



LA FRUITIÈRE  
LES ANCIENS PAYSANS  
HAUTE-SAONNE  
S.T.E. COOPÉRATIVE

# LA FRUITIÈRE

1994 - 2025

CUISINE FRANÇAISE

# OUR FRENCH PRODUCERS

In creating the La Fruitière menu, we wanted to adopt a positive attitude whilst helping to preserve our beautiful planet!

This is why we have tried to cook with maximum French products.  
Our proximity to our transalpine friends also allows us to offer you Italian products.



We invite you to scan the attached QR code to consult the list of allergens present in our dishes.



- **FERME DE L'ADROIT**, Cream producteur, Val d'Isère
- **COOPÉRATIVE DE BOURG SAINT MAURICE**
- **VERGERS DE CHÂTEAUNEUF**, Market gardener, St-Pierre d'Albigny
- **MAISON BEL MARAÎCHER**, Vegetable grower, Sciez
- **JARDINS DE QUINCY**, Vegetable grower, Sillingy
- **MAISON CHEVALLOT**, Baker M.O.F., Val d'Isère
- **MAISON GILLARDEAU**, Oyster farmer, Bourcefranc-le-Chapus
- **ABRICONET**, Fishmonger, Bozel
- **TARENTEISE DES VIANDES**, Butcher, Bourg Saint-Maurice
- **LES ESCARGOTS DU ST BERNARD**, Breeder, La Chavanne
- **MAISON BAUD**, Artisanal cured meats, Annecy
- **SAFRAN DOMAINE DES ANGES**, Massif des Bauges
- **DOMAINE GG BOUVET**, Winegrower, Savoie
- **MAISON VALRHONA**, Artisan Chocolatier, Tain-l'Hermitage
- **MAISON MASSE**, Foie gras I.G.P., Périgord
- **MAISON BURGAUD**, Duck, Challans
- **JA GASTRONOMIE CYRIL JOURNIAC**, Butcher, Angers
- **METZGER FRÈRES**, Butcher, Paris
- **ERIC MARCHAL**, Butcher, Alsace
- **GÉRARD BERTAND**, Biodynamic winemakers, Narbonne
- **ALPINA SAVOIE**, French Pasta Maker, Chambéry
- **MAISON RULLIER**, Artisan Producer of Savoyard Specialties, Bourg-Saint-Maurice

Finally, if your eyes are 'bigger than your belly' and you have unfortunately not been able to eat everything...  
We will be happy to prepare a doggy bag for you!

## SPRITZ

<b>APEROL SPRITZ</b> Apérol, Sparkling wine, Bonneval soda water	16cl	15 €
<b>CAMPARI SPRITZ</b> Campari, Sparkling wine, Bonneval soda water	16cl	17 €
<b>ITALICUS</b> Italicus, Sparkling wine, Bonneval soda water	16cl	17 €
<b>SARTI SPRITZ</b> Sarti, Sparkling wine, Bonneval soda water	16cl	17 €

## ST-GERMAIN

<b>ST-GERMAIN SPRITZ</b> Liqueur de St-Germain, Sparkling wine, Bonneval soda water	16cl	17 €
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## SIGNATURES COCKTAILS FLAVOURS

<b>THE FLORAL</b> Lillet Blanc, Hibiscus, Elderflower, Verjus, Champagne and Rose spray	16cl	17 €
<b>THE BITTER</b> Tequila, Smoked tea grapefruit, Lemon and Bonneval sparkling water	16cl	17 €
<b>THE CITRUS</b> Italicus bergamot liqueur, Yellow lemon, Clementine and White wine	16cl	17 €

## NON ALCOHOLIC FLAVOURS BY L'ALCHIMISTE

<b>THE SPICY</b> Ginger, Coconut Water, Passion fruit, Vanilla Pineapple	16cl	14 €
<b>THE FRUITY</b> Blueberry, Cranberry, Mint, Hibiscus, Passion fruit and Lemonade	16cl	14 €

## COCKTAILS

# LE BIO SUBLIMÉ



© Pedro Podestá

Vibrant hommage à la spectaculaire biodiversité des 850 hectares qui entourent le vignoble d'un cocon protecteur, nos vins sont issus d'une agriculture biologique respectueuse de l'environnement.

