

RESTAURANT



LE LYS
COURCHEVEL

!! BORN IN LYON,
I GREW UP IN AN ENVIRONMENT
WHERE THE ESSENCE OF THE PRODUCT
IS THE KEY FACTOR.

TODAY AT THE LYS MARTAGON
FLAVORS AND SCENTS OF THE PLANTS AND HERBS
PICKED IN THE WILD HERE IN THE MOUNTAINS
GREATLY INSPIRED MY CUISINE.

THROUGH IT, NATURE'S EMOTIONS ARE COMING
TOGETHER IN YOUR PLAT AS IT WOULD BE MY
PLEASURE TO SHARE THEM WITH YOU. !!

MICKAËL FURNION





RETOUR DE CUEILLETTE

7 SEQUENCES

140.

La Reine Des Prés

Parsnips and herbal sorbet

•

Le Lichen

Mushroom from Montmélian and black garlic

•

Les Bourgeons De Sapin

Lake bouillabaisse and confit potatoes

•

L'Achillée Millefeuille

Roasted pigeon and plural salsify

•

Travail Autour De Nos Alpagnes

Cooked and matured cheeses

•

Le Carvi

Turnip and coconut

•

Le Sureau

Smoked chocolate and elderflower



Net price, service included.

All our meats are of french origin. If you are subject to food allergies, we invite you to consult our allergen information booklet, available on request.



A LA DÉCOUVERTE DE NOS PLANTES

9 SEQUENCES

190.

La Reine Des Prés

Parsnips and herbal sorbet



Le Lichen

Mushroom from Montmélian and black garlic



L'Achillée Millefeuille

Cardoon, bone marrow and black truffle



Les Bourgeons De Sapin

Lake bouillabaisse and confit potatoes



Le Cerfeuil Des Bois

Brioched zander and tetragon



Le Cynorrhodon

French hunting venison and butternut



Travail Autour De Nos Alpagnes

Cooked and matured cheeses



Le Carvi

Turnip and coconut



La Berce

Vaporous whites, citrus and grapefruit sorbet



Net price, service included.

All our meats are of french origin. If you are subject to food allergies, we invite you to consult our allergen information booklet, available on request.



APPRECIATION

It is important to meto introduce you to my parteners, my accomplices, these men and woman passionated by their occupation that allow me to work everyday with exceptionnal products.

COOPÉRATIVE LAITIÈRE DE MOÛTIERS : DAMIEN BURLET, MOÛTIERS

SALAISONS DU MONT CHARVIN : CHRISTIAN GUINARD, DOUSSARD

LA BOUCHERIE DES HALLES : STÉPHANE MILLERET, CHAMBÉRY

LE RUCHER DES ABEILLIERS : ANNA AND PIERRE BONNET, DULLIN

ALPES MARÉE : JÉRÉMIE RIGAUX, LA MOTTE SERVOLEX

PISCICULTURE MURGAT : CHARLES MURGAT, BEAUFORT

ATELIER TOUR APRÈS TOUR : DANY GERVREAU , SAINT GENIX SUR GUIERS

LES PERLES NOIRES : NATHALIE AND JÉRÔME GALIS, UCHAUX

LE MOULIN DE CHANAZ : ANNIE AND SÉBASTIEN MILLEY, CHANAZ

MAISON BOUTARIN : FANNY BOUTARIN, CREST

PLATO SURCO : RUDY SURCO, STRASBOURG

A BOIRE ET A MANGER : ARNAUD CHUZELLE, ANTIBES

LA FERME LOMBRICOLE : RUDY LAUBERTON, LES ECHELLES

LA SERRE AUX AGRUMES : CYRIL MEYRAND, BERRE L'ÉTANG

LES CAVES D’AFFINAGE DE SAVOIE : ERIC MAIBOURG, ROGNAIX

