



# AUBERGE DU BOIS PRIN

Chamonix Mont-Blanc

EMMANUEL RENAUT

Welcome to the Auberge du Bois Prin

We are delighted to welcome you into our world, born from the meeting of two realms, two regions, and two passions.

Quentin Veyrat, our head chef from Manigod in Haute-Savoie, grew up in the heart of an alpine landscape, where nature and culinary traditions taught him the importance of respecting the land and the quality of ingredients.

Alongside him, Marie Ancel, his partner and the restaurant manager of the Auberge, brings her expertise and sensitivity, shaped by her dual influences from Normandy and Loire-Atlantique. Her background and passion for the art of hospitality transform every service into a warm and refined experience.

Together, under the leadership of our proprietor Emmanuel Renaut, we have crafted this place where modernity blends with authenticity and conviviality, offering a sustainable cuisine that respects the rhythm of the seasons and the quality of the products.

We invite you to share this culinary journey with us, where each dish tells a story—one of our origins and our shared passion for the art of dining.

Our team in both the kitchen and the dining room is also happy to welcome you.



Taxes & service included



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# Auberge du Bois Prin

## The market menu

3-course menu depending on the market

(For lunch only)

65 €

## Menu « Balade face au Mont Blanc »

5-course menu representing the season, the mountain and the weather

95 €

## Menu « Ascension face au Mont Blanc »

7-course 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%*

## La Carte

Taxes & service included



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### **Starters**

Green asparagus of Jerome Galis, mimosa, horseradish, parsley	26 €
Wild mushroom pie, grilled onions, beaufort cheese	26 €
Fresh « Sérac » cheese ravioli, peas, morel, spring broth	26 €

### **Fish**

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

Farm poultry, morel, cress, hay infused jus	48 €
Farm veal, onion tatin, rich jus with Mondeuse of Savoie	48 €
Pig from the Chartreuse, beets, fir and red root jus	48 €

### **Cheeses**

Cheeses from our regions	17 €
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### **Deserts**

Citrus soufflé, hay ice-cream	22 €
Like a Mont-Blanc, vanilla, apple, buckwheat	22 €
Chocolate souvenir, chartreuse	22 €

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