



CÉDRIC HEURTEBISE, VINCENT DEFORCE

& THEIR TEAMS WELCOME YOU



Imagine Techniques and Cooking mastered,

Fine Signature Dishes that reveal Today

The Essence of our Cuisine in complete **Confidence** and **Discovery**

CIN5

CONFIDENCE & DISCOVERY

CECINA HAM & PRAWNS

GOMASIO FENNEL, LEMON CAVIAR

PIKE FISH

CRISPY QUENELLE, YELLOW WINE SAUCE

VEAL

FILET COOKED IN A SALT AND AJOWAN PEPPER CRUST, GREEN AND WHITE ASPARAGUS

CHEESE TROLLEY

EXTRA CHARGE € 15

CHEESE TROLLEY, BABY LEAF SALAD WITH HOMEMADE VINEGAR

CHEESECAKE

BLOOD ORANGE MARINATED IN ELDERBERRY, CREAMY AVOCADO

75 €

WINE PAIRING

THREE GOURMET WINES

55 €

This menu is served for all Guests.

A Local Product, a Grandmother's Recipe,
An initiatory Journey, a first Time....
The Cuisine of our Best **Memories,**
for your greatest **Emotions.**

CIN5

MEMORIES & EMOTIONS

FROM CHEF THOMAS EUDIER

GRAVLAX WHITE LAKE FISH, RED PEPPER MANGO CONDIMENT AND SOUFFLÉ RICE

FROM CHILDHOOD GAMES

FROG'S LEGS BREADED IN HERBS, PEANUT

FROM THE BOATS OF TROUVILLE

MAKEREL IN CARPACCIO, LEMON 'MAIN DE BOUDDHA', CREAMY MUSTARD

FROM MORGANE IN AVIGNON

TURBOT STUFFED WITH CHORIZO, PEA AND WILD GARLIC RISOTTO

FROM CANADIAN SMOKEHOUSE

SMOKED AND ROASTED BEEF FILLET, VARIATION OF ARTICHOKE

FROM ALAIN MICHEL'S CELLARS

CHEESE TROLLEY, BABY LEAF SALAD WITH HOMEMADE VINEGAR

FROM PLANTATIONS

SAVOYARD PEAR PARFUMED WITH BUCKTHORN, RAIATEA VANILLA ICE-CREAM

115€

WINE PAIRING

FOUR GOURMET TO REMARKABLE WINES 85 €

FIVE REMARKABLE WINES 125 €

This menu is served for all Guests.

An Invitation in our Universe, according to our Feelings,
Thanks to the best Products of the Moment sublimated with Care.
For our greatest **Pleasure**... and your greatest **Surprise**.

CIN5



**PLEASURE
& SURPRISE**

LEAVE IT TO CÉDRIC AND VINCENT'S IMAGINATION
10 SEQUENCES OF PLEASURE AND SURPRISE

155 €

WINE PAIRING
SIX PRESTIGIOUS WINES
195 €

This menu is served for all Guests.

INITIATION & DISCOVERY

CHOICE OF STARTER
35 €

CECINA HAM & PRAWNS - WHITE LAKE FISH - FROG'S LEGS - MAKEREL

CHOICE OF MAIN DISH
45 €

PIKE FISH - VEAL - TURBOT - BEEF FILLET

CHEESE OR DESSERT OF YOUR CHOICE
25 €

CHEESE TROLLEY - CHEESECAKE - SAVOYARD PEAR



OUR PARTNERS

We are always keen to propose fresh and quality products of excellence. Some may however not be available at some time and we apologize for it.

LA MAISON MITTEAULT (HUBERT & YVES-MARIE MITTEAULT) - EXTRA DUCK FOIE GRAS

LA MAISON PETROSSIAN - CAVIAR & LUXURY PRODUCTS

LC TRUFFE (MME LAROUSSI) - TRUFFLE & TRUFFLE OIL

LA CRÉMERIE DES ARAVIS (ALAIN MICHEL) - FRESH AND RIPENED CHEESES & BUTTER

ANNECY MARÉE, LA CRIÉE & REYNAUD PARIS - SHELLFISHES & WILD FISHES

LA MIELLERIE DES ARAVIS (LOIC LAÏB) - MOUNTAIN HONEY, CHESTNUT HONEY

LE CARRÉ DES HUILES (XAVIER ALAZARD) - FRENCH PRODUCTION OLIVE OIL

MAISON MAULET PRIMEURS & LES VERGERS SAINT-EUSTACHE - FRUITS, VEGETABLES & AROMATIC HERBS

LES VOLAILLES D ALICE (ALAIN, DANIEL & PATRICK RAYMOND) - CHICKEN, FARM HEN & GUINEA FOWL

SALAISONS ARTISANALES DE SAVOIE «MAXENCE BAUD» À VILLAZ - COOKED MEAT & MOUNTAIN HAM

ÉLEVAGE MIÉRAL - DUCK, DUCKLING, QUAIL & RABBIT

BOUCHERIE BOUDET À LA CLUSAZ - MATURED BEEF, VEAL, PORK & LAMB

MAISON MASSE - IBERIAN PRODUCTS

VALHRONA - CHOCOLATES

Origin of the Meat: France

Our dishes may contain Food allergens.
If in doubt on food content please, ask our Maître d'Hôtel.

Net Prices in Euros - V.A.T and Service included