



LA FRUITIÈRE
MERIBEL
COURCHEVEL
S. COOPERATIVE

LA FRUITIÈRE

SINCE 2012

THE HOUSE OF SUNTORY

The Nature and Spirit of Japan



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

SIGNATURE COCKTAILS

COCO CHANEL

Belvedere vodka, lime juice, velvet falernum spiced rum liqueur, roasted pineapple & chili, Schweppes Selection Ginger Beer

SIGNATURE GIN TO

Roku gin, Schweppes Selection White Peach & Elderflower tonic, Sakura concentrate

SAUVAGE PALOMA

Codigo 1530 Reposado tequila, Del Maguey mezcal, Ramo d'Oro cardamom limoncello, agave syrup, grapefruit juice

TOKI OLD FASHIONED

Toki Japanese whisky, Sakura syrup, matcha concentrate

TOFFEE APPLE

Espolon tequila, lime juice, homemade apple compote, caramel syrup, Grand Marnier

ROYAL TEA SERVED HOT

(with or without alcohol)

Eminente Reserva rum, honey syrup, lime juice, fresh mint infusion

BELVEDERE DIRTY BREW MARTINI

Belvedere Dirty Brew vodka, Kahlúa, espresso

MAKER'S BOULVARDIER

Maker's Mark whisky, Campari, Red Vermouth

CLEAR ZOMBIE

Havana 3 years rum, Havana club 7 years dark, lime juice, milk, pineapple juice, mango juice Monin

OUR SPRITZES

LOV SPRITZ

Aperol, cranberry juice, violet syrup, Riccadonna Prosecco

HUGO 2.0 ST-GERMAIN

Malfy gin infused with linden blossom, basil-infused St-Germain, raspberry juice, Riccadonna Prosecco

SARTI SPRITZ PASSION

Sarti, vanilla syrup, passionfruit juice, Schweppes Selection Hibiscus

ITALICUS SPRITZ

Italicus, Riccadonna Prosecco, Badoit Rouge sparkling water

LIMONCELLO SPRITZ

Ramo d'Oro Limoncello, Riccadonna Prosecco, Badoit Rouge sparkling water

VIRGIN SPRITZ (non-alcoholic)

Crodino

CHANDON SPRITZ (75cl bottle)

MOCKTAILS (non-alcoholic)

BELLA VITA

Martini Floreale, Excessive Estoublon Rosé, passionfruit juice, vanilla syrup

LOVERDOSE

Schweppes Selection Ginger Ale, lemon juice, orgeat syrup, strawberry purée

VIRGIN NEGRONI

Martini Vibrante, Beefeater 0 non-alcoholic gin, San Bitter

DUBAI-STYLE HOT CHOCOLATE

Van Houten chocolate, whole milk, pistachio paste, Kadaif

Price in Euros, VAT included

"Alcohol abuse is dangerous for your health"

COCKTAILS

CHAMPAGNES (by the glass, 12cl)

Veuve Clicquot Brut Carte Jaune	21€
Veuve Clicquot Rosé	23€
Veuve Clicquot Rich	25€

WINES (by the glass, 12cl)

Homemade mulled wine	14€
----------------------	-----

ROSÉ, PROVENCE

Château d'Estoublon « Roseblood »	13€
Château d'Estoublon « 1489 »	17€

WHITE

Chateau d'Estoublon, "Roseblood", Coteaux d'Aix-en-Provence	13€
Villa Baulieu	15€
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€
Extra Picon		2€
Carlsberg	33cl	10€
Somersby Apple Cider	27,5cl	10€
San Miguel Fresca	33cl	10€
Brooklyn Pulp Art IPA	33cl	13€
1664 Blanc (wheat beer)	33cl	11€
1664 Blonde 0.0% (alcohol free)	33cl	8€

SODAS, FRUIT JUICES & WATERS

Alain Millat Fruit juices	20cl	8€
Sodas (Pepsi, Pepsi Zéro, Lipton Ice tea, Seven Up, Schweppes Citrus, Orangina)	33cl	9€
Red Bull, Red Bull Sugar free, Red Edition Watermelon	25cl	9€
Badoit, Evian	75cl	10€

DIGESTIFS (4cl)

Génépi Liquor, Distillerie des Alpes	18€
Téquila Espolon Blanco	21€
Téquila Patron Silver	25€
Téquila Avion Anejo	34€
Rhum Eminente	21€
Gin Malfy	22€
Gin japonais Roku	23€
Gin Monkey 47	27€
Vodka Beluga Noble	23€
Whisky Whistle Pig	25€
Whisky Hibiki Japanese Harmony	31€
Whisky Yamazaki 12 years	33€
Royal Salute 21 years	27€
Cognac Hennessy VSOP	25€



DIGESTIFS D'EXCEPTION (4cl)

Tequila Avion Reserva 44 extra Anejo	45€
Tequila Avion Cristalino anejo	46€
Tequila Don Julio 1942	49€
Johnnie Walker Blue Label	43€
Chivas Regal 25 years	71€
Cognac Hennessy X0	47€
Vodka Beluga Gold Line	34€
Vodka Grey Goose Altius	42€
Chartreuse Tarragone Jaune 1973-1985	320€



