



RESTAURANT

LA FRUITIÈRE

ALPE D'HUEZ

# CHÂTEAU PEYRASSOL

CUVÉE D'EXCELLENCE



 **PEYRASSOL**

Côtes de Provence

COMMANDERIE DE PEYRASSOL  
83340 Flassans-sur-Issole  
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## APÉRITIFS

Coupe de champagne, Kir Royal	12cl	€12,00
G.H. MUMM Brut Sélection 100% Grand Cru		
Apérol Spritz	10cl	€10,00
Ricard, Pastis 51, Porto	4cl	€ 5,00
Kir	12cl	€ 6,00
Américano, Martini Gin	6cl	€10,00

## BEERS

Draft beer Carlsberg	25cl	€ 6,00
Draft beer Carlsberg	50cl	€ 8,00
Bottle: Carlsberg	33cl	€ 8,00
Bottle: Tourtel Twist	27,5cl	€ 6,00
Bottle: Corona	33cl	€ 8,00

## SODAS & FRUIT JUICES

Sodas:	30cl	€ 4,50	50cl	€ 6,50
Coca Cola, Coca Cola Light, Coca Cola Zéro, Fanta Orange, Sprite, Nestea				
Fruit juice: orange, apple, abricot, tomato	25cl	€ 5,00		
Freshly squeezed fruit juice: lemon, orange			20cl	€ 8,00

## SPRING WATERS

Badoit, Evian	75cl	€ 6,50
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## ROSÉ PROVENCE, SERVED BY THE GLASS

Château Peyrassol, AOP Côtes de Provence	15cl	€ 7,00
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## SAVOIE WINE, SERVED BY THE GLASS

Apremont, Chignin Bergeron, Mondeuse	15cl	€ 6,00
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## WINES TO BE DISCOVERED, SERVED BY THE GLASS

Every day we open bottles of passionate winemakers to discover

Upon references 15cl €10,00 à €12,00

## SPIRITS

Scotch whisky Ballantine's Finest	4cl	€ 10,00
Scotch whisky Ballantine's 17 ans		€ 22,00
Gin Plymouth Navy Strength		€ 16,00
Rhum Havana Club Seleccion de Maestros		€ 20,00
Rhum Diplomatico		€ 15,00
Cognac Martell Cordon Bleu		€ 25,00
Cognac Cortel Napoleon V.S.O.P.		€ 14,00
Hennessy Fine de Cognac		€ 28,00
Armagnac V.S.O.P. Clé des Ducs		€ 14,00
Génépi		€ 8,00
Manzana		€ 8,00
Limoncello		€ 8,00
Chartreuse Verte		€ 9,00
Chartreuse V.E.P Verte		€ 18,00

## HOT DRINKS

Espresso coffee, decaffeinated		€ 2,80
Double espresso, double decaffeinated		€ 4,80
Capuccino, large coffee, coffee with milk, hot chocolate, hot lemon		€ 5,00
Tea or infusion		€ 4,50
Mulled wine	20cl	€ 5,50
Irish coffee	2cl	€ 11,00

## DRINKS

Alcohol abuse is dangerous for your health

Prices in euros inclusive of tax - VAT included

## CHEESES FROM OUR FARM PRODUCERS AND AFFINEURS

### FRUITIÈRE CHEESE PLATTER

A selection of five carefully matured cheeses served with a mixed green salad and dried fruits

€ 19

### BLEU DU VERCORS-SASSENAGE

AOP Vercors Plateau

€ 8

### SAINT-MARCELLIN

Creamy whole milk cheese, IGP Dauphiné

€ 10

### COMTÉ

AOP from the Jura Massif

€ 8

### REBLOCHON FERMIER

€ 8

### SAINTE-MAURE DE TOURAINE

AOP goat's cheese

€ 10

### FAISSELLE FERMIERÈ

Cream and bilberry compote

€ 9

Prices in euros inclusive of tax – VAT included

## CHEESES

## TO SHARE WITH YOUR APÉRITIF

### STARTERS TO SHARE,

Creamed morels, heart of gravlax salmon, home made toasted brioche murçon and reblochon lollipops € 35

### STARTERS

#### CRISPY REBLOCHON LOLLIPOPS,

Polenta, endives, herbs cottage cheese and crispy bacon

€ 17

#### SNAIL AND ROYANS RAVIOLES,

Served in a broth, herbed cream and wild garlic, poached egg

€ 18

#### MORELS AND OYSTER MUSHROOMS,

Creamy, perfect egg at 63°C and spinach

€ 18

#### HEART OF GRAVLAX SALMON,

Yuzu egg vinaigrette, Alpes's apples and Grenoble nuts

€ 19

#### OVEN-ROASTED SAINT-MARCELLIN,

Bouquet of salad leaves, crisp vegetables, aged croutons and walnut vinaigrette

€ 19

#### FRUITIÈRE CHEESE PLATTER,

A selection of five carefully matured cheeses served with a mixed green salad and dried fruits

