ST-GERMAIN

ST-GERMAIN SPRITZ Liqueur de St-Germain, Sparkling Wine, Bonneval Soda Water	15cl	20 €

SPRITZ

APÉROL SPRITZ Apérol, Sparkling Wine, Bonneval Soda Water	15cl	18 €
ITALICUS SPRITZ Italicus, Sparkling Wine, Bonneval Soda Water	15cl	20 €
CAMPARI SPRITZ Campari, Sparkling Wine, Bonneval Soda Water	15cl	20 €
SARTI SPRITZ Sarti, Sparkling Wine, Bonneval Soda Water	15cl	20 €

COCKTAILS BY L'ALCHIMISTE

FOLIES PINK SANGRIA Rosé Wine Infused with Blueberry & Apple, Italicus Bergamot Liqueur	15cl	20 €
RIDE NEGRONI TONIC Gin Beefeater, Vermouth Rouge, Campari, La French Tonic	15cl	25 €
MOUNTAIN PORN STAR MARTINI Absolut Vodka, Passion Fruit, Vanilla, Champagne Shot	15cl	25 €

MOCKTAILS BY L'ALCHIMISTE

PASSION SPICED MATCHA Passion Fruit, Pineapple, Vanilla, Ginger & Matcha	15cl	16 €
SOFT APPLE SPRITZ Apple, Five by L'Alchimiste & Bonneval Sparkling Water	15cl	16 €

COCKTAILS

Prix TTC en Euros Service Compris

« L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ »

CHAMPAGNE BY THE GLASS (12,5cl)

AOP Champagne Dom Pérignon Brut	75 €
AOP Champagne Perrier-Jouët Grand Brut	25 €
AOP Champagne Perrier-Jouët Blanc de Blancs	30 €
AOP Champagne Perrier-Jouët Blason Rosé	30 €

SPARKLING WINES BY THE GLASS (12,5cl)

VDF "French Cancan" Brut Nature, Gérard Bertrand	15 €
Sparkling Wine 0%	15 €

CARLSBERG JÉROBOAM 3L 150 €

BEERS & CIDER

Draft Beer Carlsberg	25cl	9 €
Draft Beer Carlsberg	45cl	12 €
Draft Beer 1664 Blanc	25cl	9 €
Draft Beer 1664 Blanc	45cl	12 €
Extra Picon	2cl	2 €
Bottle Skoll	33cl	12 €
Bottle Brooklyn East IPA	33cl	10 €
Bottle Tourtel Twist Citron 0%	27,5cl	10 €
Bottle 1664 0%	33cl	10 €
Bottle Magners Cider	33cl	10 €

MINI BOTTLES

Shanky's Whip	2cl	10 €
Jägermeister	2cl	10 €
Extra. Soda Pepsi, Redbull, Gingerbeer	25cl	8 €

APÉRITIFS 0%

Crodino		12 €
Crodino Rosso		12 €
Martini Vibrante 0% & Eau Pétillante		12 €
Extra. Orange Juice	12cl	8 €

WINES BY THE GLASS (12cl)

ROSÉ WINES

AOP Côtes de Provence Château Minuty "Cuvée 281"	21 €
AOP Côtes de Provence Château Minuty "Rosé et Or"	16 €
AOP Côtes de Provence Château Peyrassol	15 €
AOP Côtes de Provence Chât. Ste Marguerite "Fantastique"	17 €
AOP Languedoc Cabrières Clos du Temple	40 €

WHITE WINES

White Wine of the Day	15 €
Sommelier's Selection	Price on Board
AOP Savoie Chignin-Bergeron Domaine Trosset	15 €
AOP Chablis Domaine Oudin	16 €
AOP Pouilly-Fuissé 1er Cru Henri de Villamont	20 €
AOP Sancerre "La Moussière" Alphonse Mellot	20 €

