





# LE COMPTOIR

## DE L'APOGÉE

### TO START TREAT YOURSELF AND OTHERS

#### Oysters

Gillardeau (6 oysters) 50

#### Tuna

tataki, sweet & sour vegetable, shiso 64

#### Vegetable pancake

pineapple & mango chutney, mizuna 45

#### Beef

in gravlax, charcoal onion 65

#### Beetroot

like a millefeuille, haddock, pomegranate 51

#### Mushroom

truffle pie 85  
(25 minutes of cooking)

### SIGNATURE DISHES

#### Vegetable

minestrone soup 38

#### Onion soup

Gratinée Parisian style 44

#### Velvety chestnuts soup

mushroom croustis, hazelnut 42

#### Tagliatelles

with prawns sautéed with garlic & parsley 72

#### Egg

slowly cooked, root vegetables,  
buckwheat granola 58

#### The lasagna

with eggplants like a moussaka 58

#### Croziflette

Crozet risotto with ham, celery, truffle 89

#### Vegan espetada

tofu, tomato, root vegetables 49

#### Golden apple squash

stuffed with seitan & chestnut 55

### CAVIAR

Petrossian "Ossetra Royal"

30g 190 50g 330

Maison Prunier Oscière

30g 140 50g 235

Classic garnish and blinis

# LE COMPTOIR

## DE L'APOGÉE

### SAIL THE HIGH SEAS

#### Scallop

in a shell covered by pastry, parsnip, truffle 92

#### Sea trout

small pumpkin risotto, sea lettuce tempura 72

#### Turbot

braised in Sauternes wine, colored carrots 88

#### Sole\*

meunière or grilled (for 2) 230

#### Brittany lobster\*

grilled, browned with herbs  
(for 2) 280

#### Sea bass\*

grilled or in a salt crust, spring onion, cherry tomatoes  
(for 2) 265

### REGIONAL CLASSICS

#### Veal sweetbreads

simmered mushrooms 85

#### Poultry

in pastilla, cinnamon, preserved lemon 70

#### Châteaubriand

Simmental beef 98

#### Lamb saddle

stuffed with chestnut, mushroom & truffle 88

#### Beef tartar

 65

#### Pork chop\*

in a parmesan cheese crust (for 2) 210

#### Tomahawk\*

Black Angus beef (for 2) 265

### SIDES

20

Eggplant caponata

Steamed vegetables

Buckwheat, fennel, peanuts





Baby potatoes

Classic creamed potatoes or with herbs

Truffled mashed potatoes

Classic matchstick potatoes or with parmesan cheese 30

Grated truffle matchstick potatoes 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 Simmental beef which comes from Germany and Black Angus beef from America.

# LE COMPTOIR

## DE L'APOGÉE

### DESSERTS

#### SWEET TREATS

30

##### **OQO 73**

creamy chocolate, chocolate chips, candied ginger, spice ice cream

##### **Freezing**

blueberries, tarragon espuma, fresh cream cheese ice cream

##### **The pear**

like a Tatin, maple crunchy and ice cream

##### **The calisson**

litchi and candied citrus fruits, almonds, litchi sorbet

##### **Our very own ice creams and sorbets**

(vanilla, chocolate, red berries, coconut, tropical)

### SHARING

60

##### **Brioche perdue 2.0**

french toast memory, brioche ice cream

##### **Just like autumn**

glazed chestnuts with tonka, mandarin sorbet

## CHEESE

Mature Savoie  
cheese platter  40



