

AUTUMN IS THE SPRING OF THE WINTER

“SUNNY, MINERAL, AROMATIC AND VEGETABLES”

A CREATIVE KITCHEN OF GOURMET AND UNEXPECTED OPERAS

Leaf by leaf Autumn coming

"Timeless" One of our signature dishes...

ORGANIC EGG FREE RANGE / COOKED AT 63°C

AGRIA POTATOES / BROWN BUTTER / AUTUMN TRUFFLES

49.-

At the edge of the woods

FOIE GRAS BONBONS / DOE CARPACCIO / BOTZI PEAR

GINGER BREAD

36.-

Perfect Match

SCALLOPS / SQUASH / TRUFFLES / BEEF MARROW / PERSIL / SYRAH NECTAR

44.-

Swiss Deluxe

SCAMPI CUT THINLY / GRAND CRU OLIVE OIL / LIME / GRAPEFRUIT / CREAM / CAVIAR

69.-

Back from the undergrowth "Veg'Inspiration"

CROZET PASTA AS A RISOTTO / ALMOND MILK

FIGS / MUSHROOMS / GREEN APPLE- CRESS — SPINACH SHERBET

36.-

Iodized notes

From the ocean to the forest

SEA BASS CONFIT IN A VANILLA BUTTER

HOMEMADE CAPPELLETTI WITH DEER CHEEK AND FOIE GRAS / PUMPKIN

BRUXELL SPROUTS LEAVES / HUMAGNE WINE JUS 56.-

Sea foam

ROASTED TURBOT LASHES WITH GINGER

POTATO MOUSSE & TURMERIC / PARSLEY / GINGER BREAD CROSTINI

POULTRY AND LEMON SAUCE 51.-

Far from the beaten track

SCAMPI JUST ROASTED / JERUSALEM ARTICHOKE / HAZELNUTS / PEAR / SALICORNIA

BROWN BUTTER EMULSION 62.-

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

Musky notes

Roe deer

ROASTED ROE DEER FILLET WITH CINNAMON

HORN OF PLENTY MUSHROOM / SMOKED BEETROOT / BUTTERNUT SQUASH

PATTY PAN / GAME SAUCE WITH COCOA CRANE

51.-

Pheasant

PHEASANT BREAST SLOW COOK WITH WILD JUNIPER BERRY

CROSNE AS RISOTTO / FIG WITH MOUNTAIN BACON

REDUCED JUS WITH SICHUAN PEPPER

46.-

Deer

ROASTED DEER FILLET WITH ORANGE PEEL

AUTUMN ROOT / BOTZI PEAR

FOIE GRAS PITHIVIERS / TRUFFLE / CHESTNUTS

69.-

Back from harvesting

BEEF FILLET ROASTED IN A COCOTTE WITH GRAPE LEAVES / HAZELNUT BUTTER

AUTUMN ROOT / BOTZI PEAR

FOIE GRAS PITHIVIERS / TRUFFLE / CHESTNUTS / DRIED RAISIN SAUCE

68.-

For a real gourmet

THE FAMOUS PURÉE COCOTTE / SALTY BUTTER / TRUFFLES

32.-

BEEF COME FROM SWITZERLAND, GAME FROM AUSTRIA

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Passage through the dairy of Fabien

The Vacherin Montd'Or

SERVED IN LIGHT CREAM

TRUFFLES OLIVE OIL CROSTINI

WILD HERBS OIL

16.-

The Table

CCHEESE FROM THE TERRIORS I LIKE

PASSIONATELY RAISED BY BREEDERS FROM HERE

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...

Fantasies, sweets

GOURMET, IMAGINATIVE, CURIOUS, CREATIVE, DREAMY

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

Le Mont Blanc" Signature" autumnal

UNDER A MERINGUE CRUNCHY DOME / THE SWEETNESS OF CHESTNUT

THE FRESHNESS OF GRAPEFRUIT / THE PERFUME OF EARL GREY TEA

THE GLUTTONY OF DOUBLE CREAM OF GRUYERE ICED 24.-

The ephemeral of a soufflé

WARM SOUFFLÉ AS A « PIÑA COLADA » / LIME

FRESH PINEAPPLE / CRUMBLE / COCONUT SHERBET

24.-

Gourmet transition

INTERPRETATION OF CHEESECAKE / HEART OF TOFFEE

APPLE CONFIT AS A TATIN / GRANNY SMITH SHERBET

CRISPY WITH PUFFED RICE CHIPS / DULCEY CHOCOLATE 24.-

Autumn hike

AS NATURAL BOX WITH CHOCOLATE IN DIFFERENT SHAPES

GIANDUJA ICE CREAM / A TOUCH OF CALAMANSI / PRALINE

24.-

"Please, draw me a board..."

SELECTION OF HOMEMADE SEASONAL SHERBETS AND ICE CREAMS

19.-

Gourmet playtime

FOR CHILDREN UNDER 12 YEARS OLD

AMUSE BOUCHE LIKE THE ADULTS



PAN-SEARED SCALLOPS / SALADIN / OLIVES / PARMESAN

OR

DUCK / PEAR / HAZELNUT FOIE GRAS



HEART OF FILLET BEEF FRIED WITH THYME FLOWER /

AGRIA MUSHROOM WITH TURMERIC / SEASONAL VEGETABLES

OR

FILET OF SOLE MEUNIERE

RISOTTO WITH LEMON AND TOMATO CONFIT / VEGETABLES OF THE SEASON



“...A GREEN MOUSE RUNNING IN THE GRASS

I CATCH IT BY THE TAIL I SHOW IT TO THESE GENTLEMEN...”



THE REAL AND UNIQUE COTTON CANDY

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

PRICE: 48.-

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 HAVING 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-COURSE MENU

PRICE: 163.-

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My Grain of Salt n 32

"Autumn legends"

MY EPICUREAN PHILOSOPHY...

"IT ALL STARTS WITH A DRAWING, A RELIEF, A COLOUR, AN EMOTION. "

I DRAW INSPIRATION FROM MY MOMENTS OF LIFE, WHAT CROSSES MY MIND WITH AS MUCH DIVERSITY AS THERE ARE MOMENTS FOR ME.

EVERYTHING HAS A TASTE, EVERY EMOTION IS A NOTE, A PERSONAL TOUCH.

I CREATE MY DISHES BY LOOKING FOR SHAPES, TEXTURES, COLOURS THAT WILL HELP ME TELL MY STORY.

THEN THE PRODUCTS MAKE THEIR ENTRY IN SECOND READING. THE ONLY PURPOSE OF THIS APPROACH IS THE PLEASURE I LIKE TO GIVE.

MY ACCOMPLICE IN THE ROOM, MICHELE PAGANINI, THE MAÎTRE D'HÔTEL AND

MY SECOND YANNICK CREPAUX

MY SUPPLIERS, MARKET GARDENERS OR SAILORS OF HIGH SEAS ...

WITH EACH OF THEM, I MAINTAIN SPECIAL RELATIONSHIPS, DAY AFTER DAY,

AND IT IS THANKS TO THE LUMINOUS PRESENCE OF MY CHILDREN THAT I FIND MY

MORE BEAUTIFUL TEMPO.

PIERRE CREPAUD A SIMPLE COOK

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