

Hôtel Les Cygnes***



“Your Charming Hotel at the Waterside of Lake Geneva“

« Autumn Menu » « Maitre Restaurateur »

Our Head Chef **Teddy Helart** and his second **BRUCE LEPAGE** recommend:

Our Starters:

Celery Cream with Hazelnut oil, Toast of smoked Duck and Bleu de Gex	€ 13
Roe Deer Terrine with Juniper Berries and Mondeuse of Savoie, Four spices Pear Chutney	€ 15
Crunchy of Duck confit and Foie Gras, Parsnip Mousseline with cocoa gru�	€ 16
Trout tian with orange, Beetroot Bavaois, Parmesan Shortbread and Cressonniere Sauce	€ 17
Terrine of half-baked Foie Gras with Truffles and Cognac, Mushrooms Pickles	€ 19
In addition to this, we suggest a glass of „Juran�on Domaine Cauhap�“ or “Cr�py Vendanges Tardives”	€ 9
Or a glass of “Sauternes Chartreuse de Coutet“	€ 10
Crab with Estragon and Tomatoes, Salmon eggs and Artichoke Cream	€ 17
Scallop “Snack�es”, Cream of saffron Butternut, Old vegetables and Sweet Potatoes Wafels	€ 20

Our Fish Specialities with Side Dishes (depending on supply)

Roasted Zander, Port reduction and Fig Compot	€ 26
Perch Filet in a Lemon and Parsley Sauce (Meuni�re) and Tartar Sauce with French Fries	€ 28
Perch Filet « Les Cygnes », Combava Butter, Homemade French Fries	€ 28
Sea Bass Filet in sesame and poppy crust, confit fennel	€ 28
Brill Filet in a Lemon and Parsley Sauce (Meuni�re), Mikado Sauce and leeks	€ 28
Roasted Omble Chevalier with aromatic herbs, sabayon sauce with Crayfish	
Seasonal Garnish (For two persons, price per person)	€ 29

Our Meat Specialities with Side Dishes

Chicken Farmer Supreme “Label Rouge” in Arbois Wine and Mushrooms, Spelt risotto	€ 25
Roasted Deer Tournedos with blueberries and Pinot Noir, green cabbage cake and Sweet Potatoes Mousseline	€ 26
Grilled Beef Filet, “Caf� de Paris” Butter, Mushrooms, Potatoes Gratin and Pancetta	€ 29
Veal Medallions with mushrooms, Madeira Sauce, Potatoes gratin, Pancetta and Ricotta	€ 28
Roasted partridges, stuffed with mushrooms and Foie Gras, Spicy Sauce, Seasonal Garnish	€ 29

Our Vegetarian Plate

Samoussa of Spelt and Old Vegetables, Cream of saffron Butternut	€ 20
---	------

Our Cheeses

Our Cheese Selection	€ 11
Cottage cheese (with Cream or fruit coulis or Maple Syrup)	€ 7

Our Pastry Cook Julie Petrot Recommends:

Our Dessert:

Chocolate Cheesecake, Coffee Cream, Crispy of “Petit Beurre” and Pecan	€ 11
Baked Alaska with Mandarin and Chocolate, Gingerbread, soaring to the Imperial Mandarin	€ 11
Exotic Fruits Tulip, Coconut and ginger Espuma	€ 11
Figs crisps Biscuit, Chestnuts Mousse, Vanilla Frosting	€ 11
Apple and Pear Entremet, Cider and Breton Shortbread Jelly, Caramel Beurre salé	€ 11
Surprise Selection plate from our Dessert	€ 13
Gourmet Coffee or Tea	€ 7
Gourmet Champagne	€ 16
In addition of your dessert, we suggest a glass of “Baume de Venise, Médaille d’Or 2009”	€ 6

Also have a look in the menu with our home-made Ice-Cream . . .

Some Our References:

Bottin Gourmand, Guide des Hôtels de Charme, Maître Restaurateur
Guide des Cafés Historiques et Patrimoniaux d’Europe,
Guide Gault Millau, Guide du Routard, Petit Futé . . .
Guide des Logis de France (3 Cocottes, 3 Cheminées), « Levanin », gastronomie en ligne
Saveurs et Traditions, Alpes Loisirs, Champérad . . . Les Pieds dans l’eau 2012 . . . Marmiton 2012

Example of Our Traders (Simply for information, not exhaustive)

