

OUR LOCAL SUPPLIERS

Les Vergers, Saint Eustache, « Terre de Savoie » (74)

Pisciculture Murgeat, Beaufort en Isère (38)

Coopérative du Tremblay, Fruits and Vegetables (73)

Jean-Luc Raillon, Herbs et Flowers (26)

Fromagerie Masson, Butter Baratte Style (73)

La Bellevilloise des Viandes, Les Belleville (73)

Dents du Villard, Salaison, Bozel (73)

Serge Jay, Cheese, Le Chatelard,
Les Belleville (73)

Gaec de la Planche, Melanosporum Truffle,
Grèzes (24)

Lachand Cédric, Walnut Oil, Périgord (24)

Disserkoi, Fish, Bozel (73)

Valrhona, Chocolate, Tain l'Hermitage (01)

Claudie M, Decoration Flowers, Moâtiars (73)

Atelier Tour Après Tour, Wooden Tableware,
Voissant (73)

WELCOME TO
THE DIAMANT NOIR

Season 2024-2025

Le Chef Éric SAMSON

Originally from Dinard, Brittany, I like to offer a cuisine deeply rooted in local traditions, while adding my own touch of creativity, inspired in particular by my mentor Olivier Roellinger.

My career has been marked by international experiences in prestigious Relais & Châteaux. As a result, I've always been enriched both in terms of flavours and different gastronomic cultures. At the helm of the L'Imaginaire restaurant in Terrasson, Dordogne, I was lucky enough to be awarded a Michelin star in my very first year. We kept this distinction for ten years.

For several years now, as Chef de Cuisine at the Hotel Koh-I Nor, I've been keen to share with you all the know-how and experience I've been lucky enough to acquire over the years.

At Le Diamant Noir, each dish takes you on a journey through my native Brittany, Savoie and Périgord, where I grow my own truffles, which I carefully incorporate into my creations.

My philosophy is to offer you generous, authentic cuisine with flavours that are close to my heart.

MENU

Between mountains and tides

* Organic Egg **

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Casier Crab **

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* Arctic Char Fish **

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Roscoff Onion **

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Scallops

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* Veal Rack and Sweetbreads **

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The Cheeses of the Valley

* Extra 18 **

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* Garigette Strawberry **

In 4 Steps *

115

In 6 Steps **

139

In 8 Steps

155