

beverages

- CLASSICS -

Ricard	2 cl	4.50
Martini	2 cl	4.50
Suze	2 cl	4.50
Whisky	4 cl	7
Japanese premium whisky	4 cl	12

- KIRS -

Cream of your choice : blackcurrant, peach, cherry, blueberry, blackberry, wild strawberry chestnut

With white wine - Savoie	12 cl	6
With sparkling wine - Savoie	10 cl	7

- SPARKLING -

Crémant of Savoie		
Les bulles d'Hortense - Saint Germain - AOP	10 cl	6
	75 cl	33
Biscantin	10 cl	3
Cider from the valley of Thônes	75 cl	15
Bulles de ruche		
Sparkling lychee flower mead	10 cl	5
Extra brut	75 cl	25

- HARD SELTZER -

BLIZ, a drink made in Grand-Bornand: slightly alcoholic sparkling water (4%) flavored with fruits and plants, organic, gluten-free and low in calories, 27.5 cl

Génépi & elderflower
Lemon & Ginger
Strawberry & basil
Blueberry & lime

NEW LOCAL FRESH

6

- COCKTAILS -

Saveur des Aravis		
Biscantin (local cider from the valley), Cointreau, lemon juice	10 cl	6
Aravis' spritz		
Bellecour (local aperol), Biscantin and lemon	22 cl	8
Fresh'marmotte		
Grapefruit, blood orange, elderberry syrup, sparkling water	22 cl	6

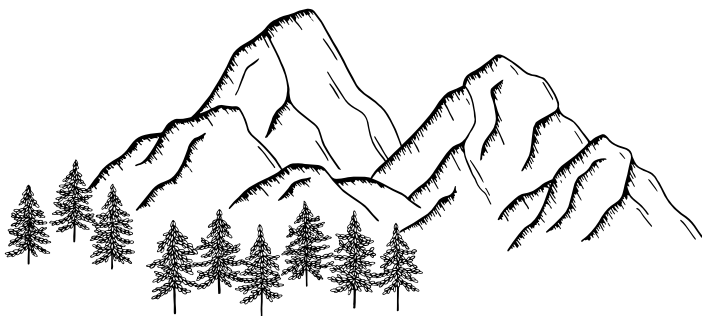
- BEERS -

on draught

B.A.S	25 cl	4
Savoy craft beer		
Hoegaarden	25 cl	4
white beer		

bottle

La Blanche (white)	33 cl	8
Mont-Blanc Brewery		
IPA (indian pale ale)	33 cl	8
Mont-Blanc Brewery		



NET PRICE | SERVICE INCLUDED

Alcohol abuse is dangerous for your health, consume in moderation.

beverages

- COLD DRINKS -

sodas

Coca Cola Original or 0%	33 cl	4
Orangina	25 cl	4
Schweppes citrus	25 cl	4
Homemade lemonade	25 cl	3

juices

Leakage juice Bottle: tomato or grape Glass : apple from the Thônes valley or orange	25 cl	4 3.50
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Fruit nectar Apricot, pineapple	25 cl	4
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Fruit drink Raspberry ou grapefruit	25 cl	4
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Syrups

With water or lemonade Wild strawberry, lemon, blackcurrant, blueberry, mint, peach, grenadine, raspberry, elderberry	25 cl	3
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- THE BOTTLES -

Evian	25 cl	3.50
	1L	5.80
Badoit (red)	33 cl	3.50
Badoit (originale)	50 cl	4.50
	1L	5.80
San Pellegrino	1L	5.80
homemade lemonade	1L	5.80



- HOT DRINKS -

coffee

Coffee espresso "Aosta Valley"	1.80
Americano "Aosta Valley"	1.80
Double ""Aosta Valley"	3.60

tea

3.50

black Darjeeling • BIO
black Earl Grey Flower • BIO
green Gunpowder • BIO
green menthe • BIO

infusion

3.50

Tilleul
Verveine (classic)
Verveine (mint)
Camomille
Local herbs
Mountain plants collected by us

gourmands

Hot chocolate	4.50
Latté macchiato Choice of syrup: caramel, hazelnut, chestnut or vanilla	4.50

wanna eat something ...

If you want to accompany your drink with an ice cream, waffle or homemade pastry, don't hesitate to ask for the dessert menu.

NET PRICE | SERVICE INCLUDED

ALCOHOL ABUSE IS DANGEROUS FOR YOUR HEALTH, CONSUME IN MODERATION.

starter

SALMON GRAVLAX WITH BLACKCURRANT

beetroot tartare
small one or big one

10 | 20

MAROLY SALAD

mixed salad, poached egg, white tome of Maroly with wild garlic
and duo of tomatoes
small one or big one

9 | 18

SAVOIE CHARCUTERIE

small one or big one

10 | 20

main course

LAMB CASSEROLE WITH OREGANO

shoulder of lamb confit with oregano, vegetables and french fries

24

FILLET OF SALMON TROUT WITH GARDEN HERBS

& RED PEPPER TOMATO COULIS
Vegetable garnish and French fries

23

THE BUTCHER'S PIECE WITH PORCINI MUSHROOMS

Vegetable garnish and French fries

26

PEPINETTE RISOTTO WITH SCALLOPS

Alpina Savoie pasta

22

MAGRET DE CANARD AUX CERISES

Vegetable garnish and French fries

25

THE BURGER

Homemade bread, minced steak, sweet potato spaghetti,
reblochon, morillon sauce & French fries

