



L'ATELIER D'ÉRIC

Starters

Paté en Croute « Signature » 2025 Mushroom tartare with hazelnuts	26€
Soft-boiled organic egg Wild mushroom persillade, Beaufort emulsion with Chignin wine	19€
Country Trout gravlax with herbs Lime infused whipped cream	25€
Royans ravioli Herb broth, garlic cream	21€
Roasted leeks with vinaigrette Mimosa style, artichoke char condiment	25€
Classic Caesar salad Crispy chicken, bacon and anchovies	25€
Chicory salad Apple, country ham, Beaufort cheese And walnut dressing from Périgord	24€



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Main Courses

Veal Sweetbreads fricassée * Morel sauce, yellow wine and baby potatoes	45€
Venison Tournedos « A la Royale » Pomme purée with hazelnut brown butter	38€
Crispy Lamb shoulder from Savoie Creamy polenta with Tomme cheese	33€
The Beef Cut Flambéed with Cognac, pepper sauce and mashed potatoes	39€
The Grilled Duck Breast from Dombes Beetroot and wild blueberry condiment	38€

* Additional charge for Half Board 10€ / dish



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Main Course

Gratinated Butternut Squash Lasagna 24€

Tomme cheese and fresh herb pesto

Celerisotto with Walnut and Porcini Mushrooms 26€

Roast vegetable juice and spruce needle emulsion

Artic Char « Griblette » 32€

Cauliflower grenoble sauce

Seared Scallops 39€

Aromatic crunchy butter and mashed sunchokes

Dishes to share for 2

Angus Beef Rib 119€

Béarnaise sauce, Savoyard gratin
Or French fries, seasonal vegetables confit

Grilled Wild Sea Bass 110€

Frothy butter with hogweed, vegetable
Minestrone and lobster



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Soft Drinks

Coca Cola, Coca Zero, Orangina, Fanta, Sprite, Fuzetea 8€

Orange juice, Apple juice, Apricot juice, Peach juice 8€

Still or Sparkling mineral water (50cl) 6€

Aperitif (10cl)

Kir Savoyard (blackberry, blackcurrant, peach, blueberry) 12€

Apérol Spritz 15€

La Vanoise's signature cocktail 22€

Beers (33cl)

Mont Blanc' beer (blond, white or red) 9€

Sparkling Wine

12cl 75cl

Savoie – Dominique Belluard – Perles du Mont Blanc – 2019 14€ 77€

Champagne – Veuve Clicquot – 2015 25€ 140€

Deutz – Brut 19€ 95€

Ayala – Rosé 24€ 128€

White Wine

Côtes du Rhône – Roche Audran – César – 2023 10€ 51€

Chablis – La Chablisienne – Les Vénérables – 2020 12€ 59€

Savoie – Chignin Bergeron – Berthollier – 2023 13€ 65€

Sancerre – Vacheron – 2023 15€ 77€

Rosé Wine

Côtes de Provence – Roubine – La Vie en Rose – 2023 9€ 49€

Red Wine

Vacqueyras – Roucas Toumba – Restanques de Cabassole – 2021 13€ 70€

Hautes- Côtes de Beaune – P.Boisson – La Coulevre – 2020 17€ 96€

Pessac-Léognan – Château Fieuzal – 2016 20€ 152€

** Additional charge for Half Board 25€ / pers

*** Additional charge for Half Board 22€ / pers