

AUTUMN'S REFLECTIONS

“4 DIFFERENT SPACES ”

AIR, WATER, EARTH, FIRE THE CLASSICAL ELEMENTS FOR A HIGH
COLOURED KITCHEN

STEP INTO MY GOURMET " ... GREEN KINGDOM "

Air

Signature...

SLOW COOKED ORGANIC EGG, AGRIA POTATOES MOUSSE,
FALL TRUFFLE SHAVINGS, 46.-

As a "R" of South

SCAMPI CRISPY WITH KADAIF
MINTH TZATZIKI AND CUCUMBER, TOMATO SYRUP 43.-

Full fields

DUCK FOIE GRAS SEARED, CORN IN DIFFERENT WAYS,
SWEET ONIONS VELOUTÉ
PARMIGIANO REGGIANO 39.-

Undergrowth delights (vegetarian)

MUSHROOMS IN DIFFERENT SHAPES
A LIGHT PANNACOTTA
CRUMBLE OF HAZELNUTS FRESH FIGS 31.-

Water

Sea & Forest

SCALLOPS IN A WALNUTS CRUST

JERUSALEM ARTICHOKES CREAM, PERSIL, GARLIC, SALTY LEMON

44.-

Flavours from here and elsewhere *My favourite plate...*

WILD TURBOT ROASTED IN A SAFFRON BUTTER

ARTICHOKES AND FIGS CONFITS

MELISSA POTATOES GNOCCHI AND MEET SAUCE

53.-

Perfect match

SEA BASS GRILLED WITH THYME AND LAUREL

PAMPIOL BEANS WITH SUMMER TRUFFLE

CONFIT BEEF CHEEKS, RED WINE REDUCTION

56.-

IN ORDER TO PROTECT OUR OCEANS, ONLY FISH AND SHELLFISH THAT IS NOT CONSIDERED
AN ENDANGERED SPECIES, IS SERVED...

ORIGIN: ATLANTIC OCEAN, MEDITERRANEAN SEA

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Earth

Saddle of deer bone roasted

PUMPKIN AND CARROTS IN FEW WAYS

ONIONS PICKLES AND BRUSSELS LEAFS

GRAND VENEUR SAUCE

61.-

Wild little boar

FILLET SLOW COOK WITH ELDERBERRY SAUCE

LIGHT MOUSSELINE OF AUTUMN FLAVOURS AND BLACK SESAME

POACHED PEAR IN WALLIS RED WINE, TOASTED

41.-

Game birds

WOOD PIGEON BREAST SEARED WITH PINE HONEY

CAPPELLETTI STUFFED WITH PORCINI AND FIGS, GAME SAUCE

44.-

We can say ...The South

ROASTED BEEF FILLET WITH ROSEMARY WOOD

CONFIT TOMATOES, BURRATA FROM APULIA

THE FAMOUS POTATO PURE WITH TRUFFLES

BROWN SAUCE WITH OLIVE

66.-

BEEF COMING FROM SWITZERLAND, GAME FROM AUSTRIA

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Little break in the mountain pastures

VACHERIN MONT D'OR CHEESE

TRUFFLES

16.-

CHEESE FROM SWITZERLAND AND ELSEWHERE

WALLIS RYE BREAD

18.-

PLEASE LET US KNOW IF YOU HAVE ANY FOOD INTOLERANCES OR ALLERGIES.

FOR THE SAKE OF QUALITY AND DEPENDING ON DELIVERIES,

SOME PRODUCTS MAY BE MISSING. PLEASE FORGIVE US...

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Gourmet fireworks

WE INVITE YOU TO ORDER YOUR DESSERTS AT THE BEGINNING OF YOUR MEAL
AS THEY REQUIRE SPECIAL FINISHING TOUCHES.

Forgotten fruit ...

AROUND GREEN APPLE ... LET US SURPRISE YOU... 22.-

Hike in a forest

CREAM OF GRAND CRU CHOCOLATE SAND'S ROSES, MILK MOUSSE, CARAMELIZED HAZELNUTS
GIANDUJA ICE CREAM & IYOKAN 22.-

Le Mont Blanc "signature"

UNDER A MERINGUE CRUNCHY DOME
THE FRESHNESS OF BLACKBERRY, MARRONS GLAÇÉ
THE SWEETNESS OF GRUYERE DOUBLE CREAM 22.-

Back from islands

SOUFFLÉ WITH PASSION FRUITS AND FRESH MANGO
SALTY CARAMELIZED PEANUTS, COCO SHERBET 22.-

"Please, draw me a board..."