Butchery: Viandes Nouvelles de Passy 74, Buttay 74 . . .
Meat: Viandes Nouvelles de Passy 74, Brake
Fishery: Pertuiset in Meillerie(74), Les pêcheurs d’Anthy
Fruits and Vegetables: Léman Primeur
Cheese: Maison Buttay in Thonon
Delicatessen: Transgourmet Alpes in La Roche sur Foron (74)
Ice-Cream: Thonon Gourmand in Thonon-les-Bains, Brake France
Eggs: Maison Pariat in Marin (74)

Origin of the Meat: Beef Filet : Montbéliard, Chicken / Farm Poultry ; France, Duck Breast : South of France, Game : France and Great Britain

Origin of the fish: Artic Char: Léman Lake, Perch Filets: France or Poland, Cod, Bream Filet, Scallops, Shells, Lobster : Atlantic North East, Crayfish : Lemn Lake, John Dory Fish : Pacific

Net price value – including VAT – Service included

Dear Customer, we no longer accept cheques. Thank You for Your understanding.

Hôtel Les Cygnes***
“Your Charming Hotel at the Waterside of Lake Geneva“

Childrens Menu 14 €

Ham or Hamburger, or Perch Filet
Home-made French fries
Self-made Ice-Cream or Curd or Home-made Pastries

Dish Of The Day and Salad Of The Season 14 €

(Midday: Monday till Friday except on bank holidays)

Dish Of The Day 20 €

(Midday: Monday till Friday except on bank holidays)

Starter Of The Day

Main Course Of The Day

Dessert

Discovery « Menu » 32 €

Roe Deer Terrine with Juniper Berries and Mondeuse of Savoie, Four spices Pear Chutney

Or

Celery Cream with Hazelnut oil, Toast of smoked Duck and Bleu de Gex

Roasted Zander, Port reduction and Fig Compot

Or

Chicken Farmer Supreme “Label Rouge” in Arbois Wine and Mushrooms, Spelt risotto

Cheese Plate

Or

Cream Curd

Or

Dessert of your choice

(3€ extra for Surprise Selection plate from our Desserts)

Net price value – including VAT Service included

Dear Customer, we no longer accept cheques. Thank You for Your understanding.

Hôtel Les Cygnes***
“Your Charming Hotel at the Waterside of Lake Geneva“

Menu « Logis » 42 €

Crunchy of Duck confit and Foie Gras, Parsnip Mousseline with cocoa grué

Or

Trout tian with orange, Beetroot Bavarois, Parmesan Shortbread and Cressonniere Sauce

**Roasted Deer Tournedos with blueberries and Pinot Noir, green cabbage cake
and Sweet Potatoes Mousseline**

Or

Perch Filet « Les Cygnes », Combava Butter, Homemade French Fries

Or

Perch Filet in a Lemon and Parsley Sauce (Meunière) and Tartar Sauce with French Fries

Cheese Plate

Or

Cream Curd

Or

Dessert of your choice

(3€ extra for Surprise Selection plate from our Desserts)

Menu « Degustation » 47 €

Terrine of half-baked Foie Gras with Truffles and Cognac, Mushrooms Pickles

Or

Crab with Estragon and Tomatoes, Salmon eggs and Artichoke Cream

Sea Bass Filet in sesame and poppy crust, confit fennel

Or

Grilled Beef Filet, “Café de Paris” Butter, Mushrooms, Potatoes Gratin and Pancetta

Cheese Plate or Cream Curd

Dessert of Your Choice

Net price value – including VAT – Service included

Dear Customer, we no longer accept cheques. Thank You for Your understanding.

Hôtel Les Cygnes***
“Your Charming Hotel at the Waterside of Lake Geneva“

« Gourmet Menu » 67 €

Scallop “Snackées”, Cream of saffron Butternut, Old vegetables and Sweet Potatoes Wafels*

Brill Filet in a Lemon and Parsley Sauce (Meunière), Mikado Sauce and leeks *

Digestive Break

Veal Medallions with mushrooms, Madeira Sauce, Potatoes gratin, Pancetta and Ricotta *

Cheese Plate

Or

Cream Curd

Surprise Selection from our Desserts

Or

Dessert of Your Choice

*** You can also choose another dish from the menu**

« Vegetarian Menu » 32 €

Trout tian with orange, Beetroot Bavaois, Parmesan Shortbread and Cressonniere Sauce

Samoussa of Spelt and Old Vegetables, Cream of saffron Butternut

Cheese Plate

Or

Cream Curd

Or

Dessert of your choice

(3€ extra for Surprise Selection plate from our Desserts)



All our meals are home-made as attested by the official certificate “Maître Restaurateur” we received in 2010.

Our bread is baked here but comes from the Jallon House.

Ice creams are home-made and come from the House Brake and Thonon Gourmand.

Net price value – including VAT – Service included