SWEET WINE

AOP Côteaux de l'Aubance Domaine du Matin Calme	15 €

RED WINES

Red Wine of the Day	15 €
Sommelier's Selection	Price on Board
AOP Rasteau "Les Argiles Roses" Domaine de Beaurenard	16 €
AOP Pauillac Baron Nathaniel	17 €
AOP Saint-Émilion Grand Cru Château Fombrauge	26 €
AOP Savigny-les-Beaune "Le Village" Henri de Villamont	18 €
AOP Marsannay "Es Chezots" Domaine Faiveley	25 €

APERITIFS

Ricard, Pastis	2cl	8 €
Martini (Bianco, Rosso, or Extra Dry)	6cl	14 €
Lillet (White, Rosé)	6cl	10 €
Pineau des Charentes	6cl	10 €
Porto Rouge	6cl	10 €
Suze	6cl	10 €
Rinquinquin	6cl	10 €

TEA, SERVED LIKE WINE (12cl)

Satemwa Grands Jardins	18 €

Prices in Euros – Inclusive of service charge

« ALCOHOL ABUSE IS DANGEROUS FOR HEALTH »

APERITIFS

CHEESES

Unlimited Cheese Buffet (For 1 guest only), ... 45 €
Served in our Cheese Cellar

Fruitière Cheese Plate: ..... 28 €
5 Savoy Cheeses, Dried Fruits and Nuts

Farmhouse Faisselle, ... 14 €
Fresh Curd Cheese, Served Plain or with Cream and Blueberries

Fontainebleau, ... 16 €
Whipped Fromage Blanc and Cream, Served Plain or With Honey

CHEESES BY THE PORTION

Cow's Milk Cheeses ..... 12 €
Bleu de Bonneval
Farmhouse Tome des Bauges
Tomme de Savoie
Farmhouse Abondance
Farmhouse Reblochon

Goat's Milk Cheese ..... 12 €
Chevrotin des Aravis
Crottin de chèvre
Tommette de chèvre
Flower-coated goat's milk Tommette
Persillé de Tarentaise

Sheep's Milk Cheese ..... 12 €
Sheep's milk Tommette

Our cheeses are seasonal products.
Depending on maturation and availability, some varieties may occasionally be absent from the selection

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.

CHEESES

PISSALADIÈRE

For 2 guests · Price per person

Pissaladière with Anchovies, Niçoise Salad ..... 25 €

HORS-D'ŒUVRES - STARTERS

Goat's Cheese Salad, Mountain Honey and Dried Fruits and Nuts..... 28 €

Smoked Salmon, Herb Cream and Toasted Brioche ..... 30 €

Leeks Vinaigrette, Ravigote Sauce ..... 25 €

Pressed Lake Geneva Perch, Smoked Eel and Trout Roe ..... 28 €

Green Lentils Salad, Smoked Duck Breast, Confit Gizzards & Duck Foie..... 28 €

Lobster à la Parisienne, Vegetable Macédoine and Coral Cream..... 44 €

Oreiller Belle Aurore, Veal Sweetbreads, Duck Foie Gras & Black Truffle ..... 32 €

Shellfish and Vodka Aspic, Salad and Caviar..... 32 €

Ham "Noir de Bigorre", 100 gr..... 35 €

Lyonnaise-Style Pork Brawn, Lovage Ravigote and Frisée Salad..... 29 €

Fruitière Cheese Plate: 5 Savoy Cheeses, Dried Fruits and Nuts..... 28 €

SHELLFISH & ESCARGOTS

Gillardeau No. 2 Special Oysters

6 pieces ..... 36 €

9 pieces ..... 52 €

12 pieces..... 66 €

Saint-Bernard Escargots in Parsley Butter

6 pieces..... 24 €

12 pieces ..... 44 €

SOUPS

French Onion Soup, Gratinated with Cheese ..... 28 €

Élysée Truffle Soup, Poultry and Duck Foie Gras..... 32 €

Fish Soup, Rouille and Croutons ..... 28 €

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STARTERS

Prices in Euros – Inclusive of service charge

Dishes excluding animal flesh (meat, fish), but which can be cooked with foods of animal origin such as eggs, milk and dairy products.

