





Epicurien restaurant

OUR APERITIFS

A SOMMELIER'S SELECTION (12CL)

PDO CHAMPAGNE	12 €
PDO WHITE OR RED WINE	7 €
PDO LIQUEUR WINES	10 €
ROYAL CASSIS KIR (12CL)	13 €
HOUSE COCKTAIL (12CL)	13 €
GIN AND TONIC (10CL)	13 €
ANISEED APERITIFS (12CL)	7 €
RED PORT (5CL)	13 €
VARIOUS APERITIFS (5CL)	7 €
AMERICANO (12CL)	11 €
OUR SELECTION OF FRUIT JUICE OF ALAIN MILLIAT (33CL)	7 €
OUR SOFT DRINKS (20CL)	6 €
DRAFT BEER OF MOMENT (25CL)	6 €

OUR WATERS

CHATELDON	7.5 €
THONON	6 €





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STARTER

DUCK FOIE GRAS WITH MANGO	16 €
WHITE ASPARAGUS AND ROASTED SHRIMP IN BANANA LEAF, VANILLA EMULSION	16 €
LEEK TARTE TART, SOUR CREAM AND HADDOCK	14 €
DUCK BREAST MARINATED IN "ASIA FLAVOR" SERVED AS A CARPACCIO	14 €

VIANDE ORIGINE UE
NOS PLATS SONT SUSCEPTIBLES DE CONTENIR DES PRODUITS ALLERGIQUES
N'HÉSITEZ PAS À INFORMER NOTRE ÉQUIPE DE VOS RESTRICTIONS
ALIMENTAIRES





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MAIN COURSE

WILD BASS FILLET, CRISPY POLENTA WITH TAJINE SPICES 30€

PIECE OF BEEF OF THE MOMENT, DAUPHINE POTATOES,
AND SWEET ONION CREAM 30€

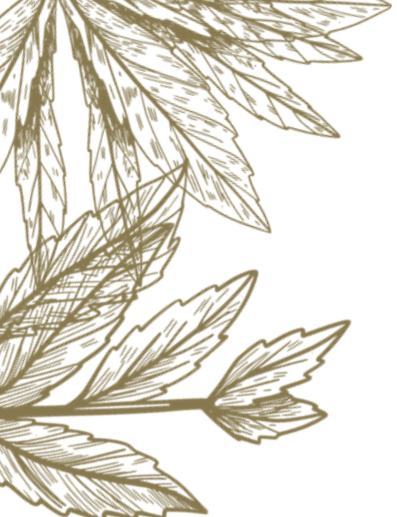
LOW TEMPERATURE VEAL STEAK, GREEN ASPARAGUS 28€

SKREI BACK AU GRATIN WITH PURPLE MUSTARD, CANTONES
RICE 24€

DUCK PARMENTIER WITH FORGOTTEN VEGETABLES 24€

VIANDES ORIGINE UE ET FR
NOS PLATS SONT SUSCEPTIBLES DE CONTENIR DES PRODUITS ALLERGIQUES.
N'HÉSITEZ PAS À INFORMER NOTRE ÉQUIPE DE VOS RESTRICTIONS
ALIMENTAIRES





Restaurant l'Epicurien

CHEESE

SELECTION OF CHESSES BEILLEVAIRE AND HIS MIXED SALAD 13€

DESSERTS*

RUM BABA WITH VANILLA ICE CREAM 14€

CARAMELIZED BANANA, CREAMY BANANA CHOCOLATE AND CHOCOLATE ICE CREAM ON BANANA SHORTBREAD 14€

POACHED PEAR IN POPPY SYRUP WITH CHIBOUST, LYCHEE SORBET AND ITS CARAMELIZED PUFF PASTRY BAGUETTE 14€

PLATE OF SHERBET AND ICE CREAM 12€

*ORDER TAKING AT THE BEGINNING OF THE SERVICE

CHILDREN'S MENU FOR UP TO 12 YEARS

DISH AND DESSERT 17€



OUR DISHES ARE LIKELY TO CONTAIN ALLERGIC PRODUCTS, DO NOT HESITATE TO INFORM OUR TEAM OF YOUR DIETARY RESTRICTIONS





Epicurien Restaurant

B U S I N E S S M E N U

SERVED EXCLUSIVELY FOR LUNCH
MONDAY TO FRIDAY (EXCLUDING PUBLIC HOLIDAYS)
MENU SERVED IN THE EVENING STAGE FROM MONDAY TO FRIDAY

24€ BY PEOPLE



STARTER

MUSHROOM RISOTTO



MAIN COURSE

ROASTED DUKE OF MAYENNE CHICKEN,
DARPHIN POTATOES, HERB JUICE



DESSERT

APPLE PIE



DRINKS

HALF A BOTTLE OF MINERAL WATER STILL

OR

COFFEE

MEAT ORIGIN THE RATE OF SERVICE IS 15% AND THE PRICES INDICATED
ARE SERVICE INCLUDED





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CHEF'S MENU

36€ BY PEOPLE

APETIZER OF MOMENT



DUCK BREAST MARINATED IN "ASIA FLAVOR" SERVED AS A
CARPACCIO

OR

LEEK TARTE TART, SOUR CREAM AND HADDOCK



SKREI BACK AU GRATIN WITH PURPLE MUSTARD, CANTONESE
RICE

OR

DUCK PARMENTIER WITH FORGOTTEN VEGETABLES



RUM BABA WITH VANILLA ICE CREAM

OR

CARAMELIZED BANANA, CREAMY BANANA CHOCOLATE AND
CHOCOLATE ICE CREAM ON BANANA SHORTBREAD

OR

POACHED PEAR IN POPPY SYRUP WITH CHIBOUST, LYCHEE
SORBET AND ITS CARAMELIZED PUFF PASTRY BAGUETTE





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EPICURIEN MENU

49€ BY PEOPLE

APETIZER OF MOMENT



WHITE ASPARAGUS AND ROASTED SHRIMP IN BANANA LEAF,
VANILLA EMULSION



WILD BASS FILLET, CRISPY POLENTA WITH TAJINE SPICES



LOW TEMPERATURE VEAL STEAK, GREEN ASPARAGUS



POACHED PEAR IN POPPY SYRUP WITH CHIBOUST, LYCHEE
SORBET AND ITS CARAMELIZED PUFF PASTRY BAGUETTE

