

THE BRIGADE
IS PLEASED TO PRESENT
HIS FESTIVE MENUS

(SEPTEMBER - OCTOBER - NOVEMBER - DECEMBER)

LA LISETTE

Amuse-bouche

Perfect egg 64°C
Polenta foam & porcini mushrooms

Grilled beef hanger steak from "Maillefer"
Autumn vegetables
Baby potatoes

Baba'maretto

75

BAIN REYMOND

Amuse-bouche

Lake Léman perch carpaccio
Pear vinaigrette & almonds

Roasted local veal
Chanterelles & shallot confit

Apple pastry with Granny Smith sorbet

85

FAVERGES

Amuse-bouche

Marinated gambero rosso
Grilled vegetables vinaigrette & candied lemon

Lemon risotto with seared Lake Léman arctic char

Grilled Limousine sirloin steak
Potatoes mille-feuille & rich port wine juice

Chocolate-praline delight with Williamine sorbet

98

PEUPLIER

Amuse-bouche

Duck foie gras ballotine
Clementine chutney & speculaas

Shellfish juices risotto with seared langoustine tail

Grilled Angus beef fillet
Truffle-infused creamy potatoes & intense juice

Chocolate-praline delight with Williamine sorbet

115

BURIGNON
(GAME)

Amuse-bouche

Bison tartare
Smoked whisky & salicornia

Butternut squash velouté
Roasted chestnuts & guanciale

Venison medallion with game garnishes

Apple pastry with Granny Smith sorbet

108