



# 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, Marion, Alban, Thomas, Mathis, Christopher, Steeve, Noémie,  
Laure, Théo & Mathis

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%*

Taxes & service included



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# La Carte

## Starters

Beetroot in tartare, horseradish, parsley	25 €
Wild mushroom pie, grilled onions, beaufort cheese	25 €
Fresh cheese « Sérac » ravioli, squash, bacon, vegetable broth	25 €

## Fish

Artic char, cabbage, buttered broth	48 €
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## Meats

Farm poultry, salsify, black and white sauce slightly truffled	48 €
Farm veal, onion tatin, strong jus	48 €
Back Venison, carrot, fir, juniper jus	60 €

## Cheeses

Cheeses from our regions	15 €
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## Deserts

Citrus soufflé, hay ice-cream	21 €
Like a Mont-Blanc, vanilla, apple, buckwheat	21 €
Chocolate memory, chartreuse	21 €

Taxes & service included



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