



My cuisine is a marriage between my childhood memories, a legacy of aromas, flavours, products and producers who give me the best every day. There is no good cuisine without good products. It is a sharing, a trust that I have with some for many years, to convey to you a universe of emotions, and memories. It is because of them that I create a Menu Experience, as the days and seasons go by.

STÉPHANE BURON



OUR TASTE PRODUCERS OF SAVOIES – ISÈRE – DROME

- Petites pousses de salade** – Jean Luc RAILLON – *Saint-Vincent-la-Commanderie* 26
 Ail noir – Fanny BOUTARIN – *Crest* 26
 La maison des champignons – Claire DUC – *La Motte-Servolex* 73
 Légumes d'hiver – Patrick EVRARD – *Cognin* 73
 EARL du Nant Bolet – Famille ALLEMMOZ – *Albertville* 73
La Thoduroise asperges vertes – Famille GUILLERMOND – *Thodure* 38
 Pisciculture Charles MURGAT – Charles MURGAT – *Beaufort* 38
 Pisciculture du Pont Royal – Famille PETIT – *Chamousset* 73
 Pêcheur en lac – Raphaël JORDAN – *Margencel* 74
Pêcherie Jonathan PERTUISSET – Jonathan PERTUISSET – *Meillerie* 74
 Boucherie des halles – Stéphane MILLERET – *Chambéry* 73
 Ferme de la provenchère – Véronique Iannuzzi – *Les Echelles* 73
 Les rustics d'Orgeval – Yann LARTAUD – *Pralognan la Vanoise* 73
 Au Cochon Sans Souci – Bruno REVEL – *La Rochette* 73
 Maison Rullier – Céline CHARIGNON – *Sééz* 73
 Ferme d'Alice – Alain et Daniel RAYMOND – *Ayrens* 15
Les Pigeons de la Lance – Stéphane DURAND – *Roche-Saint-Secret-Béconne* 26
 Etablissement RIBOT – Louise et Pierre RIBOT – *Lapalud* 84
Escargots du Pays du Mont-Blanc – Héloïse et Maxence – *Magland* 74
La fermette d'Emeline – Émeline VINCENT-LEVEQUE – *Aiguebelle* 73
 La Coopérative laitière Moutiers – *Bozel* 73
 Les Caves D'affinage de Savoie – Eric MAINBOURG – *Rognaix* 73
 Laiterie des Marches – Rose et Gabriel – *Chambéry* 73
 Fromagerie Les Alpapes – Bernaud Mure-RAVAUD – *Grenoble* 38
Chocolat CHAPPAZ – Sandrine CHAPPAZ – *Saint-Laurent-Du-Pont* 38

EXPERIENCE MENU

5 COURSES 220€ 7 COURSES 310€



LES CHENUS

9 COURSES 400€

WHILE WAITING
Appetizer

A CHILDHOOD MEMORY
Grandma Odette's artichoke, a heart in vinaigrette on a fine royal - Truffled emulsion
Flaky bread with truffle butter

THE FRESHWATER SALMON
Gravlax style with miso flavour - Marinated tartar at the minute in a ravioli - Trout caviar - Sudashi sorbet

THE LOBSTER
A classic in the modern style
Leek medaillon - Grilled oyster - A warm vinaigrette of truffle

BACK FROM A JOURNEY
Extraction of dried shrimp - Grilled oyster and foie gras
Small shrimps - A kale stir-fry - Bok choy
A small live mesclun seasoned in front of you

THE ARTIC CHAR
Confit in a pin tree oil - Quenelle - Celtuce - Capucine emulsion

THE TURBOT FROM OUR COASTS
Seared with buckwheat butter - Onion variation
A pissaladière Buckwheat emulsion - Onion milk
Onion soup to be eaten in one bite - Crispy tuile

THE CHEVREUIL
Fillet roasted in a sauté pan, flavoured with juniper - Wild blueberry juice flavoured with Sakura flowers
Beetroot juice - some roots
A pâté croûte refreshed with a forest fruit vinegar sorbet

THE CHIEF'S CHEESE
A fondue like a foam - A garden of herbs and flowers laid out with tongs

THE EXOTIC
Exotic fruits in white velvet shells - White eat coconut
White sorbet - Creamy mango vanilla - Caramelized pineapple

Menu experience, only served to the entire table

Service included, net prices. If necessary, the list of allergens is available at the restaurant reception.