



AUBERGE DU BOIS PRIN

Chamonix Mont-Blanc

EMMANUEL RENAUT

Welcome to the Auberge du Bois Prin.

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.

Thank you for sharing this moment with us.

Lunch from 12:00 PM to 01:15 PM

Dinner from 07:00 PM to 08:15 PM

Taxes & service included



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Our menus

Menu « Balade face au Mont Blanc » - 100 €

A gourmet walk through the seasons and alpine landscapes.

Perfect for a first discovery combining balance and lightness.

Hunting Menu - 130 €

A warm and refined cuisine

Inspired by the deep flavors of autumn and our mountains

Taxes & service included



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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

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 Métal,

Saint-Pierre-en-Faucigny, Haute-Savoie

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