LEO-PAUL
RESTAURANT

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

–

RACINE D'HIVER

Roasted parsnip, melting broth, cardamom and cumin mousseline,
Fresh coriander and tangy apple

or

LE DAMIER

Gin-cured gravlax salmon,
A medley of multicoloured beetroot, crunchy seeds

–

JARDIN D'ASIE

Delicately cooked cod, cappuccino-style spinach,
Light katsuobushi foam, young watercress and shiso shoots

or

BALADE CHAMPÊTRE

Iberian pork pluma, smoked bacon emulsion,
Rich sage jus, a selection of corn preparations

–

LE BABA DE WILLIAM

Poached pear and curry pickles,
Cumin-scented cream, caramelized pumpkin seeds

or

DÉLICE D'AGRUMES

Light mandarin mousse, lemon madeleine,
B*lack sesame, sweet carrot, ginger-infused sorbet*

–

Mignardises

€ 59 per person

MENU EXQUIS

Mise en bouche

-

L'EFFEUILLÉ

Pink veal carpaccio, cauliflower and truffle-scented vinaigrette,
Preserved lemon condiment and smoked toasted bread crisp

or

LA NACRE

Scallops with beurre noisette,
Jerusalem artichoke espuma with Voatsiperifery pepper,
Crunchy hazelnuts and fresh herb coulis

-

L'OR MARIN

Monkfish with warm spices, confit turnips and citrus cream,
Yuzu pearls, saffron-infused fish jus, emulsified with butter

or

VELOURS CARMIN

Braised beef cheek, sweet potato cromesquis,
Seared foie gras, red wine sauce infused with lemongrass

-

The In-Between, a signature cheese creation

-

FINGER EXOTIQUE, FAÇON ROCHER AUX AMANDES

Banana marmalade, passion fruit crémeux
Pineapple compote, cactus and lime sorbet

ou

GOURMANDISE CHOCOLAT-CAFÉ

Coffee and hazelnut crunch,
Cappuccino cream and intense vanilla cloud

-

Mignardises

€ 75 per person

MENU ÉVASION

Mise en bouche

–

LA NACRE

Scallops with beurre noisette,
Jerusalem artichoke espuma with Voatsiperifery pepper,
Crunchy hazelnuts and fresh herb coulis

–

LE MARBRÉ

Guanciale-marbled beef, lightly seared
Sweet onion consommé, crisp vegetables with truffle aromatics

–

A touch of freshness to revive the taste buds

–

CONFLUENCE

Pan-seared turbot, wakamé-style savoy cabbage with toasted sesame,
Seasonal mushrooms, reduced meat jus and crispy cabbage

–

The In-Between, a signature cheese creation

–

LE DESSERT

Dessert of your choice from the menu

–

Mignardises

€ 95 per person

We take orders until 12.30 pm for lunch and 8.30 pm for dinner.

LUNCH TIME

Wednesdays, Thursdays, and Fridays (except bank holidays)

from 04 november to 06 november 2026

MENU ÉPHÉMÈRE

Mise en bouche

–

Salt-kissed cloud, woody fragrance,
Velvet cauliflower,
Hollandaise foam

–

Pan-seared Hake Fillet,Quinoa and Baby Vegetables,
Haddock-infused Sauce with Samphire

–

Lemon Zest Freshness,
Green Apple Heart,
Verbena Ice Cream

€ 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 per person

MENU JEUNE GOURMET

Appetizer - Main Course - Dessert : €19
Main Course - Dessert or Appetizer - Main Course : €16

Up to 12 years old

Sweet potato soup, small croutons

ou

Smoked trout, parsnip roasted in broth, green 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

ALLERGEN INFORMATION

Dishes	Gluten	Sesame	Peanuts	Eggs	Milk	Soy	Mustard	Sulphite	Shellfish	Fish	Nut	Celery	Lupin	Molluscs
Racine d'hiver		✓			✓									
Le Damier		✓			✓			✓		✓				
Le Marbré	✓		✓											
L'Effeuillé	✓		✓		✓									
La Nacre	✓				✓						✓			✓
Jardin d'Asie		✓			✓	✓		✓		✓		✓		
L'or marin					✓			✓		✓				
Confluence		✓			✓					✓				
Balade champêtre	✓			✓	✓									
Velours Carmin	✓		✓		✓		✓	✓			✓			
Ris de veau		✓			✓									✓
Ravioles légumes		✓				✓						✓		
Baba Williams	✓			✓	✓			✓						
Délice d'agrumes	✓	✓		✓	✓						✓			
Finger exotique	✓			✓	✓			✓			✓			
Gourmandise chocolat–café	✓			✓	✓						✓			
Soufflé	✓			✓	✓			✓						