



Chef Antonio Gerard Quintanilla

Surrender to a journey led by our chef and team, through inspired menus shaped by the seasons, crafted with fresh local ingredients, and elevated by their passion and artistry.

MENU DÉGUSTATION

Four courses

59,00 €

Amuse-bouche

Le Tourteau aux agrumes
Cylinder of citrus crab salad,
saffron potato-mandarin siphon,
shellfish jelly and lemon gel.



La Truite d'Isère de la pisciculture Murgat
Trout quenelle and grilled langoustine,
shellfish-bisque emulsion,
and potato poached in fish stock.



Le Magret de canard
Pink duck breast, glazed carrots,
herb-leaf chips, sweet-potato purée,
and rich duck jus with a carrot reduction.

Le Chocolat Chartreuse
Chocolate shell, chocolate crémeux, Chartreuse molten center,
lemon-mint gelée, chocolate-hazelnut financier,
Chartreuse ice cream, and an herbal shooter.



ou

La Châtaigne
Dark chocolate and hazelnut duo,
coffee ice cream, chocolate crisp.



ou

Le Céréale
Vanilla cream, pumpkin-seed praline,
popcorn emulsion, black-sesame ice cream.



ou

Selection of local PDO cheeses according to availability

Mignardises

Our vegetables are sourced primarily from the organic growers
at Les Champs Gourmands, located in Avressieux.

MENU PLAISIR

Five-course

69,00 €

Amuse-bouche

Le Poireau
Mosaic of confit leeks, shallot vinaigrette, egg mimosa,
acidulated sabayon, served with winter rolls
and sweet-sour sauce.



Le Consommé de crevette grise et foie gras
Grey shrimp broth, seared foie gras,
mini vegetables sautéed à la minute.



Le Filet de Maigre Label Rouge
Maigre fillet cooked in brown butter, caramelised baby onions,
onion compote tartlet, puffed buckwheat, onion soubise,
and burnt-onion & toasted-buckwheat emulsion.



Le Ris de veau
Caramelised sweetbread, served with stuffed cabbage,
green-cabbage purée, acidulated meat jus.

Le Chocolat Chartreuse
Chocolate shell, chocolate crémeux, Chartreuse molten center,
lemon-mint gelée, chocolate-hazelnut financier,
Chartreuse ice cream, and an herbal shooter.



ou

La Châtaigne
Dark chocolate and hazelnut duo,
coffee ice cream, chocolate crisp.



ou

Le Céréale
Vanilla cream, pumpkin-seed praline,
popcorn emulsion, black-sesame ice cream.



ou

Selection of local PDO cheeses according to availability

Mignardises

Please inform us of any allergies or intolerances.



gluten



nuts



dairy



peanuts



mustard



eggs



fruit de mer



vegetarian

MENU DÉCOUVERTE

Three courses

49,00 €

Amuse-bouche

Le Poireau

Mosaic of confit leeks, shallot vinaigrette, egg mimosa, acidulated sabayon, served with winter rolls and sweet-sour sauce.



Le Cochon de St Alban de Montbel

Confit pork belly, braised pork cheek, black pudding, grilled ham, all served with lentils and a red-wine mirror sauce.



Le Chocolat Chartreuse

Chocolate shell, chocolate crèmeux, Chartreuse molten center, lemon-mint gelée, chocolate-hazelnut financier, Chartreuse ice cream, and an herbal shooter.



ou

La Châtaigne

Dark chocolate and hazelnut duo, coffee ice cream, chocolate crisp.



ou

Le Céréale

Vanilla cream, pumpkin-seed praline, popcorn emulsion, black-sesame ice cream.



ou

Selection of local *PDO* cheeses according to availability

Mignardises

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

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 16,00 €
Selection of 2 coup of 8 cl

3 Course wine pairing 22,00 €
Selection of 3 coup of 8 cl

4 Course wine pairing 28,00 €
Selection of 4 coup of 8 cl

MENU VÉGÉTARIEN

Three courses

45,00 €

Four courses

55,00 €

Amuse-bouche

Created according to the chef's inspiration
and the day's market selection.

Mignardises

MENU DÉJEUNER

Only on weekdays, Wednesday to Friday at lunchtime

Our lunch menu is not available during public holidays.

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

(Up to 10 years old)

13,50 €

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

A single scoop of artisanal ice cream, your selection.

CHEESE

8,00 €

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

ICE CREAM CUPS

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

Artisanal selection from ice cream master
from La Turbine à Saveurs

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