



The Chef Agustin Mercado & his pastry Chef  
Tommy Clad offer you ...

**PLAISIR**  
69 €

**APPETIZER**

**PERCH CROMESQUISITE**  
Creamy celery, tagetes flowers

**YERBA MATÉ IN 2 WAYS**  
Cracker and ice, coriander condiment

**WHITE POLENTA**  
Bresse chicken leg confit, yellow wine  
sauce and Savoy tome

Cheese « à la carte » in supplement 15€

**PRE DESSERT**

**CHEF'S SURPRISE**

**THE MIGNARDISES**

**REGAL**  
89 €

**APPETIZER**

**VINEYARD SNAILS**  
Pig's trotter, tarragon sabayon

**TROUT OF SAINT SAVIN IN 3 COURSES**  
Ratatouille, caramel, black olives

**ZUCCHINI AGASTACHE**  
Sorbet with garden herb

**ARGENTINEAN ENTRECOTE**  
Chimichurri, Potato, Corn

Cheese « à la carte » in supplement 15€

**PRE DESSERT**

**CHEF'S SURPRISE**

**THE MIGNARDISES**

**SIGNATURE**  
109 €

**APPETIZER**

**BLACK PEARL CAVIAR**  
Creamy cauliflower, cucumber

**ARCTIC CHAR AT MURGAT**  
Aloe Vera, seaweed and verbena

**BEETROOT DECLINATION**  
Cream of goat cheese, walnuts of Grenoble

**EXPLOSION OF TRUFFLES**  
Oyster mushrooms, sliced juice

**ECREVISSES**  
Apricot chutney, Chartreuse

**RABBIT RABLE**  
Texture of carrots, white butter,  
Savoy chorizo

**PRE DESSERT**

**CHEF'S SURPRISE**

**THE MIGNARDISES**

*Menu served for the entire table  
Except if choice is à la carte or Vegetal*

**LE VEGETAL**  
58 €

**APPETIZER**

**GREEN SALAD**  
Peas, kiwi, avocado

**BEETROOT DECLINATION**  
Cream of goat cheese, walnuts of  
Grenoble

**VEGETABLE GARDEN**

**PRE DESSERT**

**CHEF'S SURPRISE**

**THE MIGNARDISES**



~ We propose to you dishes elaborated with products of  
season as well as of our local producers; in order to  
offer you the best of our kitchen

*Please specify your intolerances and allergies*

All our dishes are "à la carte" for your pleasure

*Net prices including service*

## Gourmet Restaurant

### OUR CARTE

Choose among the dishes of our menus

STARTERS 28 €

BLACK PEARL CAVIAR EXPERIENCE 80€

Made in France

FISHES 39 €

MEATS 39 €

CHEESE 15 €

#### CHEESE CART

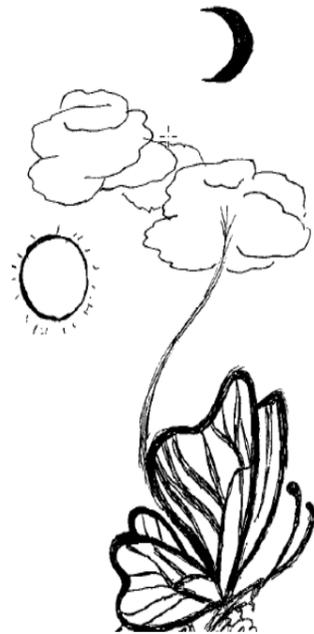
Selection of mature cheeses from the region

DESSERTS 18 €

STRAWBERRY, FENNEL

SMOCKED CHOCOLATE

Lemon, Hyssop



Net prices including service

## Gourmet Restaurant

### Le Capella



*The Chef : Agustin Mercado*

*The Pastry Chef : Tommy Clad*

*The Chef Sommelier : Matthieu Gros*