

# RESTAURANT SYLVESTRE MENU COURCHEVEL



\*\* THE UNIVERSE IS NOTHING BUT LIFE,  
AND ALL THAT LIVES NOURISHES ITSELF \*\*

BS

## WELCOME DRINK



## APPETIZERS

BASMATI RICE PAPER CRISP / RICE CREAM – SEA HERB SALAD

MODERN SAVOYARD TARTLET

SMOKED TARBOURIECH OYSTER WITH CAVIAR

WARM BROTH INFUSED WITH ONION AND TRUFFLES



## ROSCOFF CRAB

MODERN TIMUT PEPPER MAYONNAISE - GOLD CAVIAR

CLAWS ON A CREAM OF RED LENTILS WITH CURRY

WILD HERBS AND FIELD SALAD

MULTICOLORED BEETROOT FLOWER

BAKED IN A SALT CRUST, FLAKY BRIOCHE,

GRILLED FOIE GRAS WITH HORSERADISH

QUINTESSENCE OF BLACK TRUFFLE

BLUE LOBSTER FROM OUR COASTS

GRILLED ON “BBQ”

CORSICAN CLEMENTINES / TURMERIC-VANILLA

HOMEMADE CHILI PICKLE FROM SUMMER 2023



CHALLANS DUCK GLAZED WITH LAVENDER HONEY  
RADICCHIO, SWEET AND SOUR FOIE GRAS



GELATO

VODKA - PEPPERY CAVIAR

IN THE SPIRIT OF A TROU NORMAND



COOKED CHEESE

FIELD-GROWN ENDIVE

TERMIGNON BLUE – CHERRY CONFITURE



SWEET PLEASURES

LEMON WITH SEAWEED – KALAMANSI SORBET

OLIVE OIL FROM THE BAUX VALLEY

GRAND CRU CHOCOLATE FLAMBÉED – LICORICE

GOURMANDISES AND MIGNARDISES

495€

SYLVESTRE WAHID

CAR RIEN SANS *Amour.*