

MENU RESTAURANT SYLVESTRE COURCHEVEL 2023/2024

THE UNIVERSE IS NOTHING WITHOUT LIFE,
AND ALL THAT LIVES NOURISHES ITSELF. — B.S.

WELCOME DRINK

APERITIFS

Blown basmati rice sheet / rice cream – marine herb salad
Modern Savoyard tartlet
Smoked TARBOURIECH oyster with caviar

LET'S START WITH A NOD TO A CLASSIC MY VERSION OF TRUFFLE ONION SOUP

Roscoff Crab,
Modern Mayonnaise with timut pepper - gold caviar
Pincers on a coral lentil cream with yellow curry
Herbs and rustic salad

Multicolored beetroot flower
Baked in a salt crust, puff pastry, grilled foie gras with Horseradish
Quintessence of black truffle from the Drôme Provençale

Scallop
Last-minute shellfish marinade with saffron
Fermented cabbage - Arbois yellow wine



Blue lobster from our coasts
Grilled on the "BBQ"
Tuberous chervil / Corsican clementines / turmeric-vanilla
Pounded chili made in the summer of 2022

Savoy Lamb Rack
Black truffles from Richerenches, sauce "tonnato" reduction
Capre leaf

Gelato
Vodka - peppered caviar
In the spirit of a Norman hole

Prepared Cheese
Earth-grown endive
Termignon Blue - Morello cherry jam
Or
A selection of the finest fresh and aged cheeses of the moment

SWEET PLEASURES

Algae-infused lemon – kalamansi sorbet - olive oil from the Vallée des Baux
Grand Cru chocolate with flame – licorice, homage to my father
Iced coconut
Sweets and petits fours

495€