**Le Clos Peyrassol - Côtes de Provence - France**

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION.

## CHAMPAGNE BY THE GLASS (12,5cl)

AOP Champagne Perrier-Jouët Grand Brut	15 €
AOP Champagne Perrier-Jouët Blanc de Blancs	20 €
AOP Champagne Perrier-Jouët Blason Rosé	24 €

## APERITIFS

Ricard, Pastis 51	2cl	7 €
Suze	6cl	7 €
Lillet (Blanc, Rosé)	6cl	7 €
Campari, Martini	6cl	9 €
Campari Orange, Campari Soda	4cl	12 €
Martini Orange, Martini Soda	5cl	12 €

## BEERS & CIDER

Draff beer Carlsberg	25cl	8 €
Draff beer Carlsberg	45cl	10 €
Extra Picon	3cl	1 €
Bottle San Miguel Fresca	33cl	10 €
Bottle Skoll	33cl	10 €
Bottle 1664 Blanc	33cl	10 €
Bottle Brooklyn East IPA	33cl	10 €
Bottle 1664 Blanc 0%	33cl	10 €
Bottle Somersby Apple Cider	27,5cl	10 €

## MINI BOTTLES

Fireball	4cl	12 €
Fireball & Soda	15cl	15 €
Jägermeister	2cl	12 €
Jägermeister & Soda	15cl	15 €

## WINES BY THE GLASS (12cl)

### ROSÉ WINES

AOP Côtes de Provence Minuty "Prestige"	12 €
AOP Côtes de Provence Château Ste Marguerite "Fantastique"	13 €

### WHITE WINES

AOP Savoie Chignin Bergeron	10 €
AOP Côtes de Provence Minuty "Prestige"	12 €
AOP Bourgogne Henri de Villamont	12 €

### RED WINES

AOP Savoie Gamay	10 €
AOC Médoc Baron Henri - Baron Philippe de Rothschild	12 €
AOC Côtes-du-Rhône Bord Éléance - Village Laudun	12 €

## FOLIE DOUCE WINES BY THE GLASS (12cl)

### ROSÉ - WHITE - RED

AOP Côtes-du-Rhône, IGP Pays d'Oc, IGP Pont du Gard, AOP Duché d'Uzès, IGP Pays des Cévennes, VDF	10 €
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## APERITIFS

## Cheeses

<b>Fruitière Plate</b> .....	30 €
With 5 mountain cheeses and dried fruits	
<b>Faisselle from the Farm</b> .....	12 €
Served plain or with cream and blueberries	

## Portions

<b>Cow's Milk</b> .....	12 €
Bleu de Bonneval	
Bleu de Termignon	
Tome des Bauges fermière	
Tomme de Savoie	
Abondance fermier	
Reblochon fermier	
<b>Goat's Milk</b> .....	12 €
Chevrotin des Aravis	
Crottin de chèvre	
Tommette de chèvre	
Tommette de chèvre aux fleurs	
Persillé de Tarentaise	
<b>Ewe's Milk</b> .....	12 €
Tommette de brebis	

Our cheeses are seasonal products.  
Considering the time of maturation, some of our cheeses could be not available on the buffet.

# CHEESES

# ALPINA

Depuis 1844



## La saison du Crozet est ouverte !



[www.alpina-savoie.com](http://www.alpina-savoie.com)

Pour votre santé, pratiquez une activité physique régulière - [www.mangerbouger.fr](http://www.mangerbouger.fr)

## The Pissaladière for 2

Price per person

Pissaladière with anchovies, served with a Niçoise salad..... 25 €

### Appetizers

Brioche with Truffled Goose Foie Gras, creation by Marc Haerberlin..... 28 €

Salmon "Bellevue", vegetable macédoine with watercress..... 28 €

Warm Goat Cheese Salad, honey and mixed dried fruits..... 26 €

La Fruitière Cheese Plate : selection of 5 Savoy cheeses & dried fruits..... 28 €

