
SINCE
1994
LA FRUITIERE
RESTAURANT
D'ALTITUDE
STE COOPERATIVE

COCKTAILS

SIGNATURE COCKTAILS 26€

FRENCH 73
Roseblood sparkling rosé, Código Rosa tequila, lemon juice, violet syrup and cranberry juice

ROMAIN'S HYDROMEL
Verbena-infused Roku gin, lime juice, honey syrup, Schweppes Selection Ginger Beer

MANGO'RITA
Espolòn tequila, lime juice, Monin mango purée, Campari

TOKI OLD FASHIONED
Toki Japanese whisky, sakura syrup, matcha concentrate

FRUITIÈRE GROG (without alcohol 18€)
Eminente Reserva rum, honey syrup, lemon juice, winter spice infusion (cinnamon, star anise, nutmeg)

BELVEDERE DIRTY BREW MARTINI
Belvedere Dirty Brew vodka, Kahlúa, espresso

PREMIUM COCKTAILS 42€

ALTIUS PORN STAR
Grey Goose Altius vodka, Sarti, passion fruit juice, vanilla syrup

YAMAZAKI OLD FASHIONED
Yamazaki 12-year-old Japanese whisky, orange peel, Angostura bitters

PATRON AÑEJO PALOMA
Patron Añejo tequila, agave syrup, grapefruit juice, lime, Badoit rouge

SPRITZ

A.C.E SPRITZ 21€
Fresh ginger-infused Aperol, orange juice, lemon syrup, Riccadonna Prosecco

SAINT-GERMAIN SPRITZ 2.0 23€
Linden blossom-infused Bombay Sapphire gin, basil-infused St-Germain, raspberry juice, Riccadonna Prosecco

SARTI'RITO 21€
Sarti, fresh mint-infused white Havana 3 years rum, lemon juice, Schweppes Selection Hibiscus

VIRGIN CRODINO SPRITZ (alcohol-free) 14€

MOCKTAILS (alcohol-free)

BELLA VITA 18€
Martini Floreale, Excessive Estoublon Rosé, passion fruit juice, vanilla syrup

CANDY MULE 17€
Alcohol-free Tanqueray hibiscus gin, hibiscus, cranberry juice, Schweppes Selection Ginger Ale, lemon juice

DETOX ACE 15€
Alain Milliat carrot juice, Kookabarra orange juice, lemon, ginger concentrate

GREEN DETOX 15€
Fresh cucumber, apple juice, Schweppes Selection Ginger Beer, lemon juice

Price in Euros, VAT included

"Alcohol abuse is dangerous for your health"

DRINKS

Price in Euros, VAT included

"Alcohol abuse is dangerous for your health"

CHAMPAGNE (BY THE GLASS, 12CL)

Veuve Clicquot Brut Carte Jaune	22€
Veuve Clicquot Rosé	24€
Veuve Clicquot Rich (on the rocks)	26€

WINE (BY THE GLASS, 12CL)

ROSÉ FROM PROVENCE

Château d'Estoublon « Roseblood »	13€
Château d'Estoublon « 1489 »	17€
NEW Château d'Estoublon « Roseblood Sparkling » (sparkling rosé)	15€

WHITE

Château d'Estoublon « Roseblood »	13€
Chablis, La Chablisienne	17€

RED

Château de Bord, Côtes-du-Rhône-Village	11€
Château d'Estoublon IGP Alpilles	13€
Bordeaux, Mouton Cadet Héritage	14€

BEERS

Carlsberg (draught beer)	25cl / 50cl	9€ / 13€
1664 Blanc Wheat Beer (draught beer)	25cl / 50cl	9,5€ / 14€
Picon supplement		2€ / 4€

Carlsberg (bottled beer)	33cl	10€
Magners Cider (bottled beer)	33cl	11€
Pietra Limoncella (bottled beer)	33cl	10€
Brooklyn Pulp Art IPA (bottled beer)	33cl	13€
1664 Wheat Beer (bottled beer)	33cl	11€

ALCOHOL-FREE BEER

Tourtel Twist Lemon	27,5cl	8€
1664 Lager 0.0%	33cl	8€

SOFT DRINKS, FRUIT JUICES & WATER

Sodas (Pepsi, Pepsi Zero, Pepsi Cherry, Lipton Ice tea, 7Up, Schweppes Citrus, Orangina)	33cl	8€
Alain Milliat fruit juices	20cl	8€
Red Bull Organics Mate	20cl	8€
Red Bull, Red Bull Sugar Free, Red Bull Red Edition	25cl	9€
Badoit, Evian	75cl	10€

AFTER-DINNER SPIRITS (4cl)

Alpine Génépi liqueur	18€
Espolòn Blanco tequila	21€
Código Blanco or Rosa tequila	23€
Patron Silver tequila	24€
Código Añejo tequila	34€
Eminente Rum	21€
Roku japanese gin	23€
Monkey 47 gin	27€
Belvedere vodka	23€
Grey Goose vodka, Grey Goose Berry vodka	23€
Whistle Pig whisky	25€
Hibiki Japanese Harmony whisky	31€
Hennessy VSOP cognac	25€

PRESTIGE SPIRITS (4cl)

