

When the mountain meets the sea

My inspiration is settled here, in the Mont-Blanc country and I am pleased to share the authenticity and the strength of this region.

The spray from “the Côtes d’Armor and Calvados” have been with me since my childhood, so my culinary identity is imbued with iodized touches.

With my team, we care about warmly welcome you as I would at my family meals.

At the Saint-Nicolas, our table becomes the theater of our local farmers, with tradition and the French art of living.

Marvin Lance



AU COIN DU FEU
MEGÈVE 1113M

le Saint-Nicolas
RESTAURANT

PRIX NETS SERVICE COMPRIS

Relief

The Art of Story Telling

~~~

## The farmer's reblochon

French caviar & potatoes

~~~

Arctic char

Helianthus, watercress & verjuice

~~~

## Dry aged beef from «Maison Bello»

Scorsonera, tuberous parsley & mustard seeds

~~~

Cheese from our valleys

Walk from farm to farm

~~~

## The tea from the Alps

~~~

Grandpa's quince

Cinnamon buds & apricot stones' decoction

or

Chocolate soufflé (15€ supp.)

~~~

## Last of the rope

**110€**

**Wine pairing**

**5 wines to pair - 8cl - 55€**

PRIX NETS SERVICE COMPRIS

# Origin

## The Art of Story Telling

~~~

The Crab

Three spices & citrus from Provence

~~~

## Brittany shellfish

Abalone & meadow

~~~

The sweetbreads

Snails & potatoes

or

The Royal hare (15€ supp.)

Pine smoked Dauphinoise potatoes, purée & black truffle

~~~

## Cheese from our valleys

Stroll from farm to farm

~~~

Three teas

~~~

## Citrus from Provence

Mandarin, pomelo & three lemons

or

## Chocolate soufflé (15€ supp.)

~~~

Last of the rope

130€

Wine pairing

5 wines to pair - 8cl - 65€

PRIX NETS SERVICE COMPRIS

La Carte

Starters

Farmer reblochon

Caviar from Aquitaine, a royale of reblochon
Potatoes, reblochon ice cream lightly peppered
Dried caviar and lemon foam

45€

Black Diamond

White onion with truffle heart
Fresh Luberon truffle emulsion
Candied egg yolk

48€

The Crab

Crab with 3 spices
Provence citrus fruit
Crab sauce

45€

Britanny shellfish

Abalone from diving and meadows from fishing on foot
«Stewed»
Brown butter and shellfish emulsion

48€

Main courses

Arctic char

Brioche & pearly cooked
Glazed heliantis with pike roe
Watercress sauce refreshed with verjuice & watercress caviar

56€

Aubrac beef from Megève

Roast beef with salted butter
Scorsonera, tuberous parsley from our region
Mustard seeds and shoots
Horseradish-infused beef jus

58€

Sweetbreads

Roasted in semi-salted butter, snails from the Orchis farm
Potatoes feuille à feuille
Creamy snail sauce with maderised veal juice

62€

Hare « à la royale »

Foie gras and fresh Luberon black truffles
Smoked dauphine potatoes
Mashed potatoes with truffles

80€

The petit Nicolas menu

Up to 12 years

Cheeses

Cheeses trolley from our valleys

The cheeses from our tray are rigorously selected.
This authentic trip from farm to farm reveals a precious
exchange of knowledge with the passionate artisans of the land.

24€

Desserts

Grandfather's quince

Quince in four ways
Cinnamon buds & Madagascar black pepper
Decoction of apricot stones with Calvados

18€

Citrus fruits from Provence

Mandarin and pomelo supremes
Provence olive oil with three lemons
Candied mandarin peel
Bergamot leaf and lemon caviar sorbet

23€

The Three Teas

Whipped egg whites with Wulong tea
Rooibos-infused custard emulsion
Jasmine tea ice cream

21€

The Soufflé

Pure Ghana cocoa soufflé with an intense
Roasted flavour, slightly smoky and spicy
Chocolate ice cream with flower of Guérande salt

26€

Main courses

Fish & chips

French fries or vegetables
Ketchup or mayonnaise

Raclette plate

Potatoes & charcuterie

Desserts

Chocolate

Praline chocolate cloud
Cocoa crunch
Madagascar vanilla ice cream

Ice cream flavours

Vanilla and/or chocolate

26€

**In an effort to celebrate the rich Savoyard terroir,
we went to meet its artisans.**

Table arts

Au grès des Terres, Céramiste - *Magland*
Le Couteau Savoyard - *Annecy*
Atelier Trois Petits Tours, Tourneur sur bois - *Dullin*
Laurenzio, Tailleur de granit - *Combloux*
Poterie Hermann - *Evires*

Cheeses, meats and fishes

Maison Baud - *Villaz*
Ferme des Armaillis - *Sallanches*
Ferme des Deux Laits - *Arêches*
Ferme de L'Abérieux - *Cordon*
Ferme des deux Savoie - *Flumet*
Ferme Marmottan - *La Savinaz*
Gaec Arpenaz - *Sallanches*
Du Léman à l'Océan - *Maxilly-sur-Léman*
Ferme Morand - *Megève*

Cultures

Ferme de Renard - *Demi-Quartier*
Les champs des possibles - *74250 Viuz-en-Sallaz*
Les Jardins de la Mottaz - *Megève*
Minoterie Vulliermet - *La Motte Servolex*
Un Jardin sous les étoiles - *La Roche-sur-Foron*
Les épices du Mont-Blanc - *Sallanches*
Le Safran de Salangine - *Bloye*

Waters

L'eau de source de la Sasse - *Megève*

Vineyards

Domaine des Orchis - *Poisy*
Domaine Masson - *Apremont*
Domaine Saint-Germain - *St Pierre d'Albigny*
Domaine Berthollier et Domaine Claude Quenard - *Chignin*
Coraline Boget - *Drumettaz-Clarafond*

Discover their stories over the evening...

PRIX NETS SERVICE COMPRIS