

Le Chef Eric SAMSON

Originally from Dinard in Brittany, I strive to offer a cuisine deeply rooted in local traditions, while adding my own creative touch, inspired particularly by my mentor Olivier Roellinger.

My journey has been shaped by numerous international experiences within the prestigious Relais & Châteaux hotel group, which have enriched me both in terms of flavors and diverse cultures.

During ten years at the helm of L'Imaginaire in Terrasson, Dordogne, we were fortunate to earn a Michelin star in our very first year.

Since 2014, as the Executive Chef at the Koh-I Nor Hotel, my goal is to share with you all the knowledge and experiences that I have acquired over the years at the restaurant Le Diamant Noir. Each dish offers a journey through my Breton origins, Savoie, and Périgord, where I cultivate my own truffle orchards, that I carefully incorporate into my creations.

My philosophy is to offer you a generous, authentic cuisine with flavors that will surprise you.

OUR LOCAL SUPPLIERS

Les Vergers, Saint Eustache, « Terre de Savoie » (74)		
Pisciculture Murgeat, Beaufort en Isère (38)		
Coopérative du Tremblay, Fruits and Vegetables (73)		
Jean-Luc Raillon, Herbs et Flowers (26)		
Fromagerie Masson, Butter Baratte Style (73)		
La Belleviloise des Viandes, Les Belleville (73)		
Dents du Villard, Salaison, Bozel (73)		
Serge Jay , Cheese, Le Chatelard, Les Belleville (73)		
Gaec de la Planche , Melanosporum Truffle, Grèzes (24)		
Lachand Cédric, Walnut Oil, Périgord (24)		
Disserkoi, Fish, Bozel (73)		
Valrhona, Chocolate, Tain l'Hermitage (01)		
Claudie M, Decoration Flowers, Moûtiers (73)		
Atelier Tour Après Tour , Wooden Tableware, Voissant (73)		
Between Mountains and Tide 4 Courses * 115		
6 Courses ** 139 8 Courses 155		
Food and Wine Pairing		

4 Courses	65
6 Courses	95
8 Courses	115

* Organic Egg ** \sim Casier Crab ** \sim * Char ** \sim Roscoff Onion ** \sim Matured Abalone \sim * Squab ** \sim The Cheeses of the Valley * Extra 18 ** \sim * Savoy Style Pear **

MENU