



# 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 Renault, 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

### **The market menu - 65 €**

*(Only at lunch)*

#### **Menu in 3 courses**

*Inspired every day by the products of the market and the mood of time.*

*A spontaneous, fresh and generous cuisine.*

### **Menu « Balade face au Mont Blanc » - 95 €**

#### **Menu in 5 courses**

A gourmet walk through the seasons and alpine landscapes.

Perfect for a first discovery combining balance and lightness.

### **Menu « Ascension face au Mont Blanc » - 130 €**

#### **Menu in 7 courses**

A real immersion in our universe.

A complete journey combining finesse, creativity and emotion.

*Last order taken for this menu at 12.45pm*

*To ensure everyone's comfort, our services end at 3.30pm at lunchtime and at midnight in the evening.*

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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

Strawberry and raspberries from the Framboiseraie in Loisin, Haute-Savoie

Fruits, vegetables and herbs, in our garden and

Producers of Auvergne-Rhône-Alpes Brochet, truite, féra, pêcheur Eric Jacquier *Lac Léman* et Charles Murgat, *Isère*

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

Veal filet mignon and farmer's pig, selected by the Baffert butcher,

Auvergne-Rhône-Alpes

Farm poultry, breeders of Auvergne-Rhône-Alpes

Lard d'Arnad, Aosta, Italy

Chocolate from the Bonnat chocolaterie in Voiron, Isère

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.

Great discovery!

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