



LE COMPTOIR

DE L'APOGÉE

TO START TREAT YOURSELF AND OTHERS

Large snails from Burgundy ☒

in shell, garlic butter
6 pieces/12 pieces
35/60

Mimosa lobster ☒ 120

à la nage cooking, thin carrots and onions,
lemony mayonnaise

Meurette eggs 55

poached, country bacon, button mushroom,
red wine sauce

Artichoke and green bean salad ☒☑ 47

in shell, truffle bites dressing

Pink shrimp ☒ 64

avocado, grapefruit, cocktail sauce

Terrine de foie gras 72

old-fashioned bread, frisée salad

SIGNATURE DISHES

Dauphiné ravioli 59

stuffed with parsley and cheeses

Salmon tataki ☒☑ 65

Label Rouge, sesame and teryiaki sauce

Vol au vent 71

morel and veal sweetbread, surpeme sauce

Farmer soup ☒☑ 39

winter vegetables, pork breast toast
with Beaufort cheese

Gratinated onion soup ☒☑ 46

long cooked onions, country bread and Comté cheese

Marrow bone ☒ 76

mushrooms, tarragon and black truffle

Seabream tartar ☒☑ 63

avocado, mango and lime

Plain risotto ☒☑ 48

or

Black truffle ☒☑ 98

Penne all'arrabiata ☑ 54

Stuffed squash ☒☑ 57

pulp and creamy, spinach shoots, chard

Tartlet ☒☑ 46

confits and grated roots vegetables

CAVIAR

Maison Prunier, Oscière

30g | 145

Maison Prunier, Oscière

50g | 240

Maison Petrossian, Caviar Ossetra Royal

30g | 195

Maison Petrossian, Caviar Ossetra Royal

50g | 335

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SAIL THE HIGH SEAS

Saint-Jacques  93

in shell, melting leeks, parsnip in two textures

"Fried angry way" whiting * 78

Sole Belle Meunière * 230

cooked on the bone, parsley and lemon
for 2 people

Grilled lobster *  280

choron sauce
for 2 people

Grilled or salt-crusted sea bass *  265

for 2 people

REGIONAL CLASSICS

Angus prime rib *  210

Beef fillet *  86

with pepper

Chicken surpem Normande style  69

flambé with Calvados, apple

"Marengo" stir-fried veal 74

carrots, Grelot onions, crushed tomatoes

American-style grilled cockerel 70

button mushrooms, grilled tomatoes

Loin of lamb 88

onions with parsley

SIDES


20

Conchiglioni and artichokes gratin

Green salad  


Steamed green vegetables casserole  

Dauphinois style potatoes  

Mashed potatoes  

Matchstick fries 

Basmati rice with vegetables  

Mashed potatoes with truffle   30

 Gluten free  Local product  Vegetarian  Vegan

* your choice of 2 sides excluding truffle

Please inform us of any allergies - VAT and service included - Prices in Euros.

French meat except for Simmenthal beef which comes from Germany and Black Angus beef from America.

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DESSERTS

SWEET TREATS

30

Mont Blanc

blueberries, crunchy meringue and chestnut

Crème brûlée

vanilla, creamy hazelnut and raspberries

Like a Belle Hélène

pears with tonka, chocolate ice cream, vanilla espuma

The coulant

dark chocolate and caramel, hazelnut praline, vanilla ice cream

Homemade ice creams and sorbets

vanilla, chocolate, red fruits, coconut, exotic

LET'S SHARE

60

Childhood memories

vanilla rice pudding, salted butter caramel, vanilla ice cream

Exotic baba

Rum and passion fruit, fresh mango, coconut sorbet

CHEESE

40

Mature Savoie cheese platter  