SELECTION OF HOMEMADE SEASONAL SORBETS AND ICE CREAMS 17.-

Menu V.I.K.
«Very Important Kids»

Discovery the 4 tastes

Bitter

GUACAMOLE WITH GREEN LEMON, SEARED SCAMPI, FRESH GRAPEFRUIT



Salty

BEEF TARTAR WITH BUFFALO MOZZARELLA, ROSEMARY FOCACCIA, SALT FLAKES

OR

Sea

DOVER SOLE MEUNIERE, CAPERS, FRESH HERBS AGRIA MOUSSE, BROWN BUTTER



Sugar / part 1

MMELTED CHOCOLATE CAKE MINUTE MADE



Sugar / part 2

THE REAL AND UNIQUE COTTON CANDY
COME AND MAKE IT DIRECTLY IN THE KITCHEN!!!

PRICE: 48.-

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

FOR CHILDREN UNDER 12 YEARS OLD

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Chef Pierre's Table

« *Why don't you dive into my world* »

BEHIND THE SCENES OF A MICHELIN STAR RESTAURANT

WHICH GOURMET DID NOT DREAM TO OBSERVE A GREAT CHEF IN THE KITCHEN AND THEN TASTE HIS CREATIONS BY HIS SIDE! THE CHEF PIERRE CREPAUD REALIZES YOUR WISH BY MAKING YOU SIT AT HIS TABLE IN FRONT OF THE HUGE KITCHEN AND ATTEND THE BALLET OF A WELL-RUN TEAM.

AN EXCEPTIONAL OPPORTUNITY TO DISCOVER AS CLOSELY AS POSSIBLE THE LIFE, THE RIGOR, AND THE CREATIVITY OF A BRIGADE IN THE KITCHEN.

I INVITE YOU TO MY TABLE AND I PROPOSE YOU AN EXCLUSIVE AND INTIMATE DINNER IN THE BACKSTAGE OF THE GOURMET RESTAURANT LEMONTBLANC

A MENU DISCOVERED WITH THE BEST LOCAL PRODUCTS AND CREATED TO MEASURE WILL BE SHARED DURING A PRIVILEGED MOMENT IN THE KITCHEN.

FROM 2 TO 12 PEOPLE (RESERVATION REQUIRED)

9-COURSES MENU

PRICE: 163.-

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

My Grain of Salt n ° 28 '

«First Fall Fall»

I WAS 10 YEARS OLD WHEN I DECIDED TO BECOME A COOK LATER ON.

I GREW UP WITH THIS FIXED IDEA.

BY CONTEMPLATING THE MOUNTAINS, CLIMBING THEM, PICKING WILD RASPBERRY, MUSHROOMS, PINE BUDS, HAZELNUTS OR CHESTNUTS...

TODAY AT THE LEMONTBLANC RESTAURANT, THEY REMAINED MY GREATEST SOURCE OF INSPIRATION.

IN THE SUMMER, I GATHER WILD PLANTS IN THE ALPINE PASTURES,

JUNIPER, THYME, HYSSOP, ABSINTHE, OXALIS, GENÉPI, CRADLE, WILD CUMIN...

SELF-TAUGHT AND PASSIONATE, I KNOW THEIR VERY DIVERSE TASTES THAT THEY BRING IN DECOCTION, INFUSION OR SIMPLY LAID ON A DISH.

IN THE WINTER, THE MOUNTAINS ARE COVERED WITH SNOW, I WORK TRUFFLES, CITRUS FRUITS, SPICES AND OLD VEGETABLES.

THROUGHOUT THE SEASONS, I LIKE TO CREATE UNUSUAL AND VEGETABLE ASSOCIATIONS, TO SUBLIMATE NATURE, BY INSPIRING ME ON THE STEEP PATHS OF THE ALPINE MOUNTAINS.

PIERRE CREPAUD A CHEF WHO TELLS THE STORY OF THE MOUNTAIN

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED