



RESTAURANT

LA FRUITIÈRE



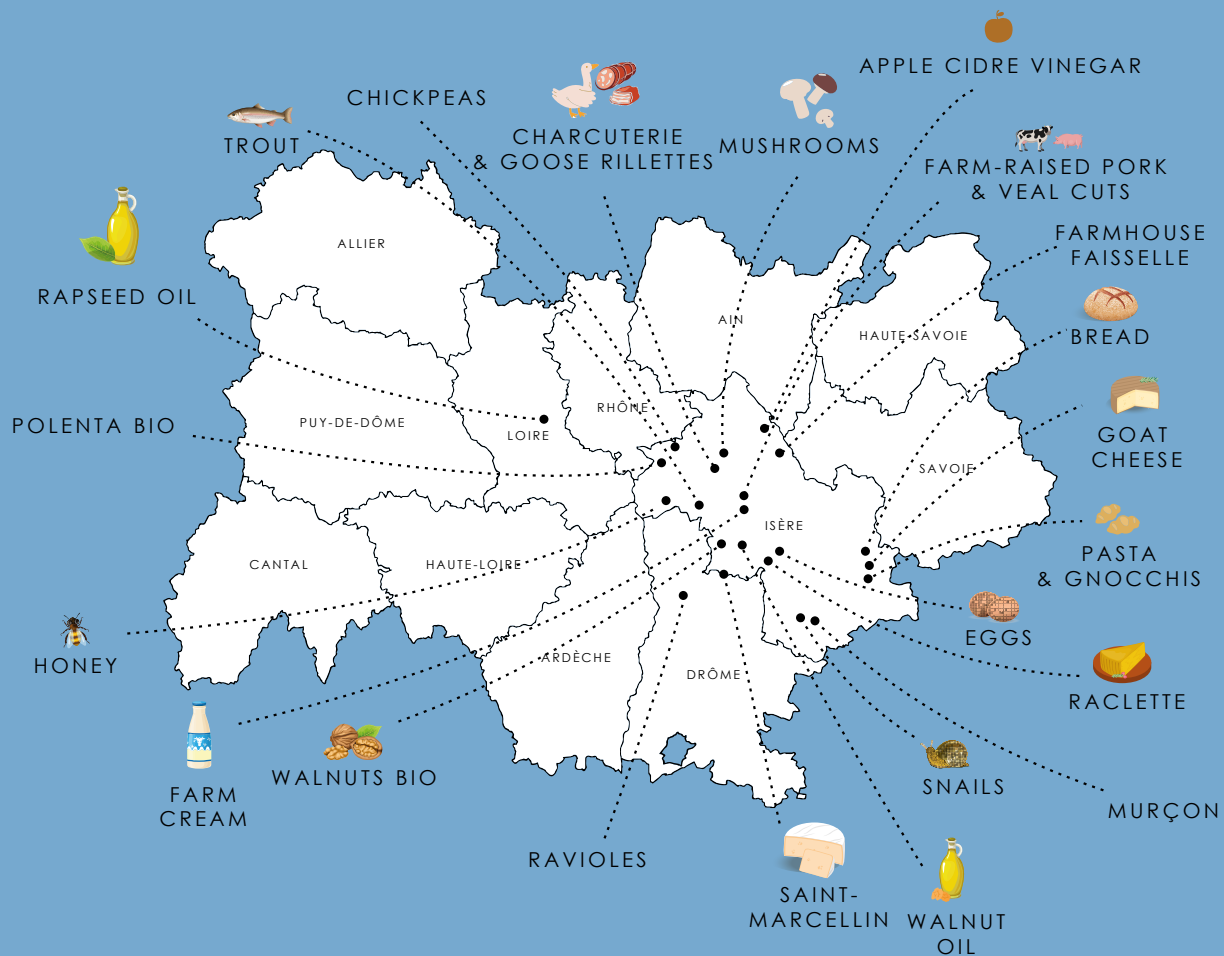


L'ART DE RÉVÉLER LA NATURE*

*À chaque vendange, notre chef de caves sélectionne le meilleur de ce qu'offre la nature pour élaborer les cuvées de la Maison.

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

Chef Stéphane Tarabla and his team are pleased to share with you the experience and expertise of the local Alpine producers and breeders who we work with. From the Oisans to the Chartreuse, including the Vercors, Savoie and Hautes Alpes, our recipes are carefully developed to feature local and seasonal products..



- FERME DE LA BOURRIÈRE, Raclette
- MATHIEU EZINGEARD, Saint-Marcellin
- PISCICULTURE CHARLES MURGAT, Trout
- SALAISON FLORENT, Charcuterie and goose rillettes
- CHAMPILOOP, Mushrooms
- KER ALPIN BOULANGERIE, Bread
- FERME DE BEL-AIR, Eggs
- PÂTES EN OISANS, Pasta and gnocchis
- GAEC DE LA SOURIS VERTE, Polenta BIO

- BOX FERMIER, Transporting our goods
- FERME DU MUGUET, Farmhouse faisselle
- THIERRY GAGE, Walnut oil
- LES DÉLICES DE SYLVIE, Honey
- ROYANS, Ravioles
- JANY, Walnuts Bio
- ESCARGOTIÈRE DU LYS, Snails
- FERME DE CHÂTILLON, Goat cheese
- FERME DU GRAND PRÉ, Rapeseed oil

- FERME DU SOZÉA, Farm cream
- LE VERGER DE MICHEL, Apple cider vinegar
- MOULIN DE JULIE, Chickpeas
- ISÈRE VIANDE, Farm-raised pork and veal cuts
- CHRISTIAN BOUDES, Murçon

THANKS TO OUR PRODUCERS

OUR ALPINE ROOTS

APERITIFS

Glass of champagne Perrier-Jouët	12 cl	16
Glass of champagne Perrier-Jouët blanc de blancs		22
Suze	4 cl	6
Martini white/ red	6 cl	6
Campari	4 cl	6
Ricard	2 cl	4
White wine kir : blackcurrant or peach	12 cl	9
Lillet blanc / rosé	6cl	6

COCKTAILS & MOCKTAILS

 ITALICUS Spritz	20 cl	14
Cocktail Fruitière : <i>Génépi, myrtille fraîche, gingembre, jus de pamplemousse</i>	20 cl	14
Mojito Havana Club Especial	30 cl	14
Aperol Spritz, Campari Spritz	20 cl	13
Crodino Spritz (sans alcool)	40 cl	10

St-Germain Spritz	20 cl	14
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BEERS

Draft :		10
Budweiser	40 cl	11
Picon Bière	40 cl	

Bottle :		9,5
Corona	33 cl	11
Goose Island IPA	33 cl	10,5
Cidre Magners	33 cl	

SODAS

Coca-Cola, Coca-Cola Zero, Fanta Orange, Sprite, Fuze Tea	40 cl	7
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JUICES

Orange, apple, ananas, tomato	25 cl	8
Pressed fruits juice : lemon, orange	15 cl	

HOT BEVERAGES

Coffee, decaffeinated		3,2
Cappuccino, latte, double shot coffee		6
Hot chocolate		5,2
Viennese hot chocolate		6,5
The, infusion		5,2
Mulled wine		7
Irish Jameson coffee		13
Hot toddy with Pères Chartreux's Elixir		13

MINERAL WATERS

Badoit, Evian 75 cl	8,5
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SPIRITS

WHISKY • 4 cl

Ballantine's Finest	12
Chivas Regal 12 years	16
Aberlour 18 years	22

GIN • 4 cl

Beefeater	12
Malfy Con Limone	14
Hendrick's	15
Monkey 47	18

VODKA • 4 cl

Absolut	14
Belvedere	16
Beluga Noble	20

RHUM • 4 cl

Havana Club Especial	14
Bumbu XO	16
Havana club 15 years	21

TEQUILA • 4 cl

Altos Blanco	16
Avion 44	26

REGIONAL DIGESTIFS • 4 cl

Génépi des Pères Chartreux	10,5
Chartreuse Green / Yellow	13
Chartreuse M.O.F.	14
Elixir des Pères Chartreux	14
Chartreuse 9ème Centenaire	15
Chartreuse V.E.P. Green / Yellow	18

DIGESTIFS • 4 cl

Get 27 / 31	11
Poire Williams	11
Manzana	11
Limoncello	11
Baileys Irish Cream	11
Cognac Martell VSOP	12
Cognac Hennessy XO	25
Armagnac UBY 3 years	12
Armagnac UBY 12 years	22
Calvados Dupont Fine	12
Calvados C. Drouin XO	22

Prices VAT included, in euros. Service included. Alcohol abuse is dangerous for your health.