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VEGETARIANS MAIN COURSES

Parisian-Style Gnocchi, Mornay Sauce and Gratinated Cheese..... 39 €
Parsley and Garlic Mushrooms with Puff Pastry..... 35 €
Seasonal Vegetable Couscous, Preserved Lemon..... 37 €

FISH & SEAFOOD

Fish & Chips, Herb Tartare Sauce..... 42 €
Pike Quenelle, Nantua Sauce..... 45 €
Gratinated **Scallops**..... 46 €
Monkfish à l'Armoricaine, Small Vegetables..... 46 €

CHEF'S DISH OF THE DAY..... 39 €

TRADITIONAL FRENCH CLASSICS

Beef Tartare, Beaufort Cheese Potatoes ..... 42 €
Black Pepper Beef Fillet, Gratin Dauphinois ..... 48 €
Bouchée à la Reine: Chicken, Veal, Sweetbreads & Quenelles in Supreme Sauce. 42 €
Pot-au-Feu, Bone Marrow and Vegetables..... 42 €
Duck Breast Montmorency, Cherries and Sage Polenta ..... 42 €
Toulouse-Style Cassoulet..... 42 €
Sliced Veal Kidneys, Madeira Sauce and Mashed Potatoes..... 42 €
Rabbit with Prunes and Parisian-Style Gnocchi..... 42 €
Artisanal Black Pudding with Apples and Mashed Potatoes..... 38 €
Beef Burgundy, Mashed Potatoes..... 42 €
Pigeon and Duck Foie Gras Pithiviers, Périgord Sauce and Braised Cabbage. 45 €

DISHES TO SHARE

For 3 guests · Price per person

Slow-Cooked Lamb Shoulder, Roasted Vegetables and Rich Savory Jus.... 42 €

For 2 guests · Price per person

Honey-and-Spice Pork Ribs, Beaufort Cheese Potatoes..... 45 €

MAINS

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24-CHOUX CROQUEMBOUCHE

For 4 guests · Price per person

24 Choux Croquembouche ..... 18 €

DESSERTS

Blueberry Tart, Farmhouse Whipped Cream..... 18 €
Vanilla **Mille-Feuille** ..... 18 €
Paris-Brest, Hazelnut Praline ..... 18 €
Rum Baba, Vanilla Whipped Cream ..... 18 €
Apple Tarte Tatin, Cinnamon Crème Fraîche..... 18 €
Crème Caramel ..... 18 €
Brioche French Toast, Suzette Style, Orange and Grand Marnier..... 18 €
Lemon Meringue Tart ..... 18 €
Floating Island, Pink Pralines ..... 18 €
Alsatian-Style Frozen Vacherin, Raspberries and Vanilla ..... 18 €
The Honey Hive: Honey Nougat Ice Cream and Honey Cotton Candy..... 18 €
Pear Gratin, Saffron Sabayon ..... 18 €
Fontainebleau: ..... 16 €
Whipped Fromage Blanc and Cream, Plain or with Honey
Coffee Moka ..... 18 €

DESSERTS TO SHARE

For 3 guests · Price per person

Dark Chocolate Mousse ..... 18 €
Hazelnut Ice Cream with Gourmet Toppings..... 20 €

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SOFTS

Pepsi Regular, Sugar Free, Cherry	33cl	8 €
Lipton Ice Tea Peach, Raspberry, Tropical	33cl	8 €
Orangina	33cl	8 €
La French Tonic, Gingerbeer, Pamplemousse Rose	25cl	10 €
7 Up	33cl	8 €
Red Bull Regular, Zero Sucre, Red Edition	25cl	8 €
El Tony Maté Natural Energy Drink	33cl	8 €
Joséphine Sparkling Water with Botanical Extracts Raspberry & Rosemary, Lemon & Rose, Blueberry & Lime Blossom	33cl	8 €

FRESH SQUEEZED FRUIT JUICES

Orange, Lemon, Grapefruit	20cl	15 €

JUICES

Made in Haute-Savoie

Fruits Juices Apple, Apple-Pear, Apple-Raspberry, Apple-Blueberry	33cl	10 €
Nectar Apricot	33cl	10 €

