



L'atelier  
d'Edmond  
Benoît Vidal

*The restaurant « L'Atelier d'Edmond »*

*We welcome you at the heart of one of the largest ski area of Europe with a fantastic view over the hamlet and its mountains.*

*Situated in the Fornet, in one of the highest traditional village of France, on the Iseran Collar road.*

*To entering this typical house, we're plunged in centuries by Savoyards stories. Here the key word is « Authenticity ». You can sit by the fire place in a frame or the slightest detail tells the past of a region so rough as sophisticated.*

*Benoît Vidal takes you to the discovery of a cooking, strewed with creative notes in the relection of the country. Nostalgia and heat charm the table to the discovery of a fine and subtle cooking the originality of which is to anchor completely in the present.*

*...Taste, Observe, Smell, Touch, Experience...*

*To start...*

*Crayfish with a pike mousseline & lemon confit,  
broth infused with heads and tails, sweet woodruff.* 48€

*Savoy's trout fillet,  
beets & blossom pepper.* 45€

*Oysters « Pléiade, Poget » 4 ways,  
crispy, tartare, ravioli, jellied.* 54€

*Mr. Héritier's snails,  
Horseradish, brown butter frothy broth.* 43€

*...Water, Earth, Air, Fire...*

*To continue...*

*Low temperature cod confit,  
red cabbage extract & blueberries vinegar.* 46€

*Char fillet on a bready & crispy skin,  
"berce" & carrots scent.* 55€

*Sautéed scallops, salted butter,  
broth from bards with pine tree & apple.* 56€

*Mains...*

*Roasted guinea fowl breast, coffee beans scent,  
buckwheat & salsify.* 53€

*Veal's cut & sweetbread,  
brown beer caramelized onions, white & green asparagus.* 58€

*Pigeon supreme, smoked & roasted on bone,  
jus of offal & chocolate beans, caramelized endives.* 59€

*... All our meat is sourced from France ...*

*... Sweet, Salty, Acid, Bitter...*

*The diary products...*

*The cheese board...*

*Premium choice of locals cheese.* 25€

*Cheese inspired by the chef.* 26€

*Faisselle from the farm, brown butter ice cream.* 18€

*To end...*

*Crispy bread biscuit, smoked chocolate,  
Fresh milk & hay ice cream.* 24€

*Pulled out citrus,  
Rice pudding mousse, Chartreuse et Timut berry.* 26€

*Pecans squash seeds,  
Passion fruit.* 24€

*Blancmange of grapefruit,  
hibiscus & Sansho.* 24€

## Imagination

*Small bites to start with.*

*Savoy's trout fillet,  
beets & blossom pepper.*

*White & green asparagus,  
polenta & ashes.*

*Oyster bites,  
Aosta lard.*

*Scallops & her shell,  
pine tree butter.*

*Crayfish with a pike muslin and lemon confit,  
broth infused with heads and tails, sweet woodruff.*

*Char fillet on a breaded & crispy skin,  
"berce" & carrots scent.*

*Sweet onion, black truffle.*

*Pigeon supreme, smoked & roasted on bone,  
jus of offal & chocolate beans, caramelized endives.*

*Cheese inspired by the chef.*

*Celery and sorrel,  
a fresh touch before sweetness.*

*Cottage cheese,  
mondeuse reduction & blueberries.*

*Hay ice cream,  
maple caramel.*

*Sweets & chocolates.*

**185 €**

VAT included

## Discovery

*Aperitives.*

*Amuse-Bouche.*

*Crayfish with a pike mousseline and lemon confit,  
broth infused with heads and tails, sweet woodruff.*

*Sautéed scallops, salted butter,  
broth from bards with pine tree & apple.*

*Veal's cut  
brown beer caramelized onions, white & green asparagus.*

*Cheese board,  
a different way to taste cheese.*

*Pre desert.*

*Pecans squash seeds,  
Passion fruit.*

*Sweets & chocolates.*

**165 €**  
VAT included

## Flavors

*Small bites to start with.*

*Amuse-Bouches.*

*Flame-grilled Savoy's trout fillet,  
beets & blossom pepper.*

*Roasted guinea fowl breast, coffee beans scent,  
Buckwheat & salsify.*

*Cheese board,  
a different way to taste cheese.*

*Pre desert.*

*Pulled out citrus,  
Rice pudding mousse, Chartreuse et Timut berry.*

*Sweets & chocolates.*

*125 €*

VAT included

## Winter Garden

*Small bites to start with.*

*Amuse-Bouche.*

*Celery with his smoked frothy broth,  
cider vinegar*

*Selected pieces of carrots  
jus of "Berce"*

*Roasted Butternut,  
reduced jus of beetroot & blossom pepper*

*Faiselle from the farm,  
Brown butter ice cream*

*Pre dessert.*

*Blancmange of grapefruit,  
hibiscus & Sansho.*

*Sweets & chocolates.*

**135 €**

VAT included

To be able to do our job; I wanted to highlight my suppliers and producers, with whom I share a common passion, which helps me to move forward in the design of my work.

*Benoit Vidal & all his team.*

**Bread :** Patrick Chevallot, *Meilleur Ouvrier de France, 73150 Val d'Isère*

**Snails :** Philippe Héritier, *Domaine des Orchies, 74330 Poisy*

**Trout :** Ferme de Pont Royal, *73390 Chamousset*

**Fera, crayfish :** Jordan Raphael, *Port de Sechex, 74200 Margencel*

**Char :** Charles Murgat, 36 chemin du lavoir, sources des fontaines 38270 Beaufort

**Butcher :** Boucherie des Arcades, Frédéric Limbarinu, *73700 Séez*

**Savoy's Mushrooms :** Mr Ferroux, *73290 La Motte-servolex*

**Savoy's pork :** Claude Nicollin, *Haute Savoie, 74570 Groisy*

**Pigeon :** Les volailles Mièral, *01340 Montrevel-en-Bresse*

**Oil & Vinegar :** Jean-Marc Montergottero, *69430 Beaujeu*

**Cheese :** Coopérative Laitière de Haute Tarentaise, *73340 Bourg St Maurice*

**Milk :** Xavier Mattis, Ferme de l'Adroit, *73210 Landry*

**Saffron :** Solid'art, Patrice Di Jorio, *73300 Saint-Jean de Maurienne*

**Honey :** Gaec, Reines de l'Alpe, *73210 Landry*

**Cider & Vinegar :** Val Fruits 637, *74350 Cercier*

**Beer :** Brasserie Alpine, *73600 Moutiers*