€ 19

### SOUPS

#### FRENCH ONION SOUP,

Cheese émulsion and home made thyme brioche

€ 14

#### CREAMY SEASONAL VEGETABLE POTAGE

€ 12

Prices in euros inclusive of tax – VAT included

### STARTERS



## FISH DISHES

### FISH & CHIPS,

Pike perch fillet in tempura, tartare sauce, chutney lemon and home made french fries

€ 25

### GRENOBLOISE WAY TROUT,

Slow-cooked, crozet risotto with herbs, capers, lemon, croutons and parsley

€ 28

## MEAT DISHES

### MURÇON SAUSAGE PARMENTIER,

In Chartreuse, with salad of tender young leaves and Grenoble walnuts

€ 24

### BRAISED BEEF CHECK,

Cabbage compote with chestnuts and Charlotte potatoes

€ 25

### MATURED RIB STEAK BEEF WITH JUNIPER,

Gratin dauphinois and jus infused with pine needles

€ 31

### DRY-AGED BEEF BURGER,

Reblochon cheese sauce, cheese beaufort, grilled bacon and home made french fries

€ 29

### IBERIAN PORK CHOP,

Confit, lacquered with spices and reblochon mashed potato

€ 31

### CAESAR SALAD,

Chicken fritters, anchovies, vegetable shavings and Parmigiano Reggiano

€ 24

## PASTA AND RISOTTO DISHES

### RISOTTO ARBORIO,

Whipped herbs butter, winter seasonal vegetable and Parmigiano Reggiano

€ 21

### PENNE RIGATE WITH CREAM, MORELS AND GRILLED BACON

Parmigiano Reggiano shavings and chesnut tree honey

€ 24

## TO SHARE

### 'LABEL ROUGE' FARM CHICKEN,

Hay-cooked with garlic confit, Pont Neuf potatoes, salad of tender young leaves

€ 49

## MAINS

## CHILDREN'S MENU



### **FISH & CHIPS,**

Pike-perch fillet tartare sauce, chutney lemon and french fries

15€

or

### **PENNE BOLOGNESE,**

or

### **ROAST CHICKEN WITH THYME,**

Potato purée or seasonal vegetable and roast chicken jus

**&**

### **COOKIE WITH CHOCOLATE CHIPS,**

Infused milk with pear

or

### **FARM FAISSELLE,**

Cream and bilberry compote

ou

### **DESSERT OF THE DAY**

**&**

### **LA FOLIE DOUCE GIFT**

Prices in euros inclusive of tax – VAT included

## MAINS

## DESSERTS

### LEMON MERINGUE TART,

Plougastel biscuit

€ 10

### OVERSIZED CHOU PASTRY WITH HAZELNUTS,

Whipped vanilla cream, caramel and orasted hazelnuts

€ 11

### RICE PUDDING,

Crushed meringue and bilberry compote

€ 9

### MOIST CHOCOLATE CAKE,

Just out of the oven and milk infused pear

€ 11

### THE WHITE PEAK,

White chocolat mousse, moist chestnut cake and meringue

€ 11

### HOT FUDGE,

Yoghurt ice cream, salted butter caramel and nougatine pieces

€ 10

### MILK, HONEY AND WALNUT,

Walnut crumble AOP, milk with pine-needles emulsion, panna cotta with chesnut tree honey

€ 10

### FARM FAISSELLE,

Cream and bilberry compote

€9

### GOURMET COFFEE, TEA OR CHOCOLATE,

100% Arabica coffee or fine-quality tea with a selection of desserts

€ 12

## TO SHARE

### WALNUT TART,

On Breton shortbread base, walnut praline and beaten egg white

€14

### BILBERRY TART,

On Breton shortbread base, bliberry compte and yoghurt ice cream

€ 14

Prices in euros inclusive of tax – VAT included

## DESSERTS



## RHÔNE VALLEY

### RHÔNE VALLEY - WHITE WINE

2016	Chardonnay Ardèche, Les Champs de Lierre	75cl	€ 28
2015	Crozes-Hermitage, Cave de Clairmont	75cl	€ 36

### RHÔNE VALLEY - RED WINE

2015	Crozes-Hermitage, Cros Mourier	75cl	€ 29
2015	Crozes-Hermitage Immanence, Cave de Clairmont	75cl	€ 56
2016	Saint Joseph, Domaine de la Favière	75cl	€ 38
2016	Saint Joseph « Ro-Rée », Domaine Louis Chèze	75cl	€ 68
2016	Saint Joseph « Ro-Rée », Domaine Louis Chèze	150cl	€ 144
2012	Châteauneuf-du-Pape, Domaine Juliette Avril	75cl	€ 80
2009	Côte Rôtie Les Méandres, Domaine Guy Bernard	75cl	€ 120
2013	Châteauneuf du Pape, Paul Avril	150cl	€ 160
2009	Côte Rôtie, Les Roziers, Domaine Guy Bernard	150cl	€ 250

