

Éclats de | M | inuit

Caviar on blinis with vodka cream

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**Lobster ballotine with ravigote leek
confit**

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**Roasted fera fillet, citrus juice, baby glazed
carrots with Savoy honey and braised young
endive leaves**

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**Rossini beef tournedos, crispy potatoes and
braised vegetables**

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Transalpine brioche

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**"The Ornament "
Dulcey chocolate mousse
Runny Grenoble walnut praline
Pear compote
Soft walnut biscuit**

This menu is priced at €120 per person.

Children's menu €35

**Beef fillet and the little chocolate
ornament**