

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.

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# 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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# 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...—299  
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 (Winter 2016)

## Starters

Polenta —  
Creamy with tomatoes, lard d'Arnad.

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

M Duck foie gras escalope —  
Served on a corn- flavoured pancake with acacia honey and balsamic vinegar reduction.

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

## Fresh water fish and shell fish

M Féra fish —  
From Geneva lake, crusty bread, fresh gherkins, white butter with roussette wine.

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

Char fish —  
From local Savoy lakes served rosé, onion confit.

Red crawfish —  
Cooked "meunière", spelt risotto, watercress coulis.

## Meat and offal

Rind sausage —  
Pork sausage, stock, potatoes.

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

Beef —  
Rolled to herbs, tomatoes, pepper sauce.

M Veal sweet bread —  
Caramelized, with "Agria" potatoes and horseradish tube, smoke over beech timber.

## Desserts

To order at the beginning of the meal

M Milk —  
In all its forms: jam, meringue, sorbet, biscuit...

Warm brioche —  
Stuffed with almond cream and red berries, cheese mousse.

Peach —  
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.

René & Maxime  
**Meilleur**



La Bouitte

# 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

# Summer season

From 16th June to 2<sup>nd</sup> September 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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