



Driven by a passion that began in childhood, Chef Nancia ANDRIANTSALAMA found her calling early on: a cuisine that is authentic, generous, and deeply vibrant.

From Madagascar, where she grew up at the crossroads of multiple culinary influences, to France, where she trained at the Lycée hôtelier de Challes-les-Eaux, her career path has been shaped by clarity, curiosity, and rigor.

Through demanding experiences in fine dining, she has refined her technique, developed her vision, and established a style of cooking that reflects her personality: elegant, comforting, and open to the world. Her inspirations draw as much from the foundations of French cuisine as from the richness of Malagasy flavors, with hints of other cultures.

Today, surrounded by a dedicated and passionate team, both in the kitchen and in the dining room, she brings to life a place where sharing, attention, and the joy of hospitality are essential.

Together, they work with heart, generosity, and care to offer you much more than a meal: a warm, indulgent, and sincere experience.

The entire team wishes you a truly wonderful dining experience.

*"It's impossible said Pride.
It's risky said Experience
It's pointless said Reason.
Give it a try, whispered the Heart."*

William Arthur Ward



MENU PLAISIR

Mise en bouche

—

Éveil des sens

—

Roasted Bell Pepper Tartlet

Bell Pepper and Basil Pesto

Tomato Cloud and Tartare with Iced Ginger

or

Citrus-glazed sea bream

Smoked Greek yogurt

Cucumber noodles with a light granita

—

Lacquered Pork Shoulder

Asian Inspirations

Carrot Variations with Sesame, Cilantro Coulis

or

Arctic char

Cream of broccoli soup with coconut, haddock, and glasswort

Cream of fennel soup with plant-based milk

—

The Lemon Illusion

Green apple heart

Crispy rice and verbena sorbet

or

Julie's Atypical

Creamy risotto with sweet peas and mint

Raspberry sorbet

—

Mignardises

€59 per person



Mise en bouche

—

Éveil des sens

—

Flambéed langoustine

Apple - Spicy Passion Fruit

Crispy Buckwheat, Black Lemon Mayonnaise

or

Beef tenderloin gravlax

Parmesan emulsion and crumble

Herb breadcrumbs with capers and black garlic

—

Veal tenderloin cooked at a low temperature

Chorizo sauce with sweet peppers

Eggplant caviar, tender caramelized potatoes

or

Sea bass fillet and herring roe

White butter with Madagascar pepper, red bell pepper oil

Creamy avocado, zucchini with two textures

—

The Exotic Noir Passion

Cannelloni with Candied Pineapple

Coconut and Mango Cream with Ginger

or

A chocolatey treat featuring the Paris-Brest

Crispy Blond Chocolate Treat

—

Mignardises

€75 per person



MENU ÉVASION

Mise en bouche

—

Éveil des sens

—

Fresh crab meat

Intense beetroot flavor with a hint of elderflower
Syrupy orange juice

—

Flambéed langoustine

Apple - Spicy Passion Fruit
Crispy Buckwheat, Black Lemon Mayonnaise

—

To revive the taste buds!

—

Aged ribeye

Savory juice, seasonal vegetables, asparagus
Crispy topping and truffle butter

—

Dessert of your choice from the menu

—

Mignardises

€95 per person



*Order by 12:30 p.m. for lunch
Order by 8:30 p.m. for dinner*

LUNCH TIME

Wednesdays, Thursdays, and Fridays (except bank holidays)

from 02 to 04 September 2026

MENU ÉPHÉMÈRE

Mise en bouche

—

Semi-cooked bluefin tuna, marinated in savory and smoked spices,
Roasted celery cream and grapefruit curd

—

Half-duck breast with sumac and red butter,
Sweet potato purée and crisps, seasonal vegetables

—

Fresh raspberries,
A delicate compote of red berries

€ 38 per person



Wine pairing & hot drink + €10

*One glass of wine from our current
selection and a hot drink*

FORMULE INSTANT DE LA CHEFFE

Choose from the '**Éphémère**' menu:

Starter – Main course

or

Main course – Dessert

Drink included: coffee, tea or herbal tea

€ 29 par person



STARTERS

Roasted Bell Pepper Tartlet

Bell Pepper and Basil Pesto

Tomato Cloud and Tartare with Iced Ginger €23

Citrus-glazed sea bream

Smoked Greek yogurt

Cucumber noodles with a light granita €25

Flambéed langoustine

Apple - Spicy Passion Fruit

Crispy Buckwheat, Black Lemon Mayonnaise €30

Beef tenderloin gravlax

Parmesan emulsion and crumble

Herb breadcrumbs with capers and black garlic €28

Fresh crab meat

Intense beetroot flavor with a hint of elderflower

Syrupy orange juice €28



Lacquered Pork Shoulder

Asian Inspirations

Carrot Variations with Sesame, Cilantro Coulis €35

Arctic char

Cream of broccoli soup with coconut, haddock, and glasswort

Cream of fennel soup with plant-based milk €38

Veal tenderloin cooked at a low temperature

Chorizo sauce with sweet peppers

Eggplant caviar, tender caramelized potatoes €40

Sea bass fillet and herring roe

White butter with Madagascar pepper, red bell pepper oil

Creamy avocado, zucchini with two textures €40

Aged ribeye

Savory juice, seasonal vegetables, asparagus

Crispy topping and truffle butter €45

Veal sweetbreads

Savory juice, seasonal vegetables, asparagus

Crispy topping and truffle butter €50

The Chef's Delicious Vegetarian Dish

€30

DISHES

CHEESES

Cheese plate from Savoie

Salad, walnut oil and sweet touches €15

Faisselle Nature

€6

Faisselle with your choice of:

Cream, Salt, Pepper, Chives, Fruit Coulis, Honey, Sugar €7



JULIE'S DESERTS

The Lemon Illusion

Green apple heart
Crispy rice and verbena sorbet €14

Julie's Atypical

Creamy risotto with sweet peas and mint
Raspberry sorbet €14

The Exotic Noir Passion

Cannelloni with Candied Pineapple
Coconut and Mango Cream with Ginger €15

A chocolatey treat featuring the Paris-Brest

Crispy Blond Chocolate Treat €15

Signature dessert

Traditional hot soufflé & its glass of liqueur,
Grand Marnier or Chartreuse €17

MENU JEUNE GOURMET

Appetizer - Main Course - Dessert : €19

Main Course - Dessert : €16

Up to 12 years old



Platter of cold cuts and a small green salad

or

Tomatoes with basil oil

-

Meat or Fresh Fish

Mashed potatoes, seasonal vegetables, or homemade fries

-

Ice cream

or

Sorbet

or

Chocolate cake

AT THE HEART OF OUR CUISINE

Our cuisine begins long before it reaches the stove.

Producers, farmers, market gardeners, fishermen, artisans... they share our commitment to excellence, respect for the seasons, and love for quality ingredients. We are proud to work alongside them and to introduce you, through our menu, to the fruits of their expertise.

Alp'viandes

LC Truffes

Les Caves d'Affinage de Savoie

Maison Rullier

Maison Sabourdy

Provence Dauphiné Savoie

Renzo, l'Artisan Glacier

SN Alpes Marée

Valrhona