

WINTER POEM 2018

“4 DIFFERENT SPACES”

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

STEP INTO MY GOURMET "... GREEN KINGDOM"

First Feeling

Golden goose

SLOW COOKED ORGANIC EGG, AGRIA POTATOES MOUSSE,

BLACK TRUFFLE SHAVINGS

54.-

Foie gras back from Islay

FOIE GRAS FROM THE SOUTHWEST WITH SICHUAN PEPPER

COCONUTS, VICTORIA PINEAPPLE MARMALADE, CRISPS

TOASTED FOCACCIA

41.-

Land and sea agreement

HEART OF BEEF FILLET, KNIFE CUT, WITH SAMPHIRE AND OYSTERS

BITTER LIME AND WASABI MAYONNAISE

BAERI CAVIAR

52.-

Veggi side

LIGHT GOAT CHEESE PANNACOTTA, CRUNCHY VEGETABLES LEAVES, PARMESAN CRUMBLE, FIGS

TAGGIASCHE OLIVE AND TOMATO DRESSING

31.-

Feeling and Sea

Ocean & mountain

SCALLOPS JUST GRILLED WITH SALT AND PEPPER

SALSIFY SIMMERED WITH JUICE AND SLIGHTLY CANDIED PINK GRAPEFRUIT

EMULSION WITH WALLIS BRUT AND GRUYERE CREAM

44.-

Winter Poem

SEABASS IN A THIN CRUST OF PARSLEY AND ALMONDS

POTATOES AND PORCINI MUSHROOMS RISOTTO

POULTRY SAUCE INFUSED WITH ALPINE HAY

53.-

Soaring flavours

ROCK LOBSTER, JUST CAUGHT, IN A CITRUS OLIVE OIL

TEXTURE AROUND JERUSALEM ARTICHOKE AND TRUFFLES

CRUSTACEAN NECTAR AND BUTTERMILK

63.-

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

ORIGIN: NORTH ATLANTIC OCEAN, MEDITERRANEAN SEA

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Sense and Field

Perfect Match

HHEART OF BEEF FILLET ROASTED WITH SANCHO BERRIES

TOAST OF FOIE GRAS CONFIT AND TRUFFLE

ARTICHOKES AGNOLOTTI WITH "REGGIANO" PARMESAN CREAM

RED WINE JUS

64.-

Lamb of the Alps

RROASTED LAMB RACK WITH NORI CRUST

GNOCCHI WITH BLACK OLIVE AND ANCHOVIES

TEXTURE AROUND CARROT AND LEMON-THYME FLAVOURED SAUCE

61.-

Happiness is in the field

VVEAL FILLET LIGHTLY SMOKED AND SLOW COOKED

AMANDINE POTATOES CONFIT, CARAMELIZED ONIONS

MELTING PEAR IN A LITTLE SPICY SYRUP

WHITE BUTTER SAUCE WITH LIME

68.-

BEEF AND VEAL COMING FROM SWITZERLAND, LAMB FROM FRANCE

PRICES IN SWISS FRANCS
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Little break in the mountain pastures

SIGNATURE

BRIE DE MEAUX WITH BLACK TRUFFLE AND MASCARPONE

19.-

OUR SELECTION OF FRESH AND REFINED CHEESE

GOAT, COW, SHEEP AND 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...

Sweet sensation

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

Back from Caribbean

PURE CARIBBEAN GRAND CRU CHOCOLATE TEXTURE

BANANAS IN DIFFERENT SHAPES, BROWNIES WITH PECAN NUTS

24.-

Winter hike... Follow me

CREAMY SNOWBALL, WHITE VELVET CHEESE CAKE

FROSTED MANGO-DULCEY CHOCOLATE, KUMQUAT JELLY AND CLEMENTINE

CRISPY SPECULOOS

24.-

Le Mont Blanc" signature"

UNDER A MERINGUE CRUNCHY DOME

THE ACIDITY OF GRANNY SMITH APPLES, THE SWEETNESS OF MAPLE SYRUP, THE DELICACY OF SALTED
TOFFEE, THE FRESHNESS OF DOUBLE GRUYERE ICE CREAM

24.-

The ephemeral of a soufflé

SOUFFLÉ WITH TEXTURE AROUND WILLIAMS PEAR AND PINK GRAPEFRUITS

CARAMELIZED SICILIAN PISTACHIOS, GRAPEFRUITS SHERBET

24.-

"Please, draw me a board..."

SELECTION OF HOMEMADE SEASONAL SORBETS AND ICE CREAMS

19.-

Menu V.I.K.
«Very Important Kids»

APERITIF LIKE ADULTS



SLOW COOKED EGG, AGRIA POTATO MOUSSE, SAUTÉED CROSTINI BREAD

OR

DUCK FOIE GRAS CONFIT ON A “CROQ CROQ” SALAD

HAZELNUTS AND WHITE BALSAMIC VINAIGRETTE



HEART OF BEEF FILLET ROASTED IN Tournedos

HOMEMADE FRENCH FRIES AS WE LOVE, SEASONAL VEGETABLES

OR

SCALLOPS JUST SEARED IN OLIVE OIL

RISOTTO WITH LIME AND MASCARPONE



MONT BLANC BY LEMONTBLANC... TO CLIMB



THE REAL AND UNIQUE COTTON CANDY

COME AND MAKE IT DIRECTLY IN THE KITCHEN WITH THE CHEF!!!

PRICE: 54.-

FOR CHILDREN UNDER 12 YEARS OLD

PRICES IN SWISS FRANCS
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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
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My Grain of Salt n ° 29 '

"Valais engraved in my heart"

VALAIS LIVES WITH THE SIMPLE RHYTHM OF THE SEASONS AND A TRUE INTENSE AND GENEROUS NATURE. TO UNDERSTAND IT, ONE MUST HAVE TRAVELLED, CLIFFS BORDERING THE LARCH FORESTS WITH SNOW-COVERED PEAKS OF THE VALAIS ALPS.

RESPECT FOR PRODUCTS

THE ELDERS TAUGHT US THE TASTE OF BEAUTIFUL THINGS: THE HOT PEPPER, THE RAINBOW BEAUTY OF A TROUT, THE SCENT OF A WILD MUSHROOM, THE REFINED TASTE OF A CHEESE FROM HERE...

HYMN OF OUR LANDS, FRUIT OF THE WORK OF OUR PRODUCERS.

QUALITY AND GENEROSITY

THE VALAIS COMBINES THE LAKES, THE FOREST AND THE MOUNTAINS WITH THE SAME HAPPINESS TO SERVE THE BEST OF THE PRODUCTS OFFERED BY NATURE.

"SIMPLICITY, REGULARITY AND ACCURACY OF COOKING ARE MY PRIORITIES, CULTURE, NATURE AND GASTRONOMY ARE MY STRENGTH."

SOUL OF THE SOUL

SURROUNDED BY NATURE DELICATELY DECLINING ITS PALETTE OF GREEN AND WHITE, LEGRANS INVITES YOU TO MEET BEAUTIFUL LANDSCAPES.

IN THE EVENING, IN THE SOFT LIGHT OF A DINING ROOM OPENING ONTO A BREATHTAKING PANORAMA, DISCOVER THE INVITING INTIMACY OF A HOTEL WITH TIMELESS CHARM.

PIERRE CREPAUD A CHEF WHO TELLS THE MOUNTAIN ON HIS PLATES

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