



RESTAURANT

LA FRUITIÈRE

ST-GERVAIS MEGÈVE

CHÂTEAU PEYRASSOL

CUVÉE D'EXCELLENCE



Côtes de Provence



COMMANDERIE DE PEYRASSOL
83340 Flassans-sur-Issole
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APÉRITIFS

Coupe de champagne, Kir Royal	12cl	€15,00
G.H MUMM Brut Sélection 100% Grand Cru		
Aperol Spritz	10cl	€ 10,00
Ricard, Pastis 51, Porto	4cl	€ 6,00
Kir	12cl	€ 7,00
Américano, Martini Gin	6cl	€ 12,00

BEERS

Draft beer Carlsberg	25cl	€ 6,50
Draft beer Carlsberg	50cl	€ 8,00
Bottle: Carlsberg	33cl	€ 8,00
Bottle: Tourtel Twist	27,5cl	€ 6,50
Bottle: Corona	33cl	€ 8,00
Bottle: Blanche du Mont-Blanc	33cl	€ 8,00

SODAS & FRUIT JUICES

Sodas:	30cl	5,50€	50cl	7,00€
Coca Cola, Coca Cola Light, Coca Cola Zero, Fanta Orange, Sprite, Nestea				
Fruit juice: orange, apple, abricot, tomato	25cl	€ 5,50		
Freshly squeezed fruit juice: lemon, orange	20cl	€ 8,50		

ROSÉ PROVENCE, SERVED BY THE GLASS

Château Peyrassol	15cl	€ 8,00
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SAVOIE WINE, SERVED BY THE GLASS

Apremont, Chignin Bergeron, Mondeuse	15cl	€ 7,00
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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 € 12,00 à € 14,00

SPIRITS

	4cl	
Scotch whisky Ballantine's Finest		€ 15,00
Scotch whisky Ballantine's 17 years		€ 20,00
Gin Plymouth Navy Strength		€ 18,00
Rhum Havana Club Seleccion de Maestros		€ 20,00
Cognac Martell Cordon Bleu		€ 25,00
Génépi		€ 8,00
Green Chartreuse		€10,00
Chartreuse Cuvée des MOF Sommeliers		€16,00
Green V.E.P. Chartreuse		€22,00

HOT DRINKS

Espresso coffee, decaffeinated		€ 3,00
Double espresso, double decaffeinated		€ 5,80
Capuccino		€ 6,00
Large coffee, large coffee with milk,		€ 6,00
Hot chocolate, hot lemon		
Tea or Infusion		€ 5,80
Mulled wine	20cl	€ 6,50
Irish coffee	2cl	€ 13,00

SPRING WATERS

Badoit, Evian	75cl	€ 7,00
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DRINKS

Alcohol abuse is dangerous for your health

Prices in euros inclusive of tax - VAT included

CHEESES FROM OUR FARM PRODUCERS AND ARTISAN AFFINEURS

FRUITIÈRE CHEESE PLATTER

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

€ 25

BEAUFORT

Beaufort AOP

€ 12

ABONDANCE

Farm Abondance

€ 9

FARM TOMME

Mont-Blanc Region

€ 9

FARM GOAT CROTTIN

A superior goat's cheese from Grand Massif Agricultural Group

€ 9

REBLOCHON

AOP reblochon

€ 9

FARM FAISSELLE

Bresse AOC cream and bilberries

€ 12

Prices in euros inclusive of tax - VAT included

CHEESES

TO SHARE WITH YOUR APERITIF

STARTERS TO SHARE,

Creamed morels, half-smoked salmon, campaign terrine and reblochon lollipops

€ 39

PETROSSIAN ROYAL CAVIAR,

30 grams, served with blinis, Bresse cream, shallots and chives

€ 90

STARTERS

BONE MARROW BRIOCHE,

Roasted in garlic butter, button mushroom duxelle and tarragon bone marrow, veal emulsion

