



SPRING ARRIVES AT LE CHAMBARD

Discover the program

The Fresh Morels

From Monday, March 2 to Sunday, March 8

La Winstub

The Country-style crust with fresh morels

The Perfectly cooked egg, morels and wild garlic

The Green asparagus from Mallemort with fresh morels

The Milk-fed veal from La Chartreuse, morel cream

La Table d'Olivier Nasti

Menu « Les Trésors du Printemps »
a four-course journey

The Wild freshwater pike-perch, green asparagus
from Galis and fresh morels

The Dombes duckling "Maison Miéral", roasted,
lightly smoked over embers, wild garlic condiment

The Wild frogs from the Haut-Doubs plateaus

From Monday, March 9 to Sunday, March 15

La Winstub

The Wild frogs
from the Haut-Doubs plateaus, cooked in butter

La Table d'Olivier Nasti

The Wild frogs from Haut-Doubs in matelote,
vermouth and brown butter

The Green asparagus from Mallemort

From Monday, March 16 to Sunday, March 22

La Winstub

The Green asparagus from Mallemort, mousseline
sauce, steamed potatoes and lemon

The Crispy green asparagus with citrus

The Sole fillet, green asparagus and yellow wine sauce

La Table d'Olivier Nasti

Menu « Les Trésors du Printemps »
A four-course journey

The Green asparagus from Didier Ferreint,
sorrel soup and sea urchin



SPRING ARRIVES AT LE CHAMBARD

The "Goutte d'eau" peas and the white asparagus from Thomas Jehl

From Monday, March 23 to Sunday, March 29

La Winstub

The White asparagus from Alsace by Thomas Jehl,
Mimosa style, wild garlic vinaigrette

The White asparagus from Alsace by Thomas Jehl,
hazelnut wild boar ham

The White asparagus from Alsace by Thomas Jehl,
brown shrimp

La Table d'Olivier Nasti

"Goutte d'eau" peas
Osciètre caviar from Maison KAVIARI

Exceptional fish from Lake Geneva from our friend Eric Jacquier

From Monday, March 30 to Sunday, April 5

La Winstub

The Freshwater fish matelote,
homemade noodles

La Table d'Olivier Nasti

The Arctic char, gently cooked in beeswax,
warm spruce bud vinaigrette and lemon-glazed carrot

Olivier NASTI

MEILLEUR OUVRIER DE FRANCE

