





LĀUDA

4 Hands Dinner | 23 - 24 July

*Chef **Emmanuel Renaut** 3* Flocons de Sel, Megeve*

*Chef **Amelie Darvas** 1* Äponem, Vailhan*

Canapé

Amelie Darvas

Potato Spaghetti with Garden Flavors

Emmanuel Renaut

Veggie Ravioli with Eggplant, Tomato Water & Fig Leaf Oil

Amelie Darvas

Small Trout from Lemn Lake & Citrus Flavors

Emmanuel Renaut

Langoustine, Smoked Bacon, Whipped Orange juice & Raw Cocoa

Amelie Darvas

Iberico Filet with Coffee Sauce & Eggplant

Emmanuel Renaut

Iced Yuzu & Coffee

Amelie Darvas

Meringues Crème Diplomate & kafir Lime, Smoked Olive Oil

Amelie Darvas

Migniardise

Menu Tasting | 220€ per person

Wine Pairing | 145€ per person

Premium Wine Pairing | 252€ per person

Cocktail Pairing | 120€ per person

Non-Alcoholic Pairing | 95€ per person