MINERAL WATERS

Born in Savoie

Bonneval Still Water	75cl	12 €
Bonneval Sparkling Water	75cl	12 €

HOT BEVERAGES

Coffees

Espresso, Decaf Coffee, Macchiato, Ristretto		6 €
Double Espresso		8 €
Irish Coffee	4cl	18 €

Coffees & Milk

Cappuccino, Latte		8 €

Chocolates

Hot Chocolate		8 €
Chocolate & Grand Marnier	2cl	18 €
Chocolate & Chartreuse	2cl	20 €

Vienneses

Chocolate & Whipped Cream, Coffee & Whipped Cream		10 €

Teas

Black Tea English Breakfast		8 €
Black Tea Earl Grey		8 €
Black Tea Red Fruits		8 €
Green Tea Bio à la Menthe		8 €
Green Tea Bio Sencha		8 €
Green Tea Bio Jasmin		8 €
White Tea Rose Litchi		8 €
Rooibos aux Épices		8 €

Herbal Tea

Chamomille, Linden, Verbena, Verbena & Mint		8 €

Hot Wine	20cl	10 €

DRINKS

Prices in Euros – Inclusive of service charge

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LONG DRINKS 4cl

VODKA ORANGE Vodka Absolut	20 €
GIN TONIC Gin Beefeater	20 €
WHISKY PEPSI Whisky Ballantine's Finest	20 €
RHUM PEPSI Havana Club 3 ans	20 €

VODKAS, GINS, TEQUILAS 4cl

VODKA Absolut Elyx	22 €
GIN Monkey 47	28 €
GIN Malfy Original	20 €
TEQUILA Codigo Reposado	25 €
MEZCAL Del Maguey	22 €
Mixers: Pepsi, 7UP, Lipton, La French Tonic, Orange	4€

WHISKIES, SCOTCHS, BOURBONS 4cl

JAMESON Irish Whiskey	15 €
GLENLIVET FOUNDER'S RESERVE Scotch Whisky	20 €
CHIVAS REGAL 12 ANS Scotch Whisky	20 €
CHIVAS REGAL 15 ANS Scotch Whisky	25 €
ABERLOUR A'BUNADH Scotch Whisky	30 €
ABERLOUR 18 ANS Single Malt Scotch Whisky	40 €
THE DEACON Scotland Blended Scotch Whisky	20 €
ROYAL SALUTE 21 ANS Blended Scotch Whisky	50 €
FUJI Single Blended Japanese Whisky	30 €
FUJI Single Malt Japanese Whisky	38 €
RABBIT HOLE	25 €
SKREWBALLS, Peanut Butter Whiskey	22 €
Mixers: Pepsi, 7UP, Lipton, La French Tonic, Orange	4€

RUMS 4cl

HAVANA CLUB 7 ans	20 €
HAVANA CLUB Seleccion de Maestros	35 €
BUMBU THE ORIGINAL	25 €
BUMBU XO	30 €
Mixers: Pepsi, 7UP, Lipton, La French Tonic, Orange	4€

DIGESTIVES 4cl

Amaretto	10 €
Armagnac "Armin 6 ans"	25 €
Calvados AOC Pays d'Auge "Beaujour"	12 €
Chartreuse Verte, **Chartreuse** Jaune	20 €
Fernet-Branca, Génépi	12 €
Get 27, Get 31	15 €
Jägermeister	10 €
Limoncello, Manzanita	12 €

COGNACS 4cl

Martell VS	25 €
Martell Cordon Bleu	40 €
Martell XO	50 €

CREAM LIQUORS MADE IN FRANCE 6cl

LA MENTHEUSE Mint	10 €
LA PULPEUSE Lemon	10 €
LA CROQUEUSE Apple	10 €

SPIRITS 4cl

Raspberry, Kirsch, Mirabelle Plum, Williams Pear, Old Plum Brandy	16 €

SPIRITS ET LIQUORS

Prices in Euros – Inclusive of service charge

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