



LE COMPTOIR

DE L'APOGÉE

氷 KOORI

Dinner 19:30 – 22:30

SUSHI

1 nigiri / 2 sashimis

Salmon 9 / 11

Tuna 9 / 11

Sea bream 9 / 11

Prawn 9 / 11

Scallop 12 / 15

Sea bass 9 / 11

Eel 9 / 11

Mackerel 9 / 11

KOORI ROLLS

TWO PIECES

Dragon

Eel, cucumber and spicy sauce wrapped in avocado 14

Aburi salmon

Cucumber, avocado and cream cheese wrapped in flambéed salmon, with teriyaki sauce 14

Crab tempura

Soft crab tempura wrapped in flambéed salmon 18

Vegetarian

Carrot, cucumber, avocado, mint and coriander 12

California

Salmon and avocado 18 Spicy tuna 18 Prawn and mango 18

Makis

Tuna / Salmon / Sea bream /
Savoury plum, shiso / Mango, avocado 13

J2L

Apple, celery, yuzu 15

Koori roll

Chef's selection 19

KOORI SELECTIONS

SashiKoori – 8 sashimis 62

SushiKoori – 8 sushis 58

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STARTERS

Foie gras

Dried fruit and nut Marbré,
apple cinnamon and vanilla pastilla 59

Langoustine

Crispy, parcel with tangy cabbage raviole,
and Port and Banyuls wine reduction 88

Egg

Soft-boiled egg coated in brioche crumbs
with seasonal vegetables and mixed herbs 49

Crab

Passion fruit and papaya cannelloni,
avocado and borage blossom 51

Tomato

Filled with aubergine and parmesan,
with mixed leaf salad 44

Jerusalem artichoke

Creamy, with a fine chicken quenelle
enhanced with truffle 47

SAVOIE DISHES

Selection of Savoie charcuterie

With country bread and condiments 47

Mont d'Or melted cheese

With Rosevald potatoes and lamb's lettuce salad 68

With truffle, Rosevald potatoes and lamb's lettuce salad 115

TRUFFLE DISHES

According to season
Black Tuber Melanosporum: 11 / g
White Alba: 19 / g

Truffle served with sea salt

On a thick slice of leaven bread price per gram

Potato

Potato purée with grated truffle price per gram

Duck

Duck foie gras and black truffle
puff pastry pie with mixed leaf salad 74

Add 6 grams of truffle 140

Mixed herb salad 32

Add truffle price per gram

PASTAS & RISOTTOS

Risotto

Plain / With black truffle / With white truffle
39 84 140

Tagliatelle

Carbonara style with peppered belly pork,
and poached quail eggs 45

Macaroni

Paimpolaise tortiglioni gratin,
with artichoke, ox tongue and mushrooms 42

Tortiglioni

Artichoke, fennel, basil and dried tomatoes 46



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FISH & SHELLFISH

Gilt-head bream

Tartare with lemon caviar and tender leek 59

Sole

With beetroot in liquorice and watercress leaves 66

Turbot

Braised in Sauternes wine, with yesteryear vegetables, and tarragon emulsion 82

Line-caught sea bass

In a pistachio nut crust with Pitchounette olive polenta and violet artichoke 74

FRESH FISH OF THE DAY

Fresh fish and shellfish, depending on daily availability

Cooked to your liking:
Grilled, oven baked, in a sea salt crust

Pot-fished lobster 32 / 100g

Sea bass 24 / 100g

Sea bream 23 / 100g

John Dory 23 / 100g

Turbot 29 / 100g

Scallops 21 / piece

Sole 24 / 100g

Sea urchin 12 / piece

Fish from the lake 24 / 100g

"Florie Tarbouriech" oysters served with shallots in wine vinegar, lemon, rye bread and salted butter:
6 oysters 42 12 oysters 84

CAVIAR

Imperial Ossetra

50g 350 125g 830

With traditional garnish and buckwheat blinis

MEAT

Veal chop

Sweetcorn cake, parsnips and crispy Bellota ham 86

Châteaubriand

Black Angus with Rondin potatoes and pieces of truffle 120

Organic free-range black chicken

Herbs under skin and Grand-Mère cocotte
For two people 124

Rack of lamb

Swiss chard and crozet gratin, and mushrooms 78

Duck foie gras

Pan-seared in spices with pear and celery in raspberry vinegar 82

SIDE DISHES

Vegetable cocotte

Potato purée

Green salad

New potatoes

Side of the day

CHEESE

Selection of cheese from Savoie aging cave
Served with a green salad 40

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— DESSERTS —

Caramel

Crunchy with roasted peanuts and fine yuzu jelly 29

Soufflé

Wild mountain juniper with pear sorbet 29

Illanka Chocolate

With coconut and wild Alp blueberries 29

Vacherin

Exotic vanilla flavour, with fresh fruits 29

Crème brûlée

Madagascar Bourbon vanilla 29

Selection of homemade ice creams and sorbets 29

Plate of exotic fruits 29

Plate of red fruits 29

