



La Luge



Tuesday, December 24th 2024

TRADITIONAL MENU



The Foie Gras

pan-sautéed, lacquered,
spelt and parsnip, crispy granola

The Bresse Young Fat Chicken AOP

roasted at length on a spit,
mushrooms scent, Albufera sauce

The Vacherin

« de la maison Chabert », in its wood box,
preserved pear from Savoie and walnuts from Grenoble



The Yule Log

to share



130 €



La Luge



Tuesday, December 24th 2024

SAVOYARD MENU



The Foie Gras

pan-sautéed, lacquered,
spelt and parsnip, crispy granola



The Specialties

Fondue “Fifty-Fifty”

made from whole round cheese, grated in our kitchen,
near and far dry and smoked meat

Raclette

nature, smoked,
or truffled from Pierre Gay “Meilleur Ouvrier de France” in Annecy

“Vacherin crémeux de la maison Chabert”

served warm in its wood box

The Yule Log

to share



130 €