Avion Reserva Cristalino tequila	41€
Snow Cristalino Reposado tequila	42€
Patron El Alto tequila, extra Añejo and Reposado	44€
Código 1530 Origen extra Añejo tequila	47€
Don Julio 1942 tequila	49€
Yamazaki 12-year-old whisky	39€
Royal Salute 21-year-old whisky	41€
Johnnie Walker Blue Label whisky	44€
Chivas 25-year-old whisky	49€
Hennessy XO cognac	45€
Maison Fedor french vodka	38€
Belvedere Ten vodka	41€
Beluga Gold Line vodka	43€
Grey Goose Altius vodka	45€
Chartreuse Jaune Tarragone 1973-1985	280€

HOT DRINKS

Coffee (espresso, decaf espresso, ristretto)	6€
Double espresso, hot milk, hot lemon	8€
White coffee, cappuccino, hot chocolate	8€
Tea	8€

(Green tea, Earl Grey, English Breakfast, organic verbena, linden blossom, mint)

Price in Euros, VAT included

REBLOCHON & CRISPY BACON, baby spinach, truffle and Parmesan 29€

BEEF TATAKI, steak tartare condiments, homemade ketchup 31€

SEARED RED TUNA, ponzu, ginger and lemongrass 35€

KING CRAB ROLLS 59€

BEAUFORT CROQUE MADAME, truffle butter 42€

FILO TARTLET, finely diced ratatouille, balsamic tomatoes VEGAN 30€

FRUITIÈRE CHEESE PLATE: five local cheeses, garden salad and dried fruit 38€

BLACK TRUFFLE PIZZETTA 66€

MOREL MUSHROOMS ON TOASTED BAGUETTE, asparagus and artichoke, foie gras cream 56€

BUFFALO MILK BURRATINA, mixed tomato salad, basil, pine nuts 43€

BLACK TIGER PRAWN TACOS, with Aji Amarillo, smashed avocado 39€

SOUPS

TRADITIONAL FRENCH ONION SOUP pine infusion, garlic and Beaufort crouton 34€

VEGETABLE & LEMONGRASS BROTH, prawn gyozas 36€

SEAFOOD

HOT SEAFOOD PLATTER 260€
gratinated with parsley butter, half a lobster, king prawns, king crab leg, 6 razor clams

COLD SEAFOOD PLATTER 230€
6 Gillardeau No. 3 oysters, half a lobster, 4 pink prawns, king crab

GILLARDEAU SPECIAL NO. 3 OYSTERS
6 oysters 36€
9 oysters 52€
12 oysters 64€

An allergen list is available on request.

STARTERS

Price in Euros, VAT included

PASTA & TRADITIONAL DISHES

TRADITIONAL TARTIFLETTE, bacon and onions 41€
PIPE RIGATE WITH BLACK TRUFFLE, Comté cheese and ham 51€

MEAT

SNAIL RAVIOLI, parsley butter, watercress sauce 38€
VEAL ESCALOPE WITH CREAM & MUSHROOMS, fresh tagliatelle 48€
CAESAR SALAD, crispy breaded chicken 43€
CRISPY SHIMEJI & ENOKI MUSHROOMS, smoked aubergine condiment, tahini (VEGAN) 38€
ABERDEEN RIB-EYE, gratinated Bleu de Termignon cheese ravioli 59€
CRISPY CHICKEN BURGER, cheddar, creamy spicy sauce, fries 44€
DOUBLE SMASH BURGER, fries, ketchup, melted cheddar 48€
WHOLE ROASTED FARMHOUSE CHICKEN WITH MORELS, herb-roasted baby potatoes 135€
SLOW-COOKED LAMB SHOULDER 1 KG, bulgur with olives and slow-roasted tomatoes 155€
CHÂTEAUBRIAND ROSSINI, foie gras and black truffle, black truffle mash (350g) 190€

FISH

WHOLE SOLE MEUNIÈRE, Grenoble-style butter sauce, mashed potatoes 89€
BAKED SEA BASS FILLET, artichoke, sea-flavoured whipped butter and fish roe 47€
BLUE LOBSTER, paella-style Venere black rice 79€

SIDES

Fries or **mashed potatoes** 12€ **Truffle mashed potatoes** 25€ **Fries with Reblochon and air-dried beef (Alpine fries)** 19€
Aubergines with Parmesan 16€ **Steamed green vegetables** 15€ **Baby spinach, yuzu and Parmesan** 15€
Bleu de Termignon cheese ravioli 14€ **Fresh tagliatelle with mushrooms** 15€

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DISHES

Price in Euros, VAT included

DESSERT COCKTAILS

TIRAMISU ESPRESSO MARTINI 22€
Belvedere Dirty Brew vodka

CRÈME BRÛLÉE MARTINI 21€
Grey Goose Vodka

DESSERTS

MANGO & PASSION FRUIT CHEESECAKE, 19€
Sweet almond ice cream

SOFT DARK CHOCOLATE COOKIE, 19€
Vanilla and tonka ice cream, caramelised peanuts

CHESTNUT LIÉGEOIS, 18€
Poached pear, chestnut ice cream

BLUEBERRY TART REIMAGINED, 19€
Light vanilla mousse

BRIOCHE FRENCH TOAST (to share) 29€
Light cream and red berries

GENEROUS FLOATING ISLAND (to share) 34€
Pink praline crème anglaise

DESSERT LADDER TO SHARE 86€
Selection of 5 desserts

CHEESE

FRUITIÈRE CHEESE PLATE 38€
Five local cheeses, garden salad and dried fruit

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DESSERTS & CHEESE