Traditional Burgundy Parsley Ham ..... 26 €

Beaufort Cheese Quenelle, gratinated with Mornay sauce ..... 24 €

 Leek vinaigrette ravigote herb sauce..... 24 €

Green Lentil Salad, with smoked duck breast, gizzards & duck foie gras.... 26 €

Classic Devilled Eggs, mimosa style ..... 18 €

Pressed Perch and Smoked Eel Terrine, trout roe pearls and herb salad .... 28 €

### Soups

Traditional French Onion Soup..... 26 €

Fish Soup, with rouille and croutons ..... 26 €

Truffle Soup "Élysée", poultry & duck foie gras..... 24 €

### Shellfish

#### Gillardeau Oysters N°3

6 pieces ..... 30 €

9 pieces ..... 42 €

12 pieces ..... 54 €

#### Saint-Bernard Snails with parsley butter

6 pieces..... 21 €

12 pieces ..... 38 €

## STARTERS


 Prices in Euros – Inclusive of service charge  
The list of allergens present in our dishes is available by scanning the QR code on the 'Producers' page.  
 Dishes excluding animal flesh (meat, fish), but which can be cooked with foods of animal origin such as eggs, milk and dairy products.

# LE SPRITZ EN PLUS FRAIS



ST-GERMAIN®

## Vegetarian Dishes

<b>Spelt Risotto</b> with fresh spinach, walnuts, pear & candied lemon, Sérac cheese..	34 €
 <b>Roasted Eggplant</b> , stuffed with quinoa & tomato sauce.....	34 €
<b>Wild Mushroom Casserole</b> , creamy forest sauce & puff pastry.....	28 €

## From the Sea

<b>Gratinated Lobster</b> .....	38 €
<b>Homemade Fish &amp; Chips</b> , tartar sauce.....	36 €
<b>Scallop "Pot-au-Feu"</b> , beef bone marrow broth .....	36 €

**Chef's Dish of the Day** ..... 32 €

## Traditional Meat Dishes

<b>"Rossini" Beef Fillet</b> , duck foie gras & black truffle, mashed potatoes.....	41 €
<b>"Bouchée à la Reine"</b> , ..... 36 € chicken, veal, sweetbreads & quenelles in supreme sauce	
<b>Cassoulet</b> , duck confit & Toulouse sausage .....	36 €
<b>Artisanal Black pudding Sausage</b> , mashed potatoes & caramelized apple..	28 €
<b>Beef Tartare</b> , served with Beaufort cheese potatoes .....	36 €
<b>Lamb Navarin</b> with vegetables .....	34 €
<b>Duck Breast à l'Orange</b> , creamy polenta .....	34 €
<b>Pulled Beef Burger</b> , smoky BBQ sauce & fresh fries .....	36 €
<b>Farmhouse Chicken Supreme</b> with Morels, Savoy crozets pasta .....	32 €
<b>"Belle Alsace" Sauerkraut</b> .....	36 €

## Dishes for 2 Price per person

<b>Honey &amp; Spice Pork Ribs</b> , Beaufort cheese potatoes.....	42 €
<b>Bourguignon-Style Beef Cheeks</b> , carrots in cooking jus.....	32 €

# MAINS



 **Dessert for 4**  
Price per person

Croquembouche 24 caramelized cream puffs ..... 16 €

 **Desserts for 2**  
Price per person

Artisanal vanilla ice cream, cookies and toppings ..... 20 €

Dark Chocolate Mousse ..... 16 €

Tatin Apple Tarte, double cream ..... 16 €

Traditional Caramel Flan ..... 16 €

 **Desserts**

Rum Baba, citrus syrup and whipped cream ..... 16 €

Pistachio Charlotte, Griottine Cherries, flavoured with Kirsch ..... 16 €

Floating Island with pink pralines ..... 16 €

Blueberry Tart, farmhouse whipped cream ..... 16 €

Lemon Meringue Tart ..... 16 €

Brioche French Toast, black fruits marmalade ..... 16 €

Paris-Brest, hazelnut praline ..... 16 €

Banana Split ..... 16 €

Coffee Moka Cake ..... 16 €

Gratin of saffron-poached pears with sabayon and madeleine biscuit ..... 16 €

Profiteroles, salted butter caramel, dark chocolate sauce ..... 16 €

Tiramisu Coffee and cacao syrup ..... 16 €

 Citrus Salad with Dates, cinnamon syrup ..... 16 €

Honey Cotton Candy ..... 16 €

**DESSERTS**



Les  
minéraux  
à l'état  
pur.