## LANGUEDOC ROUSSILLON & SUD OUEST

2016	Château Guiraud, Saint-Chinian	75cl	€ 27
2016	Domaine Haut Lirou, Pic-Saint-Loup « La Coquine, Les Trois Poules »	75cl	€ 35
2015	Domaine Haut Lirou, Pic-Saint-Loup « La Coquine, Les Trois Poules »	150cl	€ 74
2016	Domaine Du Mas Conscience, « La Petite Prise »	75cl	€ 39
2015	Domaine La Croix Sainte Eulalie, Saint-Chinian « Baptiste »	75cl	€ 45

## BOURGOGNE

### BOURGOGNE - WHITE WINE

2015	Pouilly-Fuissé, Domaine Bellenand	75cl	€ 48
2012	Chablis 1 <sup>er</sup> Cru, Domaine Denis Race	75cl	€ 65
2013	Chablis, Domaine Matthias	150cl	€ 100

### BOURGOGNE - RED WINE

2013	Hautes Côtes de Nuits, Maison Jaffevin	75cl	€ 38
2015	Hautes Côtes de Nuits, Domaine Thevenot Le Brun	75cl	€ 60
2011	Pommard, Domaine Noizon Vignoble Denis Carre	75cl	€ 88
2012	Vosne Romanée, Vignieux Domaine Dubois	75cl	€ 115

## LOIRE

### LOIRE - WHITE WINE

2016	Le Petit Mont, Sauvignon	75cl	€ 29
2016	Sancerre, Domaine des Tayaux	75cl	€ 40
2013	Pouilly Fumé, Domaine Francis Blanchet	75cl	€ 44

### LOIRE - RED WINE

2012	Chinon, Domaine De La Roche Honneur	75cl	€ 38
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## WINES

## BORDEAUX

### PREMIÈRES CÔTES DE BLAYE

2010 Château Peybonhomme Les Tours, Cru Bourgeois 150cl € 60

### SAINT-ÉMILION & SAINT-ÉMILION GRAND CRU

2012 Château Tour Calon, Montagne Saint-Émilion 75cl € 44

2011 Baron Carl, Baron Philippe De Rothschild 75cl € 45

2008 Grand Barrail Lamarzelle Figeac, Grand Cru Classé 75cl € 55

2006 Le Cadran de Fombrauge 75cl € 65

### PAUILLAC

2010 Baron Nathaniel, Baron Philippe de Rothschild 75cl € 49

### SAINT-JULIEN

2010 Château Peymartin, second vin du Château Gloria 75cl € 70

### MARGAUX

2008 Château Prieuré-Lichine, Grand Cru Classé 75cl € 110

### MÉDOC ET HAUT MÉDOC

2010 Baron Henri, Baron Philippe de Rothschild 75cl € 36

### GRAVES ET PESSAC LÉOGNAN

2011 Les Demoiselles de Larrivet Haut-Brion 75cl € 50

2007 Le Prêlat du Pape Clément 75cl € 59

2009 Le Clémentin du Pape Clément 75cl € 95

2007 Château Smith Haut Lafitte, Cru Classé 75cl € 110

### SAUTERNES

2011 Le Sauternes de Ma Fille, Bernard Magrez 75cl € 45

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## BEAUJOLAIS

2013	Morgon, Domaine de Tempéré	75cl	€ 35
2012	Saint Amour, Domaine de l'Ancien Relais	75cl	€ 40

## PROVENCE

### ROSÉ PROVENCE WINE

Château Peyrassol, AOP Côtes de Provence	75cl	€ 60
	150cl	€ 120
	300cl	€ 240
	450cl	€ 370
	600cl	€ 500

Château Minuty, Cuvée Rose et Or	75cl	€ 70
	150cl	€ 140
	300cl	€ 280
	600cl	€ 580

## SAVOIE

### SAVOIE - WHITE WINE

Apremont Cuvée Nicolas, Domaine Masson & Fils	75cl	€ 29
Roussette Vieilles Vignes, « Cep Noir », Jean Cavaillé	75cl	€ 34
Chignin Bergeron, Vignoble de la Pierre Yves Girard Madoux	75cl	€ 38
Roussette de Savoie, Terres de Famille, Jean Cavaillé	150cl	€ 62

