

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.

Premiers Pas en Montagne

Wild flower painting

•

Le Lichen

Mushrooms from Montmélian and black garlic

•

Les Bourgeons De Sapin

Lake bouillabaisse and confit potatoes

•

L'Achillée Millefeuille

Roasted pigeon and plural salsifys

•

Travail Autour De Nos Alpages

Cooked and matured cheeses

•

L'Épicéa

Lemon and spuce granité

•

La Reine Des Prés

Piemont hazelnuts and finger lime



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.

Premiers Pas en Montagne

Wild plants painting



Le Lichen

Mushrooms from Montmélian and black garlic



Le Mélilot

Green asparagus and eel



Les Bourgeons De Sapin

Lake bouillabaisse and confit potatoes



La Fleur De Sureau

Char and plural beetroots



Le Carvi

Saddle of Lamb and french peas



Travail Autour De Nos Alpagnes

Cooked and matured cheeses



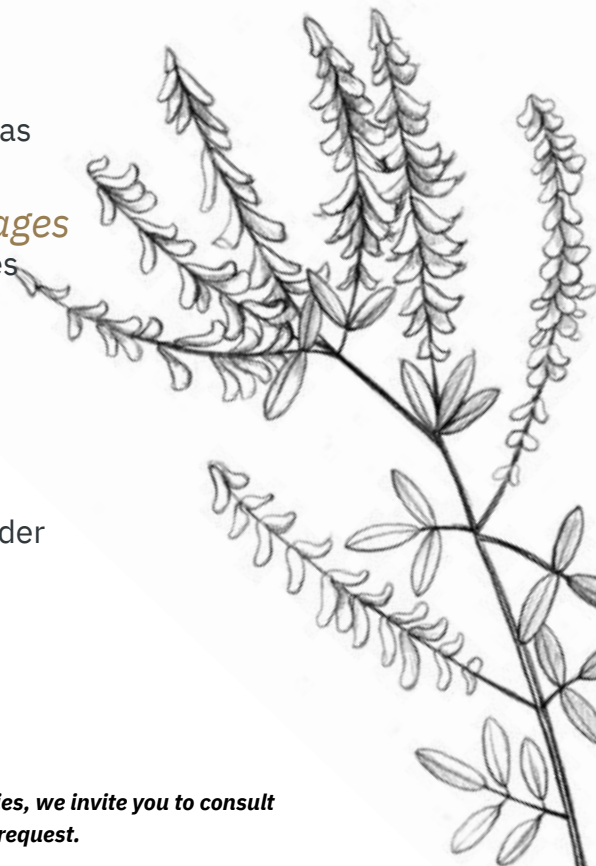
L'Épicéa

Lemon and spuce granité



La Myrrhe Odorante

Savoyan pear, meringue and cider



Net price, service included.

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APPRECIATION

I would like to introduce you to my partners, my accomplices, the men and women who are passionate about their professions and enable me to work with exceptional products every day.

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

