

SPRING IS BACK ON OUR PEAKS

“4 DIFFERENT SPACES”

AIR, WATER, EARTH, FIRE

THE CLASSICAL ELEMENTS FOR A HIGH COLOURED KITCHEN

STEP INTO MY GOURMET "… GREEN KINGDOM"

First Feeling

"Timeless" One of our signature dishes...

SLOW COOKED ORGANIC EGG, AGRIA POTATOES MOUSSE

BLACK TRUFFLE SHAVINGS

51.-

Perfect Match

FOIE GRAS LIGHTLY PERFUMED WITH ARTEMISIA GENIPI

STRAWBERRY AND RHUBARB, TOASTED ROSEMARY FOCACCIA

39.-

Ode to Spring

SCALLOPS ON A CRISPY FLAKY TART, GREEN ASPARAGUS

CREAMY MOREL MUSHROOMS, TARRAGON AND PARMESAN

41.-

Scampi all gourmet

SCAMPI JUST SEARED WITH A LIGHT GREEN PEAS PANNACOTTA

CAVIAR AND CARROTS IN DIFFERENT SHAPES

56.-

Lake and Sea

Back from Norwegians Fiords

SKREY COD FILLET LIGHTLY PAN FRIED

AGRIA POTATO MOUSSE WITH LIME ZEST, CHORIZO

CRISPY WILD GARLIC

44.-

Deepsea's perfume

SEA BASS JUST ROASTED IN TRUFFLE BUTTER

GREEN PEAS BROTH, BUFFALO CAPPELETTI PASTA

WHITE COLONNATA BACON "TOTALLY SIPHONED"

56.-

Morel mushrooms & Asparagus... Precious Spring present

SEARED SCAMPI

FRESH CREAMY MOREL MUSHROOMS WITH TARRAGON, WHITE ASPARAGUS

PARMESAN GNOCCHI

59.-

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

Mountain and Pasture

Brest of free range guinea fowls

GUINEA FOWLS BREAST SLOW COOK WITH WILD GARLIC THEN ROASTED

CRISPY SKIN, SEASONAL VEGETABLES

BITTER BUTTER SAUCE AND CITRIC RISOTTO

47.-

Happiness is in the field

BEEF FILLET ROASTED WITH ROSEMARY WOOD

CHARD STALK WITH JUS, CARROTS

CROSTINI WITH FRESH GOAT CHEESE AND CRISPY ONION

57.-

By love of taste

VEAL FILLET COOKED AT LOW TEMPERATURE

CREAMY FRESH MOREL MUSHROOMS WITH TARRAGON, ASPARAGUS

PARMESAN GNOCCHI

64.-

For a real gourmet

THE FAMOUS COCOTTE OF "LECRANS" POTATO TRUFFLE MOUSSE AND SALTY BUTTER

24.-

BEEF AND VEAL COMING FROM SWITZERLAND, DUCK FROM FRANCE

PRICES IN SWISS FRANCS
GRATUITY AND VAT INCLUDED

Little break in the mountain pastures

SPRING

BRIE DE MEAUX WITH WILD GARLIC AND MASCARPONE

17.-

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.

The pear, the toffee and the Yuzu

ADULCEY CRUNCHY FEULLANTINE, CREAMY CARAMEL

YUZU, FRESH PEAR AND SHERBET

24.-

The Pure. 3 Grand Cru chocolate Swiss made

COMPOSITION AROUND SWISS GRAND CRU CHOCOLATE "FELCHIN"

MOUSSE, MELTING AND CRUNCHY.... LET US SURPRISE YOU

24.-

Le Mont Blanc" Signature" Back from Caribbean

UNDER A MERINGUE CRUNCHY DOME

EXOTIC FRUITS, CREAMY ISLAY VANILLA, FRESH PINEAPPLE

COCONUT SHERBET

24.-

The ephemeral of a soufflé

SOUFFLÉ WITH TEXTURE AROUND BLOOD ORANGE PERFUMED WITH COINTREAU AND PASSOA

CARAMELIZED PEANUTS AND 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
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 ° 30'

"Valais engraved in my heart"

A GENEROUS LAND

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

SOUL OF THE SOUL

SURROUNDED BY NATURE DELICATELY DECLINING ITS PALETTE OF GREENS,

LECRANS INVITES YOU TO MEET BEAUTIFUL LANDSCAPES,

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

RESPECT FOR PRODUCTS

THE ELDERS TAUGHT US THE TASTE OF BEAUTIFUL THINGS: THE DELICATE SCENT OF THE FRUITS OF THE VALLEY, THE RAINBOW BEAUTY OF A TROUT, THE FLIGHT OF A BIRD OF PASSAGE, THE REFINED TASTE OF A CHEESE FROM HERE ... HYMN OF OUR LAND, FRUIT OF THE WORK OF OUR PRODUCERS.

QUALITY AND GENEROSITY

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

"SIMPLICITY, REGULARITY IS MY PRIORITIES,
CULTURE, NATURE AND GASTRONOMY ARE MY STRENGTH. "

PIERRE CREPAUD A SIMPLY COOK

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GRATUITY AND VAT INCLUDED