

René & Maxime
MelLieur



La Bouitte

Winter season

From 9th December 2017 to 29th April 2018

In order to favour quality, freshness and respect the seasonality of each product. Maxime and René suggest you different menus which will be (if you would like to) verbally told!

They will take a great pleasure to cook for you the best products, from this period, a combination of different dishes and bring you in their world.

This choice combines a high quality and a surprising composition at the right price. You will be surprised!

Let them guide you, they will do the rest...!

Our "à la carte" selection offers the possibility for you to choose your favorite dishes.

René & Maxime
Melleur



La Bouitte

Our products

Pasta from Savoy • Mushrooms • Duck foie gras • Fresh corn pancakes
• Polenta • Pumpkin • Vegetables • Sorrel • Soup • Tuber Mélanosporum •
Caviar • Cauliflower • Crawfish • Gnocchis • Fresh water perch • Jerusalem
Artichokes • Trout • Carrots • Féra fish • Puntarelle • Char fish • Onions • Pork
sausage • Potatoes • Pigeon • Chénopodes Bon Henri • Veal sweet bread •
Wood smoke • Venaison • Berries and mandrine • Beef • Herbes • Lamb •
Cranberries beans • Rabbit • Artichokes • Milk • Meringue • Baba • Orange •
Pear • Lychee • Chocolate • Truffle...

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MelLLeUR



La Bouitte

Menu

The big surprise from the gastronomic cuisine of René and Maxime.
Such a creation requires that the entire table participates.
Thank you for your confidence....

Discovery of 3 surprises... (Except weekend and national holidays) – 149
Initiation of « La Bouitte » in 3 courses

Discovery of 4 surprises...— 179
Inspiration of « La Bouitte » in 4 courses

Discovery of 5 surprises...— 209
Improvement of « la Bouitte » in 5 courses

Discovery of 8 surprises...— 315
Extract of « la Bouitte » in 5 courses with cheese with 2 deserts
In adapted portions according to the number of dishes in this menu

If you wish our sommeliers could make for you an association between
wines and dishes following their inspiration and taste.

La dînette du Sarpecot...— 59
Children's menu, for those under the age of 10 year's old.

Cheese plate... (with supplement on the menu 32) — 42

The selection of cow's, sheep's and goat's cheeses from the region.
Chesses's selections from traditional and local products for your best
pleasure.
Allergens card has arrangement on request.

Net prices in Euros, taxes and services including

Carte

Starters

Polenta – 88

Creamy with pumpkin, Lard d'Arnad.

M Duck foie gras escalope – 99

Served on a corn- flavoured pancake with acacia honey and balsamic vinegar reduction.

Vegetables – 99 (with truffles) – 209

Cooked in their juice, double cream with sorrel and lemon caviar.

Tuber Mélanosporum truffle– 219

In slices, Institut de Beauvais potatoes soup.

Fresh water fish and shell fish

M Fario trout – 95

Poached in "court-bouillon", with fresh melted butter, carrots with sorrel, sabayon with tarragon.

Féra fish – 99

From Geneva lake, crusty bread, puntarelle, white butter with roussette wine.

Frogs legs – 105

Cooked "meunière", spelt risotto, watercress coulis.

Char fish (based on delivery) – 125

From local Savoy lakes, served rosé, onion confit.

Meat and offal

Rabbit – 100

Roasted, artichokes, rabbit stew sauce, crunchy.

M Pigeon – 105

Roasted, soft potatoes, stew on toast, mushrooms, "Chénopodes Bon Henri" spinach.

Beef – 119

Sliced and roasted, kohlrabi, herbs, pepper sauce.

M Veal sweet bread – 129

Caramelized, with "Agria" potatoes and horseradish tube, smoke over beech timber.

Desserts

To order at the beginning
of the meal

M Milk – 43

In all its forms: jam, meringue, sorbet, biscuit...

Pomme de pin – 43

Like baba, orange sirop and seed.

Comice pear – 43

Lychee snow, marmalade, orange blossom meringue.

"Macaé" chocolate – 59

Chocolate mousse tart, praliné feuilletine, truffle ice cream.

Dishes suggests

Starters

Salsifies

Roasted, mayonnaise, jerky beef and wild sorrel.

Pasta from Savoy

With Beaufort cheese, "like a risotto", mushrooms, wild sorrel.

Caviar

"Alverta imperial", cauliflower snow, wild hazelnuts oil.

Fresh water fish and shell fish

Fresh water perch

Butter, glazed potatoes "mitaille".

Meat and Offal

Venaison

Roasted, Brussels sprouts, juice, berries and tangerine marmelade.

Rack of lamb

Grilled, cranberries beans, almonds, juice with lemon thyme.

Rind sausage

It's Savoie pork sausage, stock, boiled potatoes.

René & Maxime
Meilleur



La Bouitte

Our partners

Boucherie Christophe : Meet , Savoy/ France

Les vergers St Eustache : Fruits and vegetables/France

JA Gastronomie : The beef, offals, lamb, Angers/France

Mainbourg Eric : Cheese, Savoy/France

Philippe Cayeux : Snails and snails eggs, Isère/France

Mitteault : Foie gras extra, ducks, La Vienne/France

Michel Bachès : All citrus non treated, Pyrénées Orientales/France

Eric Jacquier: Fishes from Geneva Lake, Savoy/France

Coopérative laitière de Moûtiers : Butter and beaufort, Savoy/France

Sélections gourmandes: Spices, vinegar, sugar/All countries

Le Pontet Chaudanne : Mountain charcuterie, Savoy/France

Les ateliers du moulin: Fruited olive oil, Savoy/France

Guillaume Ge : Truffle tuber Aestivium, Gironde/France.

Gillardeau: Oyster, Charentes Maritimes/France

Serge Jay : Sheep cheeses, Savoy/France

Klébert Silvestre : Honey , Savoy/France

Valrhona: Grand cru chocolate, Tain l'hermitage, Drôme/France

Alain Rivière: Walnuts from Grenoble, Isère /France

Franck and Christine Baulat : Fresh trout, Savoy/France

Lionel Carroz: Cheese, Savoy/France

Eric Roy: Vegetables, Saint Genouph, Touraine/France

Summer season

From 16th June to 2nd September 2018

René et Maxime MEILLEUR

attended by Matthieu Girardon, Anthony Fresnay, Benoit Maire and all their team

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LES
GRANDES
TABLES
DU
MONDE
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