with olive oil, lime, grapefruit sorbet.
-  *Les Grenouilles persillées* 15,50 €
Sautéed frogs' legs, garlic and parsley prepared in several ways, buttered seasoned croutons.

PLATS

-  *La Truite de Savoie* 29,00 €
Tender trout, young carrots cooked in their own juice, tangy carrot jus cut with hazelnut oil, carrot purée, transformed into a condiment.
-  *La volaille de Saint-Béron* 28,00 €
Roasted poultry on the bone, tarragon sauce, sautéed pearl potatoes, wild mushrooms.
-  *Le Veau de St Alban de Montbel* 31,00 €
Roasted veal ballotine, rich veal reduction, creamy veal parmentier, seasonal vegetables.
-  *Le Ris de Veau* 32,00 €
Sweetbread heart, roasted and glazed, served with fresh peas, a light split pea mousseline, and a zesty meat jus.
-  *Le plat végétal du Chef* 22,00 €
Garden vegetables, vegetable shavings, pickles, barigoule emulsion and trio of purées.

DESSERTS

-  *Le Chocolat* 12,00 €
Chocolate mousse, praline crisp, cacao tuile, parsley foam.
-  *Pomme cidre* 12,00 €
Crispy tube, caramelized apple, apple cider cream, Manzana emulsion and apple sorbet.
-  *La châtaigne* 12,50 €
White chocolate shell, mascarpone whipped with chestnut, crushed candied chestnuts and rum ice cream.

Please inform us of any allergies or intolerances.

 gluten  nuts  dairy  peanuts  mustard  eggs  vegetarian



OUR MENUS

MENU DÉCOUVERTE

Three-course

52,00 €

Amuse-bouche

L'Asperge

Green asparagus, shallot vinaigrette, mimosa egg, herb sorbet, spicy white asparagus chutney, Grenoble-style condiments.



Le Ris de Veau

Sweetbread heart, roasted and glazed, served with fresh peas, a light split pea mousseline, and a zesty meat jus.



or

La Truite de Savoie

Tender trout, young carrots cooked in their own juice, tangy carrot jus cut with hazelnut oil, carrot purée, transformed into a condiment.



La châtaigne

White chocolate shell, mascarpone whipped with chestnut, crushed candied chestnuts and rum ice cream.



or

Selection of local cheeses according to availability from the Ayn – Dullin dairy cooperative

Mignardises

Our chef will craft, with pleasure, a selection of amuse-bouches and mignardises inspired by the day's freshest arrivals.

WINE PAIRING & SUGGESTIONS

Discover our curated wine selection, crafted in partnership with *La Cave du Lac de St. Alban de Montbel*, thoughtfully paired to complement our dishes.

| | |
|---|---------|
| 2 Course wine pairing Selection of 2 coup of 12 cl | 16,00 € |
| 3 Course wine pairing Selection of 3 coup of 12 cl | 21,00 € |
| 4 Course wine pairing Selection of 4 coup of 12 cl | 26,00 € |

MENU DÉGUSTATION

Five-course

69,00 €

To ensure a harmonious experience and seamless service, our chef recommends a single menu selection for all guests at the same table.

Amuse-bouche

L'Asperge

Green asparagus, shallot vinaigrette, mimosa egg, herb sorbet, spicy white asparagus chutney, Grenoble-style condiments.



Les Grenouilles persillées

Sautéed frogs' legs, garlic and parsley prepared in several ways, buttered seasoned croutons.



or

L'Ombre Chevalier

Rosette of arctic char and raw vegetables, cooked à la minute in an zesty broth, marinated carpaccio with olive oil, lime, grapefruit sorbet.



La Truite de Savoie

Tender trout, young carrots cooked in their own juice, tangy carrot jus cut with hazelnut oil, carrot purée, transformed into a condiment.



Le plat végétal du Chef

Garden vegetables, vegetable shavings, pickles, barigoule emulsion and trio of purées.



or

Le Veau de St Alban de Montbel

Tender roasted veal ballotine, rich veal reduction, creamy veal parmentier, seasonal vegetables.



Pomme cidre

Crispy tube, caramelized apple, apple cider cream, Manzana emulsion and apple sorbet.



Mignardises

MENU DÉJEUNER

Only on weekdays, Wednesday to Friday at lunchtime

*Our lunch menu is not available during holidays,
public holidays, or school vacations.*

| | |
|--|---------|
| Menu gourmet : Starter + main course + dessert | 28,50 € |
| Starter + main course | 22,50 € |
| Main course + dessert | 22,50 € |
| Main course | 18,50 € |

CHILDREN'S MENU 13,50 €

(Up to 10 years old)

Tender chicken bites with seeded accents,
served with pearl potatoes.

A single scoop of artisanal ice cream, your selection.

TODDLER'S MENU 8,00 €

(Up to 2 years old)

Seasonal fish served with a medley
of seasonal vegetables.

CHEESE 8,00 €

Selection of local cheeses according to availability
from the Ayn – Dullin dairy cooperative

ICE CREAM COUP

| | |
|----------------------|--------|
| 1 SCOOP | 3,50 € |
| 2 SCOOPS | 6,00 € |
| 3 SCOOPS | 8,00 € |
| CHANTILLY SUPPLEMENT | 1,50 € |
| CHOCOLATE SUPPLEMENT | 1,50 € |

Artisanal ice cream selection from
La Turbine à Saveurs

Madagascar vanilla, green Chartreuse, red berries,
lemon, chocolate, strawberry, coffee.

*We prioritize short supply chains for our products.
Our vegetables are mostly organic and fresh.*



Welcome to Les Quatre Saisons

*We invite you to experience
a unique gastronomic journey,
where every detail
is thoughtfully considered
to enhance your meal.*

*To ensure a harmonious experience
and seamless service,
our Chef recommends
a single menu selection
for all guests at the same table.*

*Kindly inform us of any allergies
or intolerances, so that we may tailor
our preparations to your specific needs.*

*With passion and creativity,
our Chef will have the pleasure
of composing your amuse-bouche
and mignardises according
to the market's freshest offerings.*

*We wish you a moment
of exquisite pleasure
in our establishment.*

Chef Antonio Gerard Quintanilla