

Jean, fantaisies truffes

81 euros or 93 chf per person



Lobster

in salted butter, carrots, Williams pear, mild curry

Partidge

roast salsify, chanterelles, steamed ceps, fresh grapes, fried curly kale, partridge jus

Roast Foie Gras

light apple compote, crispy Jerusalem artichokes, blackberries caramel

John Dory

root parsley, pumpkin, celery, cockles emulsion

Scallops

delicate button mushroom mousse, honey basted golden turnip

Refreshment

alcohol or fruit juice served with sorbet or ice cream

Venison (roe)

sauteed, creamy butter with thyme and bay, polenta, winter vegetables

Cheese slate

from Savoy region, aged and chosen by us

Poached quince, crystalized walnut

fresh mint, whipped cream

Petits-fours and macarons

A down payment of 40% is required to book your date.

Cash payments (Euros or CHF) must be made in full before your event.

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