



auberge du bois prin

chamonix mont-blanc

The restaurant, located in the very heart of the Auberge,
offers simple and tasty regional cuisine.

The menu, as creative as gourmet, invites you to discover local products.

This winter at l'Auberge du Bois Prin, Quentin Veyrat & Marie Ancel
and restaurant team: Loïc, Thomas, Mathis, Sylvain, Christopher, Steeve,
Laure, Pauline, Anne & Alexandre, are welcoming you!

Lunch from 12:00 PM to 01:15 PM

Dinner from 07:00 PM to 08:15 PM

Taxes & service included



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Auberge du Bois Prin

The market menu

3-courses menu depending on the market
(for lunch only)

65 €

Menu « Balade face au Mont Blanc »

5-courses menu representing the season, the mountain and the weather

95 €

Price net & service included

TVA 10%

Taxes & service included



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Face au Mont-Blanc

Starters

Wild mushroom pie, grilled onions, almond	25 €
Fresh cheese « Sérac » ravioli, green peas, elderflower broth	25 €
Féra from the Lake slightly smoked, cut with a knife, shiso, sour cream	25€

Fish

Steam's artic char, potatoes, sucrine lettuce, pine	45 €
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Meats

Farm poultry, morels, strong jus and poulette and melisse sauce	48 €
Rack of farm pig, onion pie, thym jus, herbs from garden	48 €
Duck fillet from the Dombes, artichoke, hay, juniper jus	60 €

Cheeses

Cheeses from our regions	15 €
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Deserts

Elderflower, vanilla soufflé	21 €
Like a Mont-Blanc, strawberry, tagete	21 €
Chocolate pie, herbal freshness	21 €

Taxes & service included



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