KH Culinary

Welcome to KH CULINARY !

Kévin, originally from Ardèche, and Hugues, originally from Corsica,
two passionates about catering and culinary travels,
offer you two styles of menu to delight your taste buds...

At lunchtime, discover our Frenchie hot dogs, hot dogs revisited with traditional French recipes.

In the evening, let yourself be tempted by our gastronomic menu and taste new flavors.

Great wine lovers, we also offer a wine list to sublimate with your dishes.

Enjoy !

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Lunch Menu

FRENCHIE HOT-DOGS

HOMEMADE BREAD !

served from 12pm to 3 pm - eat in or take away

Classic hot-dog - 12
(sauce of your choice : traditional mayonnaise, ketchup, honey mustard)

Fondue-style hot dog with smoked Diot de Savoie - 15

Raclette-style hot-dog (raclette, potatoes, raw ham) - 15

Hot dog croque-monsieur style - 13

Tartiflette-style hot dog - 15

With potatoes and drinks : +4

MAINS

served from 12pm to 3pm

Onion soup - 13

Tartiflette - 18

Veal blanquette - 18

Traditional lasagna - 17

Ricotta and spinach lasagna - 16

Fondue (salad, potatoes), min. 2 people. 28/pers.
Morel supplement : 4/pers.
Charcuterie plate: 18

Dessert of the day - 8

Kid's menu (-12y.o.) - 15
Hot dog croque-monsieur style
Crêpe (with sugar, chocolate or caramel)

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KH Menu

- 45 euros -

Starters

Pumpkin risotto cloud, Beaufort mousse, roasted nuts

or

Onion soup

Mains

Savoyard-style gnocchi, gratinated with reblochon and bacon

or

Gnocchi with pumpkin and mushroom

or

Traditional slow-cooked dish from the chef (to ask the room staff)

Desserts

Chocolate fondant

or

Tiramisu with a spoon

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Dinner Menu

from 7 pm

Starters

Scallops in fine blanquette - 18

Morel foam, perfect egg - 19

Pumpkin risotto cloud, Beaufort mousse, roasted nuts - 14

Homemade foie gras with Amaretto, Espelette pepper and truffle - 22

Charcuterie platter - 18

Onion soup - 13

Mains

Wellington-style venison, Cap Corse reduction, vegetables - 44

Fish filet, saffron sauce, vegetable casserole, glazed carrots - 34

Beef fillet, foie gras with truffles, crushed potatoes with garlic - 38

Bresse chicken, low temperature cooking, vin jaune and morel sauce - 32

Fondue (salad, potatoes), min. 2 people. 28/pers. (morel supplement for fondue: 4/pers.)

Savoyard-style gnocchi, gratinated with reblochon and bacon - 26

Gnocchi with pumpkin and mushroom - 25

Traditional slow-cooked dish from the chef (to ask the room staff) - 28

Desserts

French toast with brioche baker - 10

Crêpes Suzette - 12

Chocolate fondant - 10

Tiramisu with a spoon - 10

Kid's menu - 15
Hot dog croque-monsieur style
Crêpe (with sugar, chocolate ou caramel)

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Drinks

COLD DRINKS

Fruit juice - 5
Coca, Coca-Zero, Lemonade, Orangina, Ice-Tea - 5
Ginger beer - 6
Still water (0.5cl / 0.7L) - 4 / 7
Sparkling water (0.5cl / 0.7L) - 4 / 7

HOT DRINKS

Espresso coffee - 3
Long coffee - 3
Coffee cream - 5
Homemade hot chocolate - 6
Tea and infusion - 6
Hot lemon - 5
Grog - 8
Hot wine - 6

APPETIZERS

Red / White Martini - 7
Beer Brasserie du Mont Blanc: Blonde, IPA, White (33cl) - 8
Ricard / 51 / Casanis - 8
Glass of wine - 8
Glass of champagne - 14

COCKTAILS

The Moscow Mule (vodka, ginger beer and lime)- 14
The Americano (Red Vermouth, Campari, sparkling water) - 14
The Pink (gin, raspberry puree and lime) - 14
The Caïpiroska (vodka, lime, cane sugar syrup) - 14

SPIRITS

Cognac XO - 14
Bumbu Rum - 14
Gin Hendrick's - 14
Génépi - 8
Corsican liqueur - 12

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Carte des vins

ROUGE

- BORDEAUX

Graves, Château Martin 2015 - 43
Margaux Confidences de Prieuré Lichine 2020 - 78
Saint-Julien Château Duluc de Branaire-Ducru 2016 - 83
Saint Émilion Grand Cru 2016 Château Alverne - 115
Pomerol Château Nénin 2020 - 185
Pessac-Léognan Château Malartic-Lagravière 2005 - 198
Pauillac Château Pontet-Canet 2008 - 265

- BOURGOGNE

Pinot Noir Domaine de la Croix Saint-Jacques - 54
Savigny Les-Beaunes Dubois & Fils 2020 - 78
Nuits-Saint-Georges 1er Cru "Clos des Argillières" Château de Prémeaux 2021 - 164
Chambolle-Musigny “Les Cras” Domaine Patrice Rion 2021 - 195
Grands-Echézeaux Grand Cru Domaine Thénard 2020 - 350

- CORSE

Cuvée “Régina” 2022 Domaine Tarra di l’Apa - 75
Rouge 2021 Domaine Paradella - 87

- LANGUEDOC

Languedoc "Le Trésor" Château de Mus 2018 - 57

- LOIRE

Sancerre Rouge "Maréchal Prieur" Pierre Prieur & Fils 2015 - 76

- RHÔNE

IGP Collines Rhodaniennes Syrah Domaine Chambeyron 2021 - 38
Vaqueyras Maison Tardieu Laurent 2020 - 69
Saint-Joseph Rouge Domaine Des Martinelles 2021 - 72
Châteauneuf-du-Pape "Julien Barrot" Domaine de la Barroche 2021 - 114
Côte-Rôtie "Promesse" Domaine Christophe Pichon 2021 - 136

- SAVOIE

Mondeuse "Saint Jean de la Porte" Domaine de Méjane 2023 - 38

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Carte des vins

BLANCS

- BORDEAUX

Blaye Côtes de Bordeaux Blanc "Adichats" 2020 - 38

- BOURGOGNE

Bourgogne "Frissons" Cyril Gautheron 2022 - 43
Chablis Domaine Gautheron 2022 - 58
Rully “Les Plantenays” Domaine Mia 2020 - 87
Chassagne-Montrachet "Les Houllières" Domaine Morey-Coffinet 2021 - 180
Meursault 1er Cru "Blagny" Vincent Girardin 2020 - 220
Corton-Charlemagne Grand Cru Dubreuil-Fontaine 2020 - 275

- CORSE

Patrimonio Cuvée “Iniziale” 2023 Domaine Napoleon Brizi - 39
Patrimonio Blanc 2023 Domaine Tarra di l’Apa - 60
Patrimonio Blanc 2023 Domaine Paradella - 96

- LOIRE

Pouilly-Fumé "Silex" Domaine de la Loge 2023 - 71
Sancerre Blanc "Les Monts Damnés" Pierre Prieur & Fils 2022 - 63

- RHÔNE

Condrieu "Légende Bonnetta" Clos de la Bonnette 2022 - 155

- SAVOIE

Roussette de Savoie Domaine de Méjane 2023 - 38

CHAMPAGNE

- Champagne R. Bourdelois Réserve Brut 1er Cru - 66
- Veuve Cliquot Réserve Brut - 93
- Ruinart Blanc de Blancs - 183
- Dom Pérignon 2015 - 475