

Welcome to La Verniaz !

The chef Stéphane Coffy and the pastry chef Dimitri Legendre offer :

Menu Hironnelle 48€

(including amuse-bouche, predessert and mini-pastry)

Goat cheese from Chevenoz with a stick of liquorice like a distaff
minestrone, spinach leaves, Italian parsley

Or

Mackerel like a Ceviche
bulgur and quinoa seasoned with aromatic herbs



Pearly Skrei in a green dress
Violet potatoes, Jura wine sauce

Or

Pork cheeks cooked like a « civet »
pear poached in red wine, Anna potatoes



Fine chocolate «bombe », filled with Chartreuse liqueur ice cream
Fromage blanc from the Ferme du Noyer and pistachio paste

Or

Chestnut assortment
Praline and blackcurrant

Extra platter of matured cheeses from the Ferme du Noyer 9 €

Menu Mésange bleue 69€

(including amuse-bouche, predessert and mini-pastry)

Cep velouté, foie gras shavings

Albufera sauce

Or

Roasted foie gras with sour apples

Yellow wine sauce



Monkfish and tuberose minestrone

Or

Bresse fattened hen

Truffle and crozet pancake, Albufera sauce



Like a mandarin, white chocolate

Candied fruits and citrus fruits sorbet of the chef

Or

Warm brandy soufflé

Bitter orange sorbet

Extra platter of matured cheeses from the Ferme du Noyer 9 €

Menu Héron cendré 80€

(including amuse-bouche, predessert and mini-pastry)

Foie gras with quince
Alpes scent pastille and La Verniaz ginger bread



Blue lobster and crunchy Aveline almonds
Creamy verbena



Braised and crispy sweetbreads
Polenta, truffled and smooth celery



Our famous warm Morello cherry soufflé
Pistachio paste

LA CARTE

Starters

Foie gras with quince
Alpes scent pastille and La Verniaz ginger bread 25 €

*

Cuttlefish ink risotto with aromatic plants
Chervil leaves, parsnip 23 €

*

Goat cheese from Chevenoz with a stick of liquorice like a distaff
minestrone, spinach leaves, Italian parsley 19 €

*

Snails cromesquis on Belle de Fontenay crispy potatoes
Spinach shoots and basil, sesame oil 24 €



LAVERNIAZ

Fish

Pearly Skrei in a green dress

Violet potatoes, Jura wine sauce 29 €

*

Monkfish and tuberose minestrone 35 €

*

Scallops in three ways : candied, truffled and larded

Green curry black beluga lentils 35 €

Meat

Pork cheeks cooked like a « civet »

pear poached in red wine, Anna potatoes 29 €

*

Roasted stag

Cranberry syrup and autumn side dish 39 €

*

Braised and crispy sweetbreads

Polenta, truffled and smooth celery 37€

*

Bresse fattened hen

Truffle and crozet pancake, Albufera sauce 35 €

Cheese

Platter of matured cheeses from the Ferme du Noyer 12 €

Desserts

Candied pineapple with Java long pepper,
Spiced syrup, mandarin peel, coconut sorbet 18€

*

Fine chocolate «bombe », filled with Chartreuse liqueur ice cream
Fromage blanc from the Ferme du Noyer and pistachio paste 16 €

*

Like a mandarin, white chocolate

Candied fruits and citrus fruits sorbet of the chef 18 €

*

Our famous warm Morello cherry soufflé

Pistachio paste 20€

*Drinks are not included in menus, prices include VAT