HOT DRINKS

Coffee (Espresso, Decaffeinated, Ristretto)	5,5€
Double espresso, Hot milk, Hot lemon	8€
White coffee, Cappuccino, Hot chocolate	8€
Tea	8€
(Green tea, Earl Grey, English Breakfast, Organic verbena, Lime blossom, Mint)	

DRINKS

CRISPY REBLOCHON LOLLYPOPS , baby spinach and parmesan 	28€
BAKED EGGS , pan fried cep mushrooms, Beaufort cheese shavings 	29€
BEEF TATAKI , like a tartare, homemade ketchup	30€
SEARED RED TUNA WITH PONZU , Ginger and lemongrass	35€
LETTUCE HEART WITH PRAWNS , avocado and grapefruit, honey dressing, coriander	54€
FILO PASTRY TARTELETTE , ratatouille, tomatoes with balsamic vinegar 	28€

TO SHARE

OPEN TOASTED BAGUETTE with morel mushrooms and pan fried foie gras	56€
FRUITIÈRE CHEESE PLATTER : selection of 5 local cheeses, mixed leaf salad, dried fruits 	37€
BLACK TRUFFLE PIZZA	78€
IT'S ALL ABOUT SALMON Carpaccio, jalapeño and raw vegetables, sesame yuzu sashimi, creamy spicy tartare with crispy rice	76€
BURRATA 250 GR , mixed cherry tomato salad with basil 	42€
GIANT CROQUE-MONSIEUR , ham and comté cheese, mixed leaf salad with truffle	49€

SOUPS

VEGETABLE AND LEMONGRASS BROTH , with prawn gyozas	35€
TRADITIONAL FRENCH ONION SOUP GRATINÉE , with bread and Beaufort cheese	34€


SEAFOOD

WARM SEAFOOD PLATTER , baked with parsley butter, half a lobster, prawns, King crab leg, razor clams	260€
OYSTERS N°3 GILLARDEAU	6 pieces 36€
	9 pieces 52€
	12 pieces 64€

The allergy menu is available upon request

STARTERS

PASTA & TRADITIONAL

THE TRADITIONAL TARTIFLETTE , mixed leaf salad	39€
TRUFFLE MACARONI , comté cheese and ham	48€
PISTACHIO AND BURRATA LINGUINI , sundried tomatoes 	44€



MEATS

VEAL ESCALOPE WITH CREAM AND MUSHROOMS , fresh tagliatelle	48€
CAESAR SALAD , crispy breaded chicken	42€
ROSSINI FILLET STEAK , with crispy fondant potato	59€
CRISPY CHICKEN BURGER , cheddar cheese, creamy spicy sauce, fries	44€
SMASH BURGER , frites et ketchup maison	48€

FISH

COD FILLET FISH AND NOT CHIPS , baked potato and tartar sauce	44€
WHOLE TURBOT MEUNIERE , dill and caper butter, mashed potatoes	51€
STEAMED SEA BASS FILLET , Garlic condiment, vegetable tian with basil	46€
GRILLED LOBSTER , baked tomato and bisque linguini	79€

VEGAN AND VEGETARIEN

FILO PASTRY TARTELETTE , ratatouille, tomatoes with Château d'Estoublon balsamic 	28€
VEGGIE BURGER , red cabbage and avocado 	37€

TO SHARE

WHOLE FARMHOUSE CHICKEN WITH MOREL MUSHROOMS , roasted new potatoes	135€
SLOW COOKED LAMB SHOULDER , bulgur wheat with olives and sundried tomato	150€
VEAL TOMAHAWK , "Cordon bleu" style	195€

SIDES

Fries or mashed potatoes 12€	Crispy fondant potato 14€	Steamed vegetables 15€	Truffle mashed potatoes 25€
Cheesy fries with dry cured beef (Alpine fries) 19€		Baby spinach, yuzu and parmesan 15€	
Aubergines with parmesan 16€		Fresh tagliatelle with vegetables 15€	

The allergy menu is available upon request

DISHES

PROFITEROLES, Gianduja hazelnut ice cream and vanilla ganache, chocolate sauce and vanilla pieces	19€
DARK AND MILK CHOCOLATE COOKIE, Vanilla ice cream, caramelized peanuts	18€
MONT BLANC, Meringue and light coffee cream, blueberries, and candied chestnut	18€
MANGO-PASSIONFRUIT CHEESECAKE, Lime crisp, corn flakes, passionfruit sorbet	19€
TIRAMISU, Chocolate case, pistachio praline, and light mousse	19€

TO SHARE

CARAMELIZED BRIOCHE FRENCH TOAST, Apple and pear compote, rich vanilla cream	29€
GENEROUS "ÎLE FLOTTANTE", Crème anglaise with pink praline	34€
SHARING LADDER, A selection of 5 desserts	86€

CHEESE

FRUITIÈRE CHEESE PLATTER, A selection of 5 local cheeses, mixed leaf salad and dried fruits	37€
-------------------------------------------------------------------------------------------------------	-----

The allergy menu is available upon request

DESSERTS & CHEESE