€ 20

CRISPY REBLOCHON LOLLIPOPS,

With peasant bacon, creamy herb dish with Torino lemon and coriander

€ 22

MORELS AND OYSTER MUSHROOMS,

Creamed, slow-cooked egg at 63°C and bread tuile

€ 19

BOUQUET OF MIXED SALADS,

Fine trenched Savoie tomme, slice of brioche and egg cooked at 63°C

€ 17

SALMON SEMI-SMOKED,

Blinis, double cream, apple Granny Smith emulsion and Green Chartreuse

€ 22

SAINT-MARCELLIN,

Whole, barely melted, Kalamata olive, Iberian chorizo and mint bergamot

€ 24

FRUITIÈRE CHEESE PLATE,

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

€ 25

SOUPS

FRENCH ONION SOUP,

Brown, comté and roasted brioche

€ 18

CREAMY SEASONAL VEGETABLE POTAGE,

€ 16

STARTERS

MEAT DISHES

PORK FILET MIGNON,

Cooked at 51°C, creamed polenta, caramelised onions, spinach, in a yellow strong Chartreuse jus € 35

BRAISED BEEF CHECK,

Simmered, small vegetables, candied ginger € 28

ARGENTINIAN ENTRECOTE FROM METZGER BROTHERS,

Mashed potatoes with reblochon, Savora with spices € 36

DRY AGED BEEF BURGER,

Beaufort and raclette cheese, grilled bacon, ginger and soya cream, stewed onions and french fries € 33

VEAL PARMENTIER,

Fresh parsley, shallot and mixed salad € 29

CAESAR SALAD,

Chicken donuts, anchovies, vegetable shavings and Parmigiano Reggiano € 28

FISH DISHES

FISH & CHIPS,

Loin of cod fritter, tartare sauce and lemon € 29

SALMON MI-CUIT,

Semi-smoked, creamed potatoes, kale, lemon condiment € 34

PASTA AND RISOTTO DISHES

CREAMY RISOTTO,

Arborio rice, Paris's mushrooms, candied shiitakés with spicy pine € 28

CREAMED LINGUINE WITH BLACK TRUFFLE

Bresse AOC cream, Parmigiano Reggiano and meat juice € 33

TO SHARE

PRICE PER PERSON

LANDES FARM-REARED CHICKEN,

Thyme and garlic confit, roast chicken jus, potato purée, mixed salad and season simmered vegetables € 29

SHOULDER OF SUCKLING LAMB COOKED FOR 7 HOURS,

Confit with mountain spices, squash, Perles de Savoie Pasta, apricots and grapes, lamb jus with anthésite € 39

RIB STEAK

Upon availability, served with potato purée, mixed salad and season simmered vegetables € 69

MAINS

CHILDREN'S MENU



FISH & CHIPS,

Loin of cod fritter, tartare sauce and lemon

€ 25

or

BOLOGNAISE LINGUINE,

Grated emmental

or

ROAST CHICKEN WITH THYME,

Mashed potatoes and roast chicken juice

&

HOT FUDGE WITH CHOCOLATE SAUCE,

Yoghurt ice cream and nougatine pieces

or

RICE PUDDING,

Salted butter caramel

or

FARM FAISSELLE,

Bresse AOC cream and blueberries

&

LA FOLIE DOUCE GIFT

MAINS

DESSERTS

LEMON MERINGUE TART,

Shortbread

€ 12

OVERSIZED CHOU PASTRY WITH HAZELNUTS,

Whipped vanilla cream, caramel and roasted hazelnuts

€ 12

BILBERRY FRITTER

Bilberry coulis with pine honey, mascarpone cream and maple syrup

€ 12

HOT FUDGE,

Yoghurt ice cream, hot salted butter caramel and nougatine pieces

€ 12

MOIST CHOCOLATE CAKE,

Served in a cast iron casserole, just come out of the oven

€ 12

RICE PUDDING VERRINE,

Salted butter caramel

€ 12

RUM BABA WITH BLOOD ORANGE,

Mascarpone vanilla cream

€ 12

MERINGUE AND MARRON GLACÉ,

Ardèche chestnut cream and light mascarpone with vanilla

€ 12

FARM FAISSELLE,

Bresse AOC cream and bilberries

€ 12

GOURMET COFFEE OR TEA,

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

€ 15

Prices in euros inclusive of tax - VAT included

DESSERTS

BRUT CHAMPAGNE

G.H MUMM Brut Sélection 100% Grand Cru	75cl	€ 140
	150cl	€ 280
G.H MUMM Grand Cordon	75cl	€ 150
	600cl	€ 1400
G.H MUMM Blanc de Blancs 100% Grand Cru	75cl	€ 160
	150cl	€ 320
Jacquart Blanc de Blancs	75cl	€ 130

