MENU SOMA 350€

or

MENU SARKARA 275€

Audrey's grenaille potatoes salad,
Buddha's hand citrus seasoned persillade, lemon and parsley sorbet

Mushrooms and coconut iced cream, shaved Moka ice,
Ugine farm milk foam

Glazed Jerusalem artichoke ravioles, dark jus,
lingonberries, pink Beurre blanc

Pan fried tuberous chervil with Bauges safran,
perfumed golden spices and sea-buckthorn jus

Roasted Saint Vital celeriac effeuillé, Mondeuse sauce, truffle ephemeral

Planvillard creamy goat cheese, Chignin sorbet
infused Ecaille de Dragon tea, summer black elderberries

Angel hyssop sorbet with citron zest,
winter fruits and fresh herbs, chlorophyll tiles

Milky froth of Alpine hay, cocoa beans extract as a hot chocolate,
iced bergamot marshmallows