

La Table du Cocoon

The restaurant is open from Monday to Saturday.

Service from 7:30 pm to 9:00 pm.

The Chef Régis Michélas 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>Onion Chutney</i>	19 €
Smoked Lavaret (<i>Local Fish</i>)	14 €

Warm Starters

Black Truffle perfumed toasted Bread	21€
Velouté of the Day	9 €
Ravioles Pasta in a Creamy Sauce	9 €

Meat

Prime Rib of Beef Simmental (*minimum 1000 g*) 72 €
For 1 or 2 people

Whole Duck Magret 32 €

Chicken Supreme 20 €
Honey & Wholegrain Mustard Sauce

Pasta & Risotto

Risotto with Veggies of the Season 21 €

Ravioles Pasta in a Creamy Sauce 19 €

Fish

Lavaret Local Fish, Lemon Butter & Basmati Rice 24 €

Local Dish

Cheese Fondue made with Savoie Sparkling Wine
Cold Meats & Green Salad 29 €/pers.

For Children 18 €

Knife cut Steak
or Croque Monsieur
With Mash potatoes or mixed Vegetables
1 Scoop of Ice cream

Cheese

Cheeses of Savoie 12 €

Dessert

Sorbet & Ice Cream 2 scoops 7 €

Sorbet & Ice Cream 3 scoops 9 €

(Raspberry, Lemon, Passion Fruit, After Eight, Vanilla, Chocolate)

Dessert of the Chef 10 €

Black & Yuzu Chocolate Cake 9 €

Crème Brûlée with Génepy 9 €

Black Valrhona Chocolate Mousse 70% 8 €