



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 summer at l'Auberge du Bois Prin with the chef Xavier Aubel,
Delphine restaurant manager and their team.

Taxes and service included



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Face au Mont-Blanc

Starters

Smoked féra, sour cream, crispy potato	25 €
Wild mushrooms tart, grilled onion	25 €
Beetroot cooked in a salt and fir crust, buttered broth with garden horseradish	25 €

Fish

Arctic char from the Cévennes, garden herb pesto, vegetable tapioca	40 €
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Meat

Flank fillet steak rolled in a thin slice of bacon, candied onions, mondeuse sauce	40 €
Roasted Venison back, confit butternut, chestnuts and venison jus	50 €
Chartreuse Pig rack from with mountain flavor, wild thyme jus	40 €

Cheese

Cheeses from our regions	12 €
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Desserts

Chocolate cream with the scent of our forests	18 €
Seasonal fruit tart from the garden and ice cream, to share (2 people)	15 € (per person)
Hazelnut soufflé with lemon ice cream (20 minutes waiting time)	18 €
Ice creams and sorbets of the moment	18 €

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