### SAVOIE - RED WINE

Gamay Jongieux, François Carrel	75cl	€ 28
Mondeuse « Cep Noir », Jean Cavaillé	75cl	€ 36

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## WINES

## BRUT CHAMPAGNE

G.H. MUMM Brut Sélection 100% Grand Cru	75cl	€ 90
	150cl	€ 180
G.H. MUMM Grand Cordon	75cl	€ 95
G.H. MUMM Blanc de Blancs 100% Grand Cru	75cl	€ 115
	150cl	€ 220

## GREAT CUVEES

G.H. MUMM Cuvée Prestige R. Lalou	75cl	€ 280
Jacquart Blanc de Blancs	75cl	€ 120
Ruinart Blanc de Blancs	75cl	€ 130
	150cl	€ 260
Dom Pérignon	75cl	€ 280
Cristal Roederer	75cl	€ 350

## PINK CHAMPAGNE

G.H. MUMM Brut Rosé	75cl	€ 110
	150cl	€ 220
Ruinart Brut Rosé	75cl	140€
	150cl	300€
Jacquart Rosé	75cl	€ 105
Charles VII Smooth Rosé	75cl	€ 90

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## RHÔNE VALLEY

### **SAINT-JOSEPH, DOMAINE DE LA FAVIÈRE 2016**

**75CL**

**38€**

Thomas Putman is a young winemaker under 40 years old. His vineyard is at Mallevall. This cuvée comes from syrah vineyards on clay-limestone soil. Respecting nature he doesn't use chemical additive at all. He harvests grapes among the last ones of the naming, pushing his grapes to an optimal maturity. We discover a dark color wine in the aromatic notes of mature black fruits, pepper and licorice. The beginning on mouth is round and greedy, with a beautiful freshness bringing an good balance.

## SAVOIE

### **DOMAINE JEAN MASSON ET FILS, CUVÉE « NICOLAS » 2015 AOC SAVOIE APREMONT**

**75CL**

**€ 29**

Jean-Claude Masson is an inspiring and passionate wine-grower who loves talking about his passion of his vineyard. He refuses using pesticides and wants to give his children his vineyard as pure as possible. This vintage is 100% made of Jacquère and gives us a powerful and franc pleasure. You should discover it!

### **CHIGNIN BERGERON VIGNOLE DE LA PIERRE YVES GIRARD MADOUX**

**75CL**

**€ 38**

Yves Girard Madoux passionately cultivates his eleven-hectare vineyard located on the clay-limestone slopes of the Tormery hillside at Chignin. He does not use any pesticides. When you taste this Chignin Bergeron, it displays a limpid yellow light with golden tints. It gives a rich and persistent bouquet with hints of lily and toasted bread. This wine is clear and intense in mouth, with a sweet and pleasant taste.

## LANGUEDOC ROUSSILLON

### **DOMAINE HAUT LIROU, PIC-SAINT-LOUP « LA COQUINE, LES TROIS POULES »**

**75CL**

**€ 35**

**150CL**

**€ 74**

The Haut Lirou winery has been run by the Rambier family for five generations in parcels growing in the optimum location at the top of the Pic. This cuvée is made from a blend of equal amounts of syrah and grenache, matured in vats to create an explosion of fruits tending towards blackcurrant, raspberry and blueberry with a great aromatic intensity. In the mouth, the syrah brings a touch of spice and white pepper to create a wonderfully fresh balance. This cuvée's arch enemy is the wild boar, which can't get enough of the grapes once they have reached maturity. As a result, the owner owns the largest private hunting ground in the region in order to protect his vines. Try it with the duck confit parmentier.

### **LE MAS DE CONSCIENCE, « PETITE PRISE », 2015**

**75CL**

**€ 39**

Éric Ajourque is a passionate winemaker who took over the winery in 2012. He reorganized it and works with his horse, refusing using any chemical additive. This cuvée is a mix of syrah and grenache it's a very soft and with well-balanced tannic structure.

### **DOMAINE LA CROIX SAINTE EULALIE, SAINT-CHINIAN, CUVÉE « BAPTISTE », 2015**

**75CL**

**€ 45**

A family winery taken over by a dynamic woman Agnès Gleizes. The wine have her feminine touch, in particular this 'Baptiste' cuvée. With its highly complex nose, it progresses from roasted, chocolatey notes to lightly candied black fruits, with both fig and blackcurrant present too. In the mouth it is certainly rich but also extremely elegant, with a wonderful acidity that refreshes the palate. Grown in schist and limestone soils in the heart of Languedoc Roussillon, it brings an incredible freshness to the distinctly Mediterranean climate. No surprises here: a fine wine from a fine terroir.

## « OFF-PISTES » WINES