



# AUBERGE DU BOIS PRIN

Chamonix Mont-Blanc

EMMANUEL RENAUT

Welcome to the Auberge du Bois Prin.

We are pleased to welcome you in a place where two universes, two terroirs and two passions meet.

Quentin Veyrat, a chef from Manigod in the Haute-Savoie region, draws his inspiration from alpine nature and local culinary traditions.

At her side, Marie Ancel, room manager brings a warm and refined touch, nourished by its roots in Normandy and Loire.

Under the impetus of Emmanuel Renaut, our owner, we have imagined a sustainable cuisine, combining authenticity, modernity and respect for the seasons.

We invite you to share with us this culinary adventure, where each dish tells a story, that of our origins and our common passion for the art of the table.

Thank you for sharing this moment with us.

The whole team is happy to have you.

Taxes & service included



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## Our menus

### Menu « Balade face au Mont Blanc » - 90 €

#### Menu in 4 course

*Cheese plate as an extra charge at 16 €*

A gourmet walk through the seasons and alpine landscapes.  
Perfect for a first discovery combining balance and lightness.

### Menu « Ascension face au Mont Blanc » - 120 €

#### Menu in 6 course

*Cheeses included*

A real immersion in our universe.  
A complete journey combining finesse, creativity and emotion.

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## Our trusted producers and artisans

Fleur de sel from Guérande, Loire Atlantique

Butter from the National School of Milk and Meat Industries in La Roche-Sur-Foron, Haute-Savoie

Sarrazin de Plougoumelen, Morbihan

Herbs and plants from the garden, Chamonix

Strawberry and raspberry from the raspberry grove, at Loisin, Haute-Savoie

Mushrooms from Champiranch, Montchenu, Drôme

Fruits and vegetables producers of Auvergne-Rhône-Alpes and France

Lake fish from fisherman Éric Jacquier, Lake Geneva

Artic Char, raised in living water of the Cévennes, Massif Central

Trout from Jean-Luc Gillet, Jura, or from Charles Murgat, Isère

Farm-raised pork selected by Baffert butchery, Auvergne–Rhône-Alpes

Duckling from the Dombes and farm poultry, selected by Mieral, Auvergne–Rhône-

Hay from farms in Megève

Chocolate from the Bonnat chocolaterie in Voiron, Isère and Maison Valrhona, *Drôme*

Café de la maison Shouka in Chamonix, Haute-Savoie

Our honey is harvested home in Chamonix and Megève, thanks to our own hives,

Haute-Savoie

Our farm cheeses are refined by the cheesemakers: Joseph Paccard in Manigod,

Aline and Guillaume Maillet in Rochebrune, Léon Rey in Passy, Haute-Savoie

Our bread is homemade, with a flour without pesticide or additive from Métrol,

Saint-Pierre-en-Faucigny, Haute-Savoie

We are proud to highlight these partners, guarantors of a sustainable, local and quality cuisine.

Their work is an integral part of the experience we want to offer you.

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