



LE CAP-HORN
RESTAURANT CONTEMPORAIN
CHAMONIX

Merry Christmas 2024 !

*As a “starter + main course + dessert menu” : 80€/pers (without cheese)
Or off menu*

STARTERS

Spicy Lobster Roll by Kazu, Mousse with Yuzu Zest and Jalapenos,
Fresh Truffle, Lobster Bisque with Truffle Oil, Avocado and Soy Caramel

25€

Foie Gras cooked in Torchon, Chestnut and Cranberry Brioche, Fig and Orange Chutney

25€

Seafood “Tiny Boat”

3 David Hervé oysters, 3 pink shrimps, 100g whelks, 1 crab claw

25€

MAINS

Capon Supreme Stuffed with Truffle, with its juice, Butternut Squash Mousseline and Pan-fried
Brussels Sprouts

45€

Grilled Wild Halibut Steak (Atlantic), white wine and ikura sauce,
Parsley Shimeji Mushrooms, Pan-fried Jerusalem Artichoke

45€

For 2 : Organic sea bass stuffed with shrimp and herbs
Warm salad of green apples, onions, Brussels sprouts, bacon,
and yuzu brown butter vinaigrette

72€

CHEESE PLATE

Brillat Savarin with Fresh Black Truffle, Homemade Chutney, Seed Crackers
(off menu)

16€

DESSERT

“Cap Horn” Christmas log

€10