DRINKS

APPETISERS TO SHARE

TRUFFE MELANOSPORUM PIZZA	39
Focaccia, salad sprouts and parmesan cream	
MOUNTAIN BOARD	37
Artisan rillettes, Saint-Marcellin cheese, Murçon brioche, Savoie sausage, reblochon lollipops, fresh cheese, pickled oyster mushrooms, and herbed fresh cheese	
FRUITIÈRE'S BOARD	27
Farm-made Saint-Marcellin, fresh cheese, beaufort, and reblochon from Savoie	
VEGETAL BOARD	29
Pita bread, beetroot hummus, kale chips with hazelnuts, butternut caviar, pickled vegetables with apple cider vinegar and fir honey	

STARTERS

REBLOCHON LOLLIPOPS	19
Crispy then smoked with hay, herb mesclun, and fresh herbed cheese	
BRIOCHE SAINT-MARCELLIN	19
Slow-cooked in a casserole, salad bouquet, and gourmet vinaigrette with walnut from Grenoble AOP	
ISÈRE TROUT CEVICHE	22
Leche de tigre with coriander, lemon, pomegranate, and wakame salad	
VERCORS ESCARGOTS AND RAVIOLES	21
Herb cream broth, Dauphiné Label Rouge ravioles, poached farm egg	
TERRINE OF VEAL SHANK WITH FOIE GRAS	22
Farm-raised veal, pickled oyster mushrooms with apple cider vinegar, Savora mustard, and mesclun of herbs	

SOUPS

FRENCH ONION SOUP WITH 3 ALPINE CHEESES	19
Reblochon brioche, raclette biscuit and beaufort cream	
BUTTERNUT SOUP WITH ALPINE HAY	19
Served in chestnut bread, poached egg, and oyster mushrooms	

The list of allergens is displayed at the cash desk and on the terrace, and is also available from your head waiter.
Prices VAT included, in euros. Service included.

STARTERS

FISH DISHES

FISH & CHIPS	29
Perch, tartar sauce, carrots pickles and homemade french fries	
POACHED MONKFISH WITH FRESH HERBS	32
Dauphiné Label Rouge ravioles and cream broth with watercress	
CRAYFISH CLUB SANDWICH	26
Curry mayonnaise and crayfish bisque, homemade fries	

MEAT DISHES

BEEF CHEEK ROASTED IN A CASSEROLE	29
Braised for 24 hours, carrots, sweet potatoes with cumin, and sriracha mayonnaise	
BEEF BURGER c. 180GR	32
Chili barbecue sauce, grilled bacon, raclette cheese, and homemade fries	
RIBEYE STEAK c. 300GR	36
Aged with juniper berries and mashed potatoes gratin with reblochon from Savoie	
FREE RANGE PORK SPARE RIBS	35
Confited in honey, spiced glaze, and gratinated polenta with beaufort cheese	
CAESAR SALAD	28
Crispy tempura chicken breast, anchovies, parmesan, and romaine lettuce	

PASTA, RISOTTOS AND VEGETARIAN DISHES

HANDMADE GNOCCHI	25
Abondance cheese cream, spinach, hazelnuts, and parmesan	
ARBORIO RISOTTO	26
Fresh herbs, farm-grown oyster mushrooms, and parmesan	
MELANOSPORUM TRUFFLE RISOTTO	39
Arborio rice, parmesan, and Melanosporum truffle	
HANDMADE RADIATORI PASTA	29
Morel sauce, tarragon, and oyster mushrooms	Truffle option: +12
WINTER VEGETABLE TAGINE	24
Quinoa, cumin, and beetroot cabbage salad	

