



Laurent's Cooking

Apres- Ski

Wednesday 1st March 2023

6.45 for 7pm

Baguette, D'Isigny butter

Canapé

Mousse de truite fumé

Smoked trout mousse with garlic toast

Starter

Ravioles de Romans et sauce écrevisses

Baby spinach & cheese ravioles (mini raviolis) from Romans (a French town in the Alps) in a light crayfish cream sauce

Main course

Fondue Savoyade, jambon et pommes vapeur

Melted Gruyère, Comté & Emmental with white wine, a selection of Alps cured meat & steamed potatoes

Dessert

Dessert Mont blanc

Walnut meringue topped with vanilla chantilly & chestnut cream with chocolate sauce

Génépi des Alpes – A traditional Alpine herbal liqueur

Génépi liqueur is related to absinthe in that its namesake botanicals are of the genus Artemisia, but like Chartreuse, it is a liqueur and traditionally taken neat. Like many herbal liqueurs, especially those used as digestifs, the flavour of génépi can be an acquired taste.

£65.00 per person plus wine

Service charge is not included

Reservations only with payment in advance please

Unfortunately, we're unable to provide alternatives to the dishes offered