



# AUBERGE DU BOIS PRIN

Chamonix Mont-Blanc

EMMANUEL RENAUT

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 autumn at l'Auberge du Bois Prin,  
Quentin Veyrat & Marie Ancel and restaurant team:

Léa, Loïc, Thomas, Mathis, Christopher, Steeve, Pauline, Anne & Cédric,  
are welcoming you!

Lunch from 12:00 PM to 01:15 PM

Dinner from 07:00 PM to 08:15 PM



Taxes & service included



auberge du bois prin  
chamonix mont-blanc

# 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 €

## Menu « Ascension face au Mont Blanc »

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

130 €

The same menu will be served for the whole table.

Thank you for your understanding

*Price net & service included*

*TVA 10%*

## Face au Mont-Blanc

Taxes & service included



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### Starters

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

### Fish

Steam's artichoke, fennel, pine	48 €
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### Meats

Farm poultry, stuffed cabbage, poulet sauce	48 €
Rack of farm pig, onion pie, thym jus, herbs	48 €
Back Venison, kohlrabi, blackberry and game sauce	60 €

### Cheeses

Cheeses from our regions	15 €
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### Deserts

Meadowsweet soufflé, blueberry	21 €
Like a Mont-Blanc, pear, sage	21 €
Chocolate pie, herbal freshness	21 €

Taxes & service included



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