



RESTAURANT

LA FRUITIÈRE

DEPUIS 1994



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

OUR ALPINE ROOTS

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.

THANKS TO OUR PRODUCERS:

Ferme de la Bourrière	Raclette
Mathieu Ezingeard	Saint-Marcellin
Pisciculture Charles Murgat	Trout
Salaison Florent	cold meats and pork
Champi'good	Mushrooms
Jany	PDO walnuts
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	Cow cheeses
Salade2fruits	Selection of vegetables
Les Délices de Sylvie	Honey
Royans	Ravioles
Les Escargots du Vercors	Snails
Boulangerie Salazard	Breads
Ferme de Châtillon	Goat cheeses
Ferme du Grand Pré	Rapeseed and walnut oils
Ferme du Sozéc	Farm cream
Le Verger de Michel	Cider vinegar
Moulin de Julien	Chickpeas
Boucherie Sollier	Sisteron lamb
Alexandre Saladim	Mesclun
Benjamin Saby	Butternut and pumpkin

OUR ALPINE ROOTS

APERITIFS

Glass of champagne Perrier-Jouët	12 cl	15
Suze	4 cl	6
Martini white/ red	4 cl	6
Campari	4 cl	6
Ricard	2 cl	4
White wine kir (blackcurrant or peach)	12 cl	9

COCKTAILS

Fruitière's Cocktail: <i>Génépi, fresh blueberry, ginger, grapefruit juice</i>	20 cl	13
Mojito	30 cl	13
Aperol Spritz	20 cl	13
St Germain Spritz	8 cl	14
Cocktail of the day		13

BEERS

Budweiser draft	40 cl	9,5
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Bottled beers:

Corona	35,5 cl	9
Goose Island IPA	33 cl	11
Ginette blanche BIO	33 cl	10
Magners Cider	33 cl	9

SODAS

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

Orange BIO, apple, pineapple, tomato	25 cl	5
Pressed fruit juices: lemon, orange	15 cl	8

HOT BEVERAGES

Coffee, decaffeinated, macchiato		3
Capuccino, Big white coffee		5
Hot chocolate		5
Tea, herbal infusion		5
Mulled wine		6
Irish coffee		12
Hot toddy with Pères Chartreux's Elixir		12

MINERAL WATERS

Badoit, Evian	75 cl	8,5
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SPIRITS

WHISKIES • 4 cl

Ballantine's Finest	12
Jack Daniel's	14
Chivas Regal, 12 years	16

GIN • 4 cl

Beefeater	12
Hendrick's	15

VODKA • 4 cl

Smirnoff	12
Absolut Vodka	14

RUM • 4 cl

Havana Club Especial	14
Diplomatico	14
Zacapa 23	21

TEQUILA • 4 cl

Patron Silver	14
Patron Reposado	18

REGIONAL DIGESTIVES • 4 cl

Génépi des Pères Chartreux	10
Chartreuse Green/ Yellow	12
Chartreuse M.O.F.	13
Chartreuse 9ème Centenaire	15
Chartreuse V.E.P. Green/ Yellow	18

DIGESTIVES • 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 ans	12
Armagnac UBY 12 ans	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 Neapolitan dough and parmesan cream	38
MOUNTAIN BOARD Artisanal rillettes from Haute-Savoie, Saint-Marcellin, murçon brioche, reblochon lollipop, fresh cheese, Italian-style oyster mushrooms and trout gravlax	36
FRUITIÈRE'S BOARD Farmhouse Saint-Marcellin, fresh cheese, beaufort and reblochon from Savoie	26
VEGETAL'S BOARD Sweet potato caviar with PDO Grenoble walnuts, kale chips with hazelnuts, beetroot hummus, vegetables pickles with cider vinegar	29

STARTERS

REBLOCHON LOLLIPOPS Crispy lollipops served with endives and herb cottage cheese	19
BRIOCHE SAINT-MARCELLIN Steamed in a casserole, salad bouquet and gourmet vinaigrette sauce with PDO Grenoble walnuts	19
ISÈRE TROUT Blueberry chestnut blinis gravlax, focaccia, beetroot and coriander	21
SNAILS FROM VERCORS AND RAVIOLES Served in a creamy herbs broth with ravioles from Dauphiné and a poached farm egg	21
LABEL ROUGE FARM POULTRY TERRINE EN CROÛTE Farm pork, oyster mushrooms, hazelnuts and pistachios with Yellow Chartreuse and herbal mesclun	21

SOUPS

FRENCH ONION SOUP WITH 3 ALPINE CHEESES Reblochon brioche, raclette biscuit and beaufort cream	18
CELERY VELOUTÉ WITH ALPINE HAY Rye bread, egg cooked at 64°C, PDO walnuts and Saint-Alban-de-Roche oyster mushroom	18

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	28
Perch, tartar sauce, carrots pickles and homemade french fries	
POACHED RAINBOW TROUT WITH LEMONGRASS	29
Served with Dauphiné Label Rouge ravioles in a creamy watercress broth	
CRAYFISH CLUB SANDWICH	26
Curry mayonnaise and crayfish bisque, homemade french fries	

MEAT DISHES

BEEF CHEEK CASSEROLE	29
Braised in 24h, served with carrots and farm einkorn	
CHAROLAIS BEEF BURGER c. 180GR	32
Barbecue sauce with oldfashioned mustard, grilled bacon, farmer's raclette and homemade french fries	
RIB STEAK c. 300GR	36
Aged in juniper berries and mashed potatoes gratined with reblochon cheese from Savoie	
SISTERON'S RACK OF LAMB c. 250GR	35
Grilled with savory, herbal cottage cheese and dauphinois gratin	
CAESAR SALAD	28
Crispy tempura of supreme of chicken, anchovies, parmesan and romaine salad	

