



**Hôtel Des Princes \*\*\***

**Restaurant La Marina**

The restaurant La Marina, located on the shores of Lake Léman, opposite Switzerland and close to the Jura, serves traditional French cuisine.

The menu features fish from Lake Léman, according to availability. The meat is of French origin, we work with local companies.

The restaurant is closed all day on Mondays (in April, May, June and September). In July and August, the restaurant is closed for lunch on Mondays.

Service time :

Lunch : 12 noon to 1.45 pm

Dinner : 7.00 pm to 8.45 pm

Taxes and service included



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## Menu La Marina

### Starters

Appetizer board for two (slicing sausage, smoked ham, Pancetta and Tomme of Savoie)	26€
Burrata tomato, pesto, grilled vegetables	20€
Burrata tomato with summer truffles, pesto, grilled vegetables	23€
Beef tataki, Chimichurri sauce with Asian notes	22€
Carpaccio of scallops, passion fruit vinaigrette, yuzu lemon pearls	22€
Ballotine of duck Foie Gras, mango chutney, brioche toasts	26€

### The fish

Pan-fried perch fillets meunière, creamy Orzotto or french fries, green salad, Tartar sauce	31€	(200g)
Pan-fried perch fillets meunière from Lake Léman, creamy Orzotto or french fries, green salad, Tartar sauce	34€	39€ (160g) (200g)
Féra fillet from Lake Léman, creamy Orzotto, market vegetables, Butter-Garlic confit	34€	
Roasted Arctic char, creamy Orzotto, market vegetables, Butter-Garlic confit	33€	
Seafood Orzotto (scallops, shrimps, shellfish cream, Parmesan shavings)	32€	
American-style half lobster, shellfish coulis	54€	

*Fish is served according to availability*



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## The meat

Plancha grilled beef fillet with Provençal herbs, market vegetables 37€

Veal chop with Provençal herbs, market vegetables 37€

Italian-style ballotines of veal tenderloin, pesto, dried tomatoes, seasonal vegetables 32€

*All our meat courses are served with hash browns*

Morel sauce supplement: 5€

## Cheese

Cheese plate with mesclun salad and walnut kernels 14€  
(Abondance, Tomme of Savoie, Reblochon, goat cheese, blue cheese)

## Desserts

Prince of Savoie (thin layer of sponge cake, raspberry sorbet, Grand Marnier puffed cream, stiffly beaten egg white) 12€

White chocolate Panacotta with strawberry tartar 12€

French toast "Brioche Perdue", vanilla ice-cream 10€

Cassiolette of peach with Armagnac 13€

Fresh fruit salad 9€



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## Little gourmet set meals menu (up to 12 years) 18€

Starter according to the chef's mood

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Perch fillets, french fries  
or  
Beef fillet, vegetables and french fries

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1 scoop of ice-cream

## Market set meals menu 50€

Burrata tomato with summer truffles, pesto, grilled vegetables  
or

Beef tataki, Chimichurri sauce with Asian notes

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Roasted Arctic char, creamy Orzotto, market vegetables, Butter-Garlic confit  
or

Italian-style ballotines of veal tenderloin, pesto, dried tomatoes, seasonal vegetables

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French toast "Brioche Perdue"  
or  
Prince of Savoie



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## Léman set meals menu (4 courses) 65€

Ballotine of duck Foie Gras, mango chutney, brioche toasts

or

Carpaccio of scallops, passion fruit vinaigrette, yuzu lemon pearls

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Pan-fried perch fillets meunière, Orzotto with herbs or french fries, green salad, Tartar sauce

or

Plancha grilled beef fillet with Provencal herbs, market vegetables, hash browns

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Cheese plate

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Cassiolette of peach with Armagnac

or

White chocolate Panacotta with strawberry tartar



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