



THE CHEF'S TABLE

160 euros

Les Fermes de Marie's chef, Nicolas Sintes, has created an exceptional menu for the Chef's Table, featuring only the finest ingredients and looking back over the most wonderful culinary moments of the past 30 years, in a place that is epicurean at heart.

Duck foie gras,
with black melanosporum truffle,
port jelly.

Hay-cooked potato,
royal Oscietra caviar,
and Savoie white Tomme cheese.

Baby macaroni au gratin,
cep mushrooms and Mont-Charvin bacon.

Trap-caught langoustines,
thin buckwheat pancake and leeks,
caraway cream.

Young free-range hen with truffle,
mini celeriac ravioli glazed in jus.

Rare Vacherin cheese from the Abondance valley,
spoon-served,
Savoie walnut bread.

Wild blueberries with white Génépi,
ice cream made with milk from the farm,
and home-made meringues.

Petits fours and traditional Savoie sponge cake.



BOOK YOUR EXCEPTIONAL MEAL

160 euros per person - Not including beverages

Les fermes de Marie
★★★★★

MEGÈVE