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GREAT CUVEES

G.H MUMM Cuvée Prestige R. Lalou	75cl	€ 310
Ruinart Blanc de Blancs	75cl	€ 230
	150cl	€ 460
	300cl	€ 1000
Dom Pérignon	75cl	€ 400
	150cl	€ 1000
	300cl	€ 3000
Cristal Roederer	75cl	€ 500
	150cl	€ 1400
	300cl	€ 4000

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PINK CHAMPAGNE

G.H MUMM Brut Rosé	75cl	€ 150
	150cl	€ 300
Ruinart Brut Rosé	75cl	240€
	150cl	440€
Cristal Roederer Rosé	75cl	€ 700
Jacquart Rosé	75cl	€ 140

WINES & CHAMPAGNES

BORDEAUX

SAINT-ÉMILION & SAINT-ÉMILION GRAND CRU

2010	Baron Carl, Baron Philippe de Rothschild	75cl	€ 47
2012	Château Patris, Grand Cru	75cl	€ 68
2010	Château Fombrauge, Grand Cru Classé	75cl	€ 95

SAINT-ESTÈPHE

2008	Château Tour des Termes, Cru Bourgeois	75cl	€ 75
2012	Château Franck Phélan	75cl	€ 80
2012	Château Franck Phélan	150cl	€ 170

PAUILLAC

2010	Baron Nathaniel, Baron Philippe de Rothschild	75cl	€ 55
2011	Château Croizet Bages, Cru Classé	75cl	€ 110

SAINT-JULIEN

2011	Château Talbot, Grand Cru Classé	75cl	€ 135
2009	Château Talbot, Grand Cru Classé	150cl	€ 260

MARGAUX

2014	La Sirène de Giscours	75cl	€ 95
2008	Château Prieuré-Lichine, Grand Cru Classé	75cl	€ 140

MÉDOC ET HAUT MÉDOC

2010	Baron Henri, Baron Philippe de Rothschild	75cl	€ 45
2009	Château Malescasse, Cru Bourgeois	75cl	€ 62
2009	Cuvées Les Douves du Château La Tour Carnet	75cl	€ 68
2009	Château La Tour Carnet, Cru Classé	75cl	€ 90

GRAVES ET PESSAC LÉOGNAN

2012	Les Demoiselles de Larrivet Haut-Brion	75cl	€ 70
2009	Château Larrivet Haut-Brion	75cl	€ 110

SAUTERNES

2011	Le Sauternes de Ma Fille, Bernard Magrez	75cl	€ 60
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RHÔNE VALLEY

RHÔNE VALLEY - RED WINE

2015	Mas du Notaire, Domaine Rambier	75cl	€ 40
2014	Vacqueyras Vieilles Vignes, Domaine de Sandilaure	75cl	€ 52
2015	Crozes-Hermitage Immanence, Cave de Clairmont	75cl	€ 69
2015	Saint Joseph « Ro-Rée », Domaine Louis Chèze	75cl	€ 76
2016	Saint Joseph « Ro-Rée », Domaine Louis Chèze	150cl	€ 160
2013	Côte Rôtie, Domaine François Gérard	75cl	€ 130

RHÔNE VALLEY - WHITE WINE

2016	Crozes-Hermitage, Cave de Clairmont	75cl	€ 44
2012	Condrieu Cuvée de Breze, Domaine Louis Chèze	75cl	€ 95

LANGUEDOC ROUSSILLON

LANGUEDOC ROUSSILLON - RED WINE

2014	Domaine Haut-Lirou, Pic-Saint-Loup « La Coquine, Les Trois Poules »	75cl	€ 40
2015	Domaine Haut-Lirou, Pic-Saint-Loup « La Coquine, Les Trois Poules »	150cl	€ 84
2013	Domaine La Croix Saint Eulalie, Saint-Chinian « Baptiste »	75cl	€ 48
2015	Château Puech Haut Prestige, Grand Cru	75cl	€ 62

