

René & Maxime
Meilleur



La Bouitte

Summer season

From 17th of June 2017 until the 3rd of September 2017

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
MelLLeUR



La Bouitte

Our products

Pasta from Savoy • Mushrooms • Duck foie gras • Fresh corn pancakes
• Polenta • Tomatoes • Vegetables • Aigrette • Snails • Spinach
• Caviar • Radish • Crawfish • Spelt • Féra fish • Fresh gherkins • Fresh water
perch • Eggplants • Trout • Carrots • Char fish • Onions • Pork sausage
• Potatoes • Pigeon • Chénopodes Bon Henri • Veal sweet bread • Wood
smoke • Lamb • Celeriac • Beef • Tomatoes • Bird chicken • Beans • Milk •
Meringue • Brioche • Red berries • Peach • Tarragon • Strawberry • Dragée...

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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) —140
Initiation of « La Bouitte » in 3 courses

Discovery of 4 surprises...—170
Inspiration of « La Bouitte » in 4 courses

Discovery of 5 surprises...—195
Improvement of « la Bouitte » in 5 courses

Discovery of 8 surprises...—295
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...—49
Children's menu, for those under the age of 10 year's old.

Cheese plate... (with supplement on the menu 30) — 40

The selection of cow's, sheep's and goat's cheeses from the region.
Cheeses'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 — 85

Creamy with tomatoes, lard d'Arnad.

Vegetables — 95

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

M Duck foie gras escalope — 95

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

Snails — 98

Cook with persley and garlic butter, spinach,snails stock.

Fresh water fish and shell fish

M Féra fish — 89

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

M Fario trout — 92

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

Char fish — 110

From local Savoy lakes served rosé, onion confit.

Red crawfish — 110

Cooked "meunière", spelt risotto, watercress coulis.

Meat and offal

Rind sausage — 93

Pork sausage, stock, potatoes.

Pigeon— 99

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

Beef — 109

Rolled to herbs, tomatoes, pepper sauce.

M Veal sweet bread — 119

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

Desserts

To order at the beginning of the meal

M Milk — 41

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

Warm brioche — 41

Stuffed with almond cream and red berries, cheese mousse.

Peach — 41

Wild tarragon, yogourt cream.

Dishes suggests

Starters

Caviar

Alverta Impérial, radish snow, wild hazelnuts oil.

Pasta from Savoy

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

Fresh water fish and shell fish

Féra fish

From Geneva lake, marinated, lemon bergamot paste, citrus butter, puffed rice.

Fario trout

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

Meat and Offal

Rack of lamb

Rub in pin, celeriac cooked in different ways, juice.

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Our partners

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

Winter season

From 9th of december at 29th of april 2018

René et Maxime MEILLEUR

attended by Matthieu Girardon, Anthony Fresnay and all their team

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LES
GRANDES
TABLES
DU
MONDE
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