FOR 2 TO SHARE

FARM-RAISED LABEL ROUGE CHICKEN c. 1.4KG, STUFFED WITH MORELS AND TRUFFLE	36/PERS
Free-range chicken, roasted with alpine hay, polenta cake gratin with parmesan, and young leaf salad	
FARM-RAISED PORK RACK c. 1 KG	30/PERS
Roasted with flower honey, creamy beaufort polenta, and young leaf salad	
PRIME RIB OF BEEF SMOKED WITH PIN NEEDLES c. 1KG	110/kg
Aged for 3 weeks, chimichurri sauce, homemade fries, and young leaf salad	

MAINS



CHILDREN'S MENU 19€

FISH & CHIPS

Lake perch tempura, homemade fries
and tartar sauce

or

RADIATORI PASTA WITH NEAPOLITAN SAUCE

or

CRISPY CHICKEN

Homemade french fries and herbed fresh cheese

&

CHOCOLATE MOUSSE

or

BLUEBERRY COTTAGE CHEESE

or

LIEGE WAFFLE

Salted caramel sauce

&

LA FOLIE DOUCE GIFT

MAINS - CHILDREN'S MENU

CHEESES

FRUITIÈRE BOARD

Saint-Marcellin, fresh cheese, Savoie reblochon and beaufort

27

DESSERTS

OUR TARTS

BLUEBERRY TART

Shortbread with fleur de sel, balsamic blueberry compote, and meringue

13

LEMON TART

Plougastel shortbread, lemon cream, and Italian meringue

13

TATIN TART

Puff pastry, caramelized apples, and fresh cream

13

OUR PASTRIES

CHOCOLATE MOELLEUX

Baked in a casserole, with custard cream

13

PARIS BREST

Almond crackling, hazelnuts, and praline cream

14

CHOCOLATE MOUSSE

Wild pepper mousse, roasted peanuts, and homemade caramel ice cream

12

HOT FUDGE

Farm milk ice cream made in-house, with salted butter caramel

11

FARM FRESH CHEESE FROM LA FERME DU MUGUET

Blueberry compote and fresh cream

10

RICE PUDDING

Vanilla, salted butter caramel, and nougatine shards

10

DESSERT OF THE DAY

Created by our pastry chefs

12

SWEET PLATTER

Coffee, infusion, or tea served with a selection of mini-desserts of the day

14

ALPINE PLATTER

Served with a 3cl mini bottle of Chartreuse Verte

18

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DESSERTS

GLASS OF WINE

RED

		15 cl
2020	Pinot Savoie, Domaine Dupasquier - Savoie PDO	9,5
2019	Cairanne, Domaine Grosset, Famille Brotte - Vallée du Rhône PDO	9,5
2022	Terrasses du Larzac, Jurassic, Domaine de Ruffes - Languedoc-Roussillon PDO	9,5
2017	Pauillac, Baron Nathaniel, Baron Philippe de Rothschild - Bordeaux PDO	12

WHITE

2023	Apremont, Domaine Guillaume Pin - Savoie PDO	9,5
2022	Crozes-Hermitage, Les Palais, Cave de Clairmont - Vallée du Rhône PDO	11
2020	Petit Chablis, Regnard - Bourgogne PDO	12
2022	Touraine, Le Sauvignon, Domaine de Fontenay - Loire PDO	9,5
2022	Gewurztraminer, Glintzberg - Alsace PDO	12

ROSÉ

	Maison Sainte Marguerite AOP Côtes de Provence, Symphonie BIO	9,5
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WHITE WINES

SAVOIE PDO

2023	Apremont, Domaine Guillaume Pin	44
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VALLÉE DU RHÔNE PDO

2022	Crozes-Hermitage, Les Palais, Cave de Clairmont	49
2021	Saint-Peray, Domaine Durand	67
2022	Saint-Joseph, Ro-Rée, Domaine Louis Chèze	79
2023	Châteauneuf-du-Pape, Domaine Chante Cigale	87 165

BOURGOGNE PDO

2023	Petit Chablis, Maison Regnard	52
2022	Chablis, Grand Regnard, Maison Regnard	78 155
2022	Saint-Romain, Domaine Matrot	94
2016	Santenay 1er Cru, Beaurepaire, Domaine Pierre Girardin	122

LOIRE PDO

2023	Touraine, Le Sauvignon, Domaine de Fontenay	49
2023	Pouilly-Fumé, De Ladoucette	67 140
2021	Sancerre, François Crochet	76

ALSACE PDO

2022	Gewurztraminer, Glintzberg	53
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PROVENCE PDO

2022	Château Sainte Marguerite, Cru Classé Côtes de Provence, Fantastique BIO	75
2023	Château Sainte Marguerite, Cru Classé, Marguerite BIO	126

Prices include VAT in euros. Service included.
Excessive alcohol consumption is harmful to your health.