BOURGOGNE

BOURGOGNE - WHITE WINE

2016	Pouilly-Fuissé « Terroirs », Domaine Sangouard Guyot	75cl	€ 68
2013	Chablis 1 ^{er} Cru, Vaillons, Domaine Laroche	75cl	€ 70
2012	Meursault Les Tillets, Domaine Denis Carré	75cl	€ 95

BOURGOGNE - RED WINE

2015	Hautes Côtes de Nuits, Domaine Thevenot Le Brun	75cl	€ 65
2014	Savigny Les Beaune « Les Golardes », Domaine du Prieuré	75cl	€ 75
2014	Pommard « Les Noizons », Domaine Denis Carré	75cl	€ 125
2014	Vosne Romanée, Domaine Confuron Gindre	75cl	€ 155

LOIRE

LOIRE - WHITE WINE

2016	Sancerre, Domaine des Tayaux	75cl	€ 48
2016	Pouilly Fumé, Domaine Blanchet	75cl	€ 56

WINES

IGP ALLOBROGES WINE

2016 Viognier, Domaine Tardy

75cl € 34

PROVENCE

ROSÉ PROVENCE WINE

Château Minuty, Cuvée Rose et Or

75cl € 75

150cl € 150

300cl € 300

600cl € 720

Château Peyrassol, AOP Côtes de Provence

75cl € 60

150cl € 120

300cl € 240

450cl € 400

600cl € 550

SAVOIE

SAVOIE - WHITE WINE

Apremont Cuvée Nicolas, Domaine Masson & Fils

75cl € 38

Roussette Vieilles Vignes « Cep Noir », Jean Cavaillé

75cl € 40

Chignin Bergeron, Vignoble de la Pierre Yves Girard Madoux

75cl € 42

SAVOIE - RED WINE

Mondeuse Vieilles Vignes, « Cep Noir » Jean Cavaillé

75cl € 38

INTERNATIONAL WINE

CHILI

2011 Acrobata Carmenere/Cabernet Sauvignon

75cl € 52

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WHITE SAVOIE

DOMAINE JEAN MASSON ET FILS, CUVÉE « NICOLAS » AOC SAVOIE APREMONT 75CL € 38

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 VIGNOBLE DE LA PIERRE YVES GIRARD MADOUX 75CL 42€

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.

RHÔNE VALLEY

LE MAS DU NOTAIRE, DOMAINE RAMBIER, 2015 75 CL € 40

The Mas du Notaire AOP Costières de Nîmes 2015 is a vineyard located in the south of Rhône Valley, assembling syrah, grenache, carignan and mourvèdre. The daughter of Mr. Rambier gave up her career as a solicitor to head this vineyard. The wine is dark, dense, rich and well structured. It's very powerful with notes of ripe red and black fruits, and also taste of liquorice. It perfectly goes with strong testing plates.

DOMAINE FRANÇOIS GÉRARD CÔTE-RÔTIE 2013 75 CL € 130

A full, rich wine from a dense and well-structured 2013 vintage which never departs from its remarkable freshness. The vines grow in prestigious terroirs, making this a wonderfully powerful wine. Xavier Gérard is one of the very few winemakers to own a few hundred square metres of the famous 'La Landonne' terroir, Côte-Rôtie's most prestigious. Try it with the dry-aged beef burger with Beaufort cheese, grilled bacon, ginger and soya crème served with French fries.

LANGUEDOC ROUSSILLON

DOMAINE LA CROIX SAINTE EULALIE, SAINT-CHINIAN, CUVÉE « BAPTISTE » 75 CL € 48

A family winery taken over by a dynamic woman Agnès Gleizes. 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.

DOMAINE HAUT LIROU, PIC-SAINT-LOUP « LA COQUINE, LES TROIS POULES » 75 CL € 40
150 CL € 84

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.

« OFF-PISTES » WINES