24

spécialités

- À PARTIR D'UNE PART -

LITTLE MAROLY'S REBLOCHON

Small farmhouse Reblochon cheese stuffed with morillons, green salad and shavings of beef smoked by us, steamed potatoes

per portion

28

SLATE OF FARMHOUSE REBLOCHON

Farmhouse Reblochon stuffed with wild mushrooms, steamed potatoes, Savoy diots and green salad

per portion

27

SAVOYARD FONDUE WITH CEPS

and green salad

200 gr of fromage/pers

per portion

27

SAVOYARD FONDUE

and green salad

200 gr of fromage/pers

per portion

22

TARTIFLETTE

and green salad

Fricassee of potatoes, onions and bacon au gratin with farmhouse reblochon

per portion

24

régionales

- À PARTIR DE DEUX PART -

REBLOCHONADE

Farmhouse Reblochon cheese melted by you, accompanied by diots, sausage, potatoes, condiments, caraway

per portion

28

SAVOYARD FONDUE WITH SPARKLING WINE OF SAVOIE and green salad

200 g cheese per person

The bottle opened to make the fondue is served at the table

per portion

28

SAVOYARD FONDUE WITH BISCANTIN and green salad

200 g cheese per person

The bottle opened to make the fondue is served at the table

per portion

27



tartares

- BEEF STEAK TARTARE- RAW MEAT

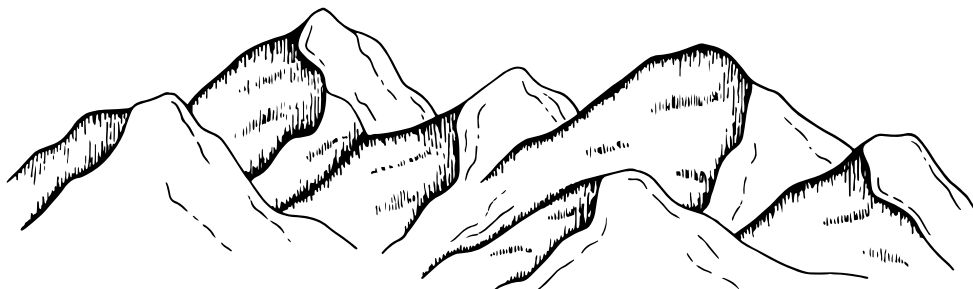
All our tartars (200 gr minimum of beef) are cut at the minute and served with Chips and green salad. The beef is of French/Savoy origin.

THE TRADITION 23
Prepared by us

THE COUNTRY 24
Tartar seasoned by us, served with hot lardons

THE MASSALA 24
Tartar seasoned by us with curry flavour

THE BRÉZAIN 24
Tartar seasoned by us with a rosette of fine shavings of Brézain (local smoked cheese)



kid's menu

- SERVED TO CHILDREN UNDER 12 YEARS OF AGE -

Tortellini with tomato coulis

Or

Corn flakes chicken nuggets
and Chips

Or

Chopped steak
Chips

Ice cream (2 scoops)

11



We are proud to be a partner of Saveurs des Aravis



Produits de nos vallées
et de nos alpages

Saveurs des Aravis is a network of professionals, farmers, refiners, restaurateurs, traders, who are committed through a charter to serving you the best of local products, by communicating their passion for their territory and its practices. traditional.

desserts

ICE CREAM FROM THE ALPES

ICE CREAM

Vanilla, pistachio, dark chocolate, coffee, coconut, genepi, salted butter caramel

SORBETS

blueberry, strawberry, red fruits, cherry, lemon, pear, passion fruit, vine peach

1 | 2 | 3 balls

3 | 5 | 7

extra whipped cream

1.50

HOMEMADE PÂTISSERIES

OF THE DAY

4 - 11

WAFFLES

SUGAR WAFFLES

4

"PÂTE À CASTOR" WAFFLED

homemade hazelnut chocolate spread

5

WAFFLE WITH CHESTNUT CREAM

5

MAROLY 'S COTTAGE CHEESE

WITH CREAM AND BLUEBERRIES

7

WITH FRESH FRUITS AND SPECULOOS

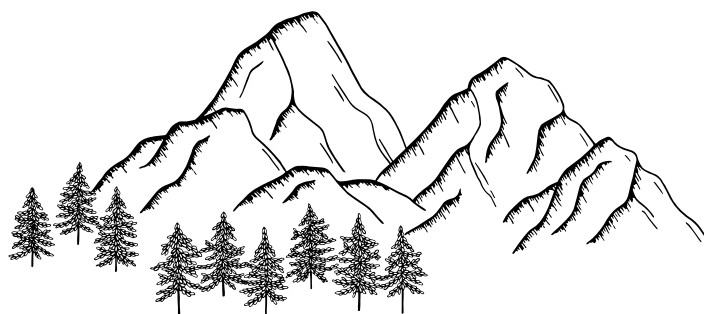
9

FRUIT IN SYRUP

RASPBERRIES OR BLUEBERRIES

7

from Savoie



desserts

- ICE CREAM SUNDAES-

THE CLASSICS

9

CRÉMAILLÈRE

Vanilla ice cream, blueberries or raspberries in syrup and whipped cream

LACHAT

Vanilla ice cream, chestnut cream, chestnut liqueur, whipped cream and flaked almonds

YÉTI

coconut ice cream, meringues, hot chocolate, whipped cream and grated coconut

DAME BLANCHE

vanilla ice cream, hot chocolate, whipped cream

EMBRUNE

blueberry sorbet, blueberry cream, blueberries in syrup and whipped cream

WITH LIQUOR

10

NÉVÉ

lemon ice cream and elderflower liquor

COLONEL

lemon sorbet and vodka

WILLIAMINE

pear sorbet and pear liquor

MONTARQUIS

genepi ice cream and genepi liquor