Our vintages may vary during the season. Please refer to our head waiter.

WINES

ROSÉS

75 cl 150 cl 300 cl

PROVENCE PDO

Maison Sainte Marguerite AOP Côtes de Provence, Symphonie BIO	55	110	230
Château Sainte Marguerite, Cru Classé Côtes de Provence, Fantastique BIO	70	140	
Château Minuty, Rose et Or	75	150	290
Château Sainte Marguerite, Cru Classé, Marguerite BIO	110		

RED WINES

75 cl 150 cl

SAVOIE PDO

2020 Pinot Savoie, Domaine Dupasquier	44		
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VALLÉE DU RHÔNE PDO

2019 Cairanne, Domaine Grosset, Famille Brotte	44		
2022 Crozes-Hermitage, Le Clos, Domaine des Rémizières	57		
2023 Saint-Joseph, Ro-Rée, Domaine Louis Chèze	69	149	
2022 Châteauneuf-du-Pape, Domaine Juliette Avril	87		
2022 Côte-Rôtie, Les Méandres, Les Roziers, Domaine Guy Bernard	126		

BOURGOGNE PDO

2023 Hautes Côtes de Nuits, Domaine des Chambris	56		
2021 Santenay, Clos Genets, Domaine P&L Borgeot	76		
2021 Marsannay, Es Chezots, Domaine Bart	110		
2017 Nuits St Georges, Domaine Paget	154		

LANGUEDOC-ROUSSILLON PDO

2022 Terrasses du Larzac, Jurassic, Domaine De Ruffes	44		
2022 Pic-Saint-Loup, L'Orphée, Domaine Mas Foulaquier, BIO	64	135	

BORDEAUX PDO

2018 Médoc, Baron Henri, Baron Philippe De Rothschild	49		
2018 Saint Émilion, Baron Carl, Baron Philippe De Rothschild	58		
2017 Pauillac, Baron Nathaniel, Baron Philippe de Rothschild	62	130	
2019 Haut-Médoc, Château Malescasse	95		
2018 Pomerol, Carillon, Second vin du château Rouget	108		
2015 Saint-Estèphe, Château Franck Phelan	115		
2016 Margaux, La Sirène de Giscours	132		

PROVENCE PDO

2022 Château Sainte Marguerite, Cru Classé Côtes de Provence, Fantastique BIO	75		
2023 Château Sainte Marguerite, Cru Classé, Marguerite BIO	137		

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WINES

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CHAMPAGNES BRUTS

	<i>Bouteille</i> 75 cl	<i>Magnum</i> 150 cl	<i>Jéroboam</i> 300 cl
PERRIER-JOUËT GRAND BRUT	125	250	
PERRIER-JOUËT BELLE ÉPOQUE 2011	310		
DOM PERIGNON VINTAGE 2012	380	820	3 200
ARMAND DE BRIGNAC BRUT GOLD	400	870	3 250
DOM PERIGNON P2	800		

CHAMPAGNES BLANCS DE BLANCS

	<i>Bouteille</i> 75 cl	<i>Magnum</i> 150 cl
PERRIER-JOUËT BLANC DE BLANCS	155	310
ARMAND DE BRIGNAC BLANC DE BLANCS	600	

CHAMPAGNES ROSÉS

	<i>Bouteille</i> 75 cl	<i>Magnum</i> 150 cl
PERRIER-JOUËT BLASON ROSÉ	160	340
PERRIER-JOUËT BELLE ÉPOQUE ROSÉ	500	
DOM PERIGNON ROSÉ	610	1 600
ARMAND DE BRIGNAC ROSÉ	620	

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