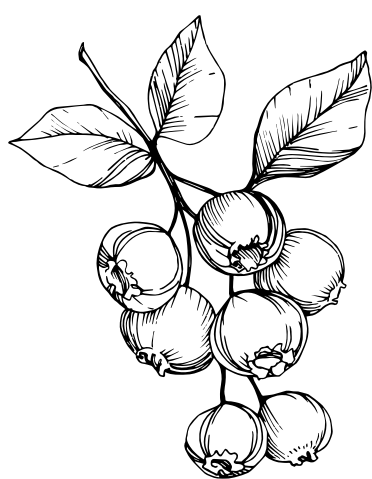




LA FERME D'HUBERT

CUISINE ALPINE

Nouveau sentier

160 €

Écrevisse, achards d'hiver

Poireaux, tartare de bison
Bouillon de pins, herbes de nos montagnes

Raviole de betterave, cèpes
Maquereau, concombre, estragon

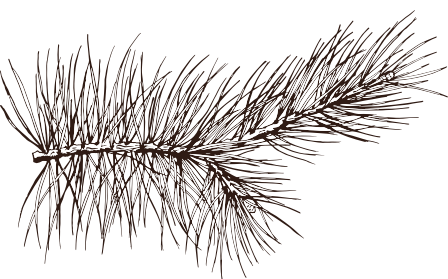
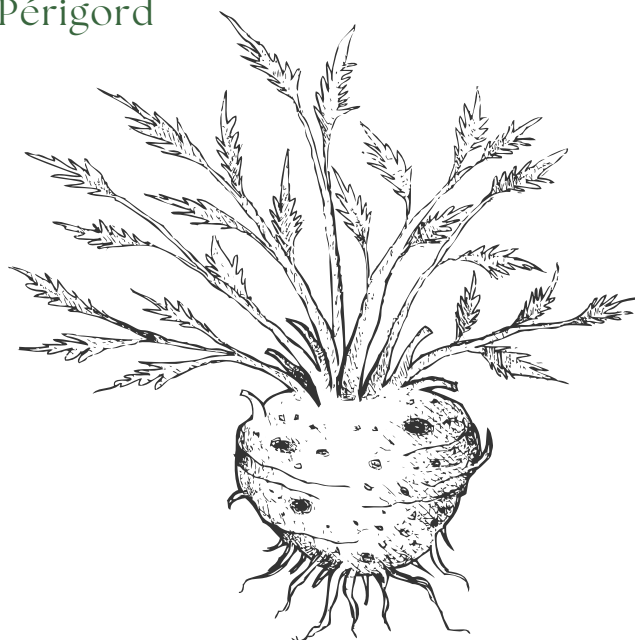
Céleri rave, truite
Caviar et livèche

Topinambour glacé
Lièvre, truffe noire du Périgord

Fromage

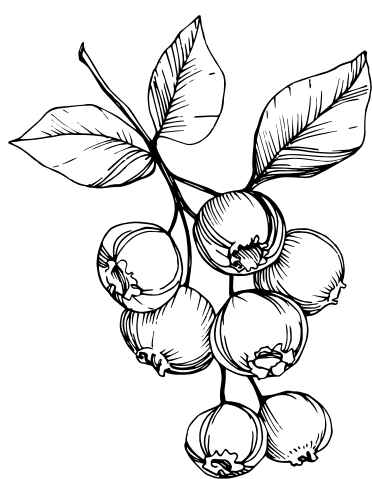
Douceur du réveillon

Du miel et des racines



Prix net TTC service compris.





LA FERME D'HUBERT

CUISINE ALPINE

New pathway

€160

Crayfish, winter achar

Leeks, bison tartare

Pine tree broth, herbs from our mountains

Beetroot ravioli, porcini mushrooms

Mackerel, cucumber, tarragon

Celeriac, trout

Caviar, lovage

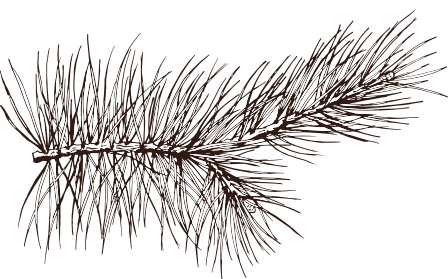
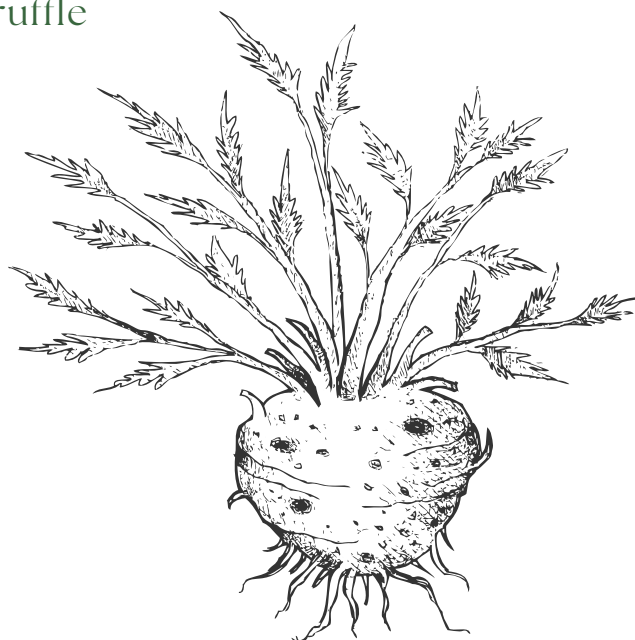
Glazed Jerusalem artichoke

Hare, Périgord black truffle

Cheese

New Year's Eve delight

Honey and roots



Net price including VAT and service.

