



# 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 with the chef Xavier  
Aubel, Josselin restaurant manager and their team welcome you.

Taxes et service compris



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## Face au Mont-Blanc

### Starters

Glazed green asparagus, girolle mushroom pickles, lemon and gentian siphon	25 €
Savoyard button mushroom pie, grilled onions and mushroom milk	25 €
Stuffed cabbage with pike and smoked fera, grilled onion jus	25 €

### Fish

Lake pot au feu, Chignin Bergeron beurre blanc	40 €
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### Meat

Rosted Mallard with hay and juniper, wild mushrooms and salsify	40 €
Beef fillet, flank steak, rolled up with bacon, mondeuse sauce	50 €
Rack of pork with mountain flavour, wild thyme jus	40 €

### Cheese

Cheeses from our regions	12 €
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### Dessert

Chocolate cream inspired by our forest hazelnut praline	18€
Pear and grilled almond pavlova	18€
Mountain génépi soufflé, grapefruit ice cream	18 €
Ice creams and sorbets of the moment	18 €

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