

La Table du Cocoon

The restaurant is open every day, from 7:30 pm to 9:00 pm.

The Chef Régis Michelas and his team welcome you at La Table du Cocoon and invite you for a moment of pleasure.

All the meals are home-made and cooked by the Chef with fresh products, carefully selected.



We wish you a pleasant evening

Cold Starters

Foie Gras perfumed with Myrte <i>4 Spices Pear chutney with Toasted Brioche</i>	18 €
Fumed Salmon Trout, with Cervelle de Canut	14 €
Cold Meats of Savoie	11 €
Terrine du Chef perfumed with Tarragon	9 €
Fine Sardines in Olive Oil	9 €

Warm Starters

Velouté of the Day	9 €
Ravioles Pasta in a Creamy Sauce	9 €
Onion Soup au Gratin	9 €

Meat

Prime Rib of Beef Simmental (<i>minimum 800 g</i>)	72 €
Grilled Ribs of Lamb with Rosemary	28 €
Piece of Rumsteak, Butter Maître d'Hôtel <i>Pepper Sauce or "Maître d'Hôtel Butter"</i>	20 €
Chicken Supreme <i>Wholegrain Mustard Sauce</i>	20 €
Duck Magret, Pine Nuts	29 €

Local Dish

Cheese Fondue made with Savoie Sparkling Wine <i>Cold Meats & Green Salad</i>	29 €
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Pasta & Risotto

Risotto with King Prawns	25 €
Risotto with Veggies of the Season	21 €
Ravioles Pasta in a Creamy Sauce	18 €

Fish

Filet of Salmon Trout, Lemon Butter	24 €
King Prawns, Creamed Fumet & Basmati Rice	26 €

Cheese

Cheeses of Savoie	12 €
Cottage Cheese, Honey of Savoie & Walnuts	8 €

Dessert

Sorbet & Ice Cream <i>2 scoops</i>	7 €
Sorbet & Ice Cream <i>3 scoops</i>	9 €
Dark Chocolate Mousse 70%	8 €
Crème Brûlée with Génepy	9 €
“Forêt Noire” Cake	9 €
Dessert of the Chef	10 €

Hot Drinks & Spirituous

Espresso, Ristretto, Long Black	2,50€
Double Espresso	4 €
Rare Tea or Infusion, <i>Collection Folliet</i>	4 €
Cognac XO Martell Cordon Bleu (5 cl)	17 €
Cognac VSOP Rémy Martin (5 cl)	9 €
Diplomatico Reserva Exclusiva (5 cl)	8 €
Kraken Black Spiced Rum (5 cl)	8 €
Bacardi Gran Reserva 8 Años (5 cl)	6 €
Génépy Le Chamois (5 cl)	6 €
Limoncello (5 cl)	6 €