  
EAU MINÉRALE NATURELLE DE SAVOIE



L'eau minérale Bonneval effectue un voyage de 2000 ans à travers les roches alpines avant d'émerger librement en surface au cœur de la Savoie. Au cours de cette traversée, Bonneval se charge en minéraux et particulièrement en calcium, lui conférant son goût unique. Son impluvium protégé de l'activité humaine et sa traversée au plus profond des roches assurent à Bonneval sa grande pureté. [bonnevalwaters.com](http://bonnevalwaters.com)



## SOFTS

<b>Pepsi</b> Régular, Zéro, Cherry	33cl	7 €
<b>7Up</b>	33cl	7 €
<b>Orangina</b>	33cl	7 €
<b>Schweppes Tonic</b>	33cl	7 €
<b>Lipton Ice Tea</b> Peach, Raspberry, Tropical	33cl	7 €
<b>Powerade</b> Cherry, IceStorm	33cl	9 €
<b>Soda</b>	45cl	9 €
<b>Red Bull</b> Regular, Zéro Sucre, Red Edition	25cl	8 €

## FRESH SQUEEZED FRUIT JUICES

Orange, Lemon, Grapefruit	20cl	10 €
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## ORGANIC JUICES

Made in Haute-Savoie

<b>Fruits Juices</b> Apple, Apple-Pear, Apple-Raspberry, Apple-Blueberry	33cl	8 €
<b>Nectar</b> Apricot	33cl	8 €

## MINERAL WATERS

Born in Savoie

<b>Bonneval</b> Still water	75cl	10 €
<b>Bonneval</b> Sparkling water	75cl	10 €

## HOT BEVERAGES

### Coffees

Espresso, Decaf Coffee, Macchiato		4,50 €
Double espresso		7 €
Irish Coffee	4cl	15 €

### Coffees & Milk

Cappuccino, Latte		8 €
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### Chocolates

Hot chocolate		8 €
Chocolate & Grand Marnier	4cl	15 €
Chocolate & Chartreuse	2cl	15 €

### Vienneses

Chocolate & Whipped cream, Coffee & Whipped cream		8,50 €
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### Teas

Black tea English Breakfast		6,50 €
Black tea Earl Grey		6,50 €
Green tea Sencha		6,50 €
Green tea & Mint		6,50 €

### Herbal Tea

Chamomille, Linden, Verbena, Verbena & Mint		6,50 €
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<b>Hot Wine</b>	20cl	8 €
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## DRINKS

## LONG DRINKS 4cl

VODKA ORANGE	Vodka Absolut	15 €
GIN TONIC	Gin Beefeater	15 €
WHISKY PEPSI	Whisky Ballantine's Finest	15 €
RHUM PEPSI	Havana Club	15 €

## VODKAS, GINS, WHISKIES, RUMS, TEQUILAS 4cl

VODKA	Absolut Elyx	17 €
GIN	Monkey 47	21 €
GIN	Malfy original	17 €
RHUM	Havana Club 7 ans	17 €
TEQUILA	Codigo Reposado	21 €
MEZCAL	Del Maguey	21 €
CACHACA		17 €
WHISKY	Glenlivet Founder's Reserve	17 €
Mixers:	Pepsi, 7UP, Lipton, Schweppes Tonic, Orange	4€

## DIGESTIVES 4cl

Amaretto		12 €
Armagnac		17 €
Bailey's		17 €
Calvados		12 €
Chartreuse	Verte, Chartreuse Jaune	17 €
Génépi		12 €
Get 27, Get 31, Fireball		12 €
Grand marnier		12 €
Limoncello		12 €

## MINI BOTTLES

Jägermeister	2cl	12 €
Jägermeister	2cl & soda	15 €
Fireball	4cl	12 €
Fireball	4cl & soda	15 €

## COGNACS 4cl

Martell VS		20 €
Martell	Cordon Bleu	35 €

## LIQUEURS 4cl

ST-Germain		12 €
Framboise		12 €
Pêche		12 €

## EAUX DE VIE 4cl

Raspberry, Mirabelle Plum, Williams Pear, Old Plum Brandy, Marc de Savoie		12 €
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# SPIRITS ET LIQUORS