

RESTAURANT



LE LYS  
COURCHEVEL

*Welcome to Restaurant Le Lys*

*Embark on a unique gastronomic journey led by two visionary chefs: Yazid Ichemrahen, a world-renowned pastry chef, and Daniel Baratier, a talented executive chef. Together, they blend creativity and expertise to deliver a symphony of flavors.*

*This menu is the result of years of travel and exploration around the globe, inviting you to experience excellence in all its forms. Let yourself be carried away on an unforgettable culinary adventure, where each of Yazid's desserts is crafted as a masterpiece, and every dish by Daniel elevates exceptional ingredients to new heights.*

## TO SHARE

Black Truffle Pizzette	42
Croque with Saint-Nectaire & Black Truffle	42
Melt-in-the-Mouth Potatoes & Oscietra Caviar	56

## STARTERS

Salmon Heart Mandarin-marinated	26
“Paris-Brest” of Seasonal Vegetables Toasted hazelnut condiment	26
Sea Bass Sashimi Truffled ponzu	34
Beef Tartare Aged parmesan emulsion and caviar	55
Beef Tataki Miso-Sesame glaze	32
Sexy Red Burrata Burrata, raspberries, crushed pistachios, fresh basil, and a drizzle of reduced balsamic vinegar	29

## CAVIARS

Gold 50gr	160
Platine 50gr	250
Diamant 50gr	330

# PASTA

Spaghetti "Mancini" with Champagne & Caviar	68 / 120
Paccherri "Mancini" with Perfect Pomodoro	38 / 70

# FISHES

Grilled Octopus Oriental spices and a refreshing citrus finish	36
Steamed Sea Bass Served in an aromatic broth	42
Trout Fillet Delicately paired with a watercress coulis	38
Whole Roasted Turbot (approx. 1.5 kg) for 4 Grenobloise sauce with zesty elegance	240

# MEATS

Simmental Bavarian Beef Tenderloin Soy caramel glaze, Korean moutarde	48
Supreme Bresse Poultry Served with Albufera sauce and truffle	42
Matured Wagyu Beef Rib (1.5KG) to share Soy caramel glaze, Korean moutarde	460

# SIDES

Buttered Mashed Potatoes Poultry sauce	14
Steamed Vegetable Cocotte Gentle spices	14
Carrot Tajine Gentle spices with a harmony of textures	14
"Confit" Sweet Potato Delicate and aromatic	14
Romaine Heart Salad "Mykonos Style" Romesco sauce, artisanal feta from Lemnos Island	14

# CHEESE

Selection of Aged Cheeses	22
---------------------------	----

# DESSERTS

By Yazid Ichemrahen, World Champion Pastry Chef

Yogurt and Vanilla Ice Cream With honey and caramelized hazelnuts, perfect for sharing between two or four	46
Ultra-creamy Sicilian Pistachio Ice Cream (limited edition) With lemon zest, caramelized pistachios, and Amarena cherries	72
Elegance Vanilla Caviar Made with two types of vanilla from Madagascar and Tahiti, paired with a fine dark chocolate shell from Venezuela (62%), and balanced with gray caviar. GF (Gluten-Free)	64
Pure Dark Chocolate Venezuela Design in Three Textures Caramel, fleur de sel praline, and brownie biscuit	25
The Fine Silk Route A delicate balance between slightly crunchy pistachios and orange blossom, reflecting the chef's travels through the Gulf countries	25
Tahiti Vanilla Ice Cream With caramelized pecans and dulce de leche jam	25

*Prices are net in euros, service included*

*All our meats are of French origin. If you have any food allergies, we invite you to consult our allergen information booklet, available upon request.*