

*Digemer mad Ty Ker-Menez glas*  
*“Welcome to the blue house”*

*“My cuisine is the fruit of a life-experience.*

*I am a child of the ocean who fell in love with a mountain.*

*Just like my Celtic ancestors who came to  
this place 400 years before Christ.*

*I have kept from my origins this common sense from the country and  
an insatiable curiosity, that my grandmothers taught me.*

*Cuisine must remain simple:*

*here, in the mountains, it means sitting on a rock while  
facing the nature. I aim to find this simplicity in my compositions,  
based on what producers provide me day by day,  
and that I pass on to my crew...”*

*~ ~ ~*

*Welcome to our universe between  
“Ménéguen, Lenn and Mor-Braz”*

*Elodie & Yoann*

## *You can find below our quality producers*

- Abalones : Sylvain Huchette, Plouguerneau (29)
- Apples and Pears : Maison Lacroix, Cercier (74)
- Bucher : J.A Gastronomie, St Barthélémy d'Anjou (49)
  - Bucher : Jean Comte, Rumilly (74)
  - Bucher : Boucherie Jargot, Faverges (74)
  - Butter : Lou de Lozère, Mende (48)
- Breads : Boulangerie Panatier, Veyrier-du-Lac (74)
  - Charcuteries : Maxence Baud, Villaz (74)
- Cheese : Fromagerie Paccard, Manigod (74)
  - Cheese : Marc Dubouloz, Annecy (74)
- Citrus : Olivier Garibal, Kalamata (Grèce)
- Coffee : L'arbre à Café, Paris (75)
- Foie Gras : Maison Masse, Limonest (69)
- Lake Fish & fish eggs : Nathalie et Eric Jacquier, Lugrin (74)
  - Milk : Maxime Cartier farm, Thusy (74)
  - Olive oil : Chris et Olive, Kalamata (Grèce)
- Oysters : Jean-Jacques Cadoret, Finistère (29)
- Snails : Philippe Heritier – Domaine des Orchis, Poisy (74)
  - Strawberries : Pascal Chatelain, Loisin (74)
- Vegetables : Eric Roy les jardins des Roys, St Genouph (37)
  - Potatoes : Maison Bayard, Laucourt (80)
  - Shellfish : Marie Luxe, Le Rheu (35)
  - Truffle : Plantin truffe, Puyméras (84)

# Our menus

## Between lake, sea and mountain

*Alps used to be the cradle of Celtic civilization,  
the origin of this word comes from Albos,  
wich means "The world from up there" and Albho : White*

Parcours de vie      5 Courses menu      126€

*Cheese not included – 32€ per person*

*(Available for lunch, from Wednesday to Friday, not available on bank holidays)*

Racines paysannes      7 Courses menu      209€

*Cheese not included – 32€ per person*

Vents d'Ouest      9 Courses menu      234€

*Cheese included*

Nant Blanc      12 Courses menu      254€

*Cheese included*

Conte Vents      9 Courses menu      340€

et Marées      *Cheese included*

*Turned on our refined products, as seasons go by !*

Single menu for all the guests

# *Our teams were glad to welcome you*

## **Restaurant**

Fanny - Restaurant Head manager  
Sita - Junior Head manager  
Léo - Head waiter  
Oscar - Assistant Head waiter  
Adeline - Chef de rang  
Cassandre - Chef de rang  
Raphaël - Demi-Chef de rang  
Charlotte - Breakfast manager

## **Pastry**

Max - Pastry Chef  
Elie - Second  
Octave - Chef de partie

## **Sommellerie**

Bastien - Chef Sommelier  
Claire – Assistant Chef Sommelier  
Luc - Sommelier

## **Housekeeping**

Rudolphe - Head housekeeping  
Sonny – Assistant Head housekeeping

## **Administration**

Aurélie - Management assistant  
Nathalie - Accountant

## **Cuisine**

Germain - Head Chef  
Léa - Chef  
Sylvestre - Second  
Alix - Chef de partie fish  
Jules - Chef de partie starters  
Claire - Chef de partie meat  
Mathis - Demi-Chef de partie  
Alessia - Commis  
Micaella - Commis  
Paul - Commis  
Elise - Commis

## **Reception**

Laurent - Front desk manager  
Lolita - Assistant Front desk manager  
Margot - Receptionist  
Mégane - Receptionist

## **Dishwashing**

Mohamed - Dishwasher  
Ridjali - Dishwasher  
Moussa - Dishwasher

## **Maintenance**

Cyrille - Technician  
Thierry - Technician

**« Kenavo » : Goodbye**

**« D'Ur Wech All » : See you next time...**