

THE BRIGADE  
IS PLEASED TO PRESENT  
HIS FESTIVE MENUS

(SEPTEMBER - OCTOBER - NOVEMBER - DECEMBER)

LA LISETTE

Amuse-bouche

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Perfect egg 64°C  
Polenta foam & porcini mushrooms

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

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Baba'maretto

75

BAIN REYMOND

Amuse-bouche

\*\*\*

Lake Léman perch carpaccio  
Pear vinaigrette & almonds

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Roasted local veal  
Chanterelles & shallot confit

\*\*\*

Apple pastry with Granny Smith sorbet

85

FAVERGES

Amuse-bouche

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Marinated gambero rosso  
Grilled vegetables vinaigrette & candied lemon

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Lemon risotto with seared Lake Léman arctic char

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

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Chocolate-praline delight with Williamine sorbet

98

PEUPLIER

Amuse-bouche

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Duck foie gras ballotine  
Clementine chutney & speculaas

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Shellfish juices risotto with seared langoustine tail

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

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Chocolate-praline delight with Williamine sorbet

115

BURIGNON  
(GAME)

Amuse-bouche

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Bison tartare  
Smoked whisky & salicornia

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Butternut squash velouté  
Roasted chestnuts & guanciale

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Venison medallion with game garnishes

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Apple pastry with Granny Smith sorbet

108