



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

- Ail Noir** – Fanny Boutarin – *Crest 26*
- La Maison Borde** – Famille Borde – *Saugues 43*
- Légumes D’Hiver** – Patrick Evrard – *Cognin 73*
- Le Jardin des Roys** – Eric Roy– *Saint Genouph 37*
- Domaine de Roques Hautes** – Sylvain Erhardt– *Sénas 13*
- Morille du Lac** – Rémy Barraud, Pierre Girard et Jonathan Cabodi – *Montmélian 73*
- Aux Champignons des Bois** – Aymard – *Rungis 94*
- Plantin Truffes** – *Puysmeras 84*
- Alena Truffes d’Aquitaine** – *La Brede 33*
- Chevet** – *Fontenay Tresigny 77*
- Pisciculture Charles Murgat** – Charles Murgat – *Beaufort 38*
- Pêcheur en Lac** – Raphaël Jordan – *Margencel 74*
- Tarbouriech** – Famille Tarbouriech – *Marseillan 34*
- Marie luxe** – *Le Rheu 35*
- Top Méditerranée** – *Pegomas 06*
- Kaviari** – *Manufacture Paris 75*
- Boucherie des Halles** – Stéphane Milleret – *Chambéry 73*
- Maison Baud** – Famille Baud – *Annecy 74*
- Ferme d’Alice** – Alain et Daniel Raymond – *Ayrens 15*
- Miéral**– Valéry Miéral– *Montrevel en Bresse 01*
- Masse** – Famille Masse – *Limonest 69*
- Les Caves D’affinage de Savoie** – Eric Mainbourd – *Rognaix 73*
- Fromagerie des Frères Marchand** – Philippe Marchand – *Nancy 54*
- Maison Bordier** – Famille bordier – *Saint Malo 35*
- Nishikidori** – *Paris 75*
- Umami** – *Paris 75*
- Bulles de Ruches** – *Roubaix 59*

Culinary travel inspirations



BALADE
IN 5 COURSES 250€

PROMENADE
IN 7 COURSES 350€

VOYAGE
IN 9 COURSES 450€

SMALL SNACK

ARTICHOKE

A childhood memory, heart's in vinaigrette - Fine royale pastry
Truffle emulsion - Puff pastry with truffle butter

LOBSTER

Marinated with shio kogi in a radish salad - Flower gel
Dashi royale - Daikon emulsion - Caviar

SCALLOPS

Seared in mushroom butter - Smoked jerusalem artichoke - Corn flower
Like an ice cream polenta and scallop bard flavours - Pig's trotter juice

ARCTIC CHAR

Back cooked at 44° in oil flavoured with chlorophyll - Fine quenelles
Snails - Capucine flower sauce

IODINE

An extraction of dried prawns flavoured with white soya
Grilled oysters and foie gras - A stir-fry of kale - Bok choy - Shimeji
Bread melba with wild prawns

LANGOUSTINE 3/5

Just seared in salted butter - Crystalline purple shiso
Citrus carrot pomade - Clementine hollandaise

SEA BASS

Seaweed confit - Lodised shellfish velouté with Kristal caviar
Seawater foam - Abalone snack with seaweed butter

BRESSE POULTRY

Stuffed supreme glazed with Adorado wine - Magnatum Pico truffle shavings
Gioza with poultry abattis - Leg's caillette

CHOCOLATE

In a forest of fir trees, beetroot and black fruit in an interpretation of a traditional

Choice Experience Menu, served for the entire table.

The menu is subject to adjustment based on the availability of seasonal products.
Service included, prices inclusive of taxes. If needed, the list of allergens is available at the restaurant reception.