PASTA AND RISOTTO DISHES

HANDMADE GNOCCHIS	25
Served with a beaufort, tarragon cream and spinach, hazelnuts	
ARBORIO RISOTTO	26
With farm shiitake mushrooms, spinach and parmesan	
MELANOSPORUM TRUFFLE RISOTTO	38
With parmesan and melanosporum	
HANDMADE RADIATORI PASTA	29
Morel, tarragon and oyster mushroom sauce	
	Add truffle option: +12
VEGETABLE CURRY	24
With spelt, toasted garlic bread and fresh herbs	

FOR 2 TO SHARE

ARDECHE LABEL ROUGE FARM-REARED CHICKEN c. 1KG	58
Free-range poultry cooked in Alpine hay, garlic confit, homemade french fries and tender young leaves	
LOIN OF FARM-REARED PORK c. 1KG	56
Roasted with meadow-flower honey, served with creamy polenta with beaufort and tender young leaves	
PRIME RIB OF BEEF SMOKED WITH PIN NEEDLES c. 1KG	110/kg
Maturation 3 weeks, herbal cottage cheese, homemade french fries and tender young leaves	

MAINS



CHILDREN'S MENU 18€

FISH & CHIPS

Lake perch fritter and homemade french fries

or

RADIATORI PASTA IN BOLOGNESE SAUCE

or

CRISPY CHICKEN

Homemade french fries

&

HOMEMADE CHOCOLATE CHIP COOKIE

or

BLUEBERRY COTTAGE CHEESE

or

CHOCOLATE MOUSSE

or

LIEGE WAFFLE

Salted better fudge sauce

&

LA FOLIE DOUCE GIFT

MAINS - CHILDREN'S MENU

CHEESE

FRUITIÈRE BOARD

Saint-Marcelin, fromage frais, Savoie reblochon and beaufort

27

DESSERTS

CHOCOLATE SPONGE CAKE

Oven-baked in pot, on custard

12

ILE FLOTTANTE

Cooked with a wooden spoon, praline eggs whites

10

LEMON PIE

Plougastel shortbread, lemon cream and Italian meringue

13

PARIS BREST

With almond crunch, hazelnuts and creamy praline

13

MOUSSE AU CHOCOLAT

Peanuts and homemade fudge ice cream

12

HOT FUDGE

Homemade yogurt ice cream and salted butter fudge

11

PDO GRENOBLE WALNUT PIE

Shortbread with flower sea salt, PDO Grenoble walnut cream and meringue

13

COTTAGE CHEESE FROM 'FERME DU MUGUET'

Blueberry compote and fresh cream

10

RICE PUDDING

Mascarpone cream, salted butter fudge, nougatine

10

CAFÉ GOURMAND

Coffee with a dessert selection

14

ALPINE CAFÉ GOURMAND

Coffee with a dessert selection served with 3cl of Green Chartreuse

18

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DESSERTS

GLASS OF WINE

RED		15 cl
2019	Pinot Savoie, Domaine Dupasquier - Savoie AOP	9,5
2019	Cairanne, Domaine Grosset, Famille Brotte - Vallée du Rhône AOP	9,5
2020	Terrasses du Larzac, Jurassic, Domaine de Ruffes - Languedoc-Roussillon AOP	9,5
2018	Médoc, Baron Henri, Baron Philippe de Rothschild - Bordeaux AOP	10

WHITE		
2022	Apremont, Domaine Guillaume Pin - Savoie AOP	9,5
2022	Crozes-Hermitage, Les Palais, Cave de Clairmont - Vallée du Rhône AOP	11
2020	Petit Chablis, Regnard - Bourgogne AOP	12
2022	Touraine Sauvignon, Trinqu'âmes, Grange Tiphaine - Loire AOP	9,5
2021	Gewurztraminer, Glintzberg - Alsace AOP	12

ROSÉ FROM PROVENCE PDO

Symphonie, Maison Sainte Marguerite	9,5
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WHITE WINES

PDO SAVOIE		75 cl	150 cl
2022	Apremont, Domaine Guillaume Pin	44	
2019	Chignin-Bergeron, Exception, Domaine Berthollier	52	

PDO VALLÉE DU RHÔNE

2022	Crozes-Hermitage, Les Palais, Cave de Clairmont	49	
2021	Saint-Peray, Domaine Durand	67	
2020	Saint-Joseph, Ro-Rée, Domaine Louis Chèze	79	165
2020	Chateauneuf-du-Pape, Domaine Chante Cigale	87	
2020	Condrieu, Terroirs, Domaine François Merlin	96	

PDO BOURGOGNE

2020	Petit Chablis, Regnard	52	
2021	Chablis, Grand Regnard	78	155
2021	Saint-Romain, Domaine Matrot	94	
2020	Savigny Les Beaune, 1er Cru, La Bataillère, Domaine Albert Morot, BIO	110	
2016	Santenay 1er Cru, Beaurepaire, Domaine Pierre Girardin	122	
2019	Meursault, Les Tillets, Domaine Denis Carré	137	

PDO LOIRE

2022	Touraine, Trinqu'âme, Grange Tiphaine	49	
2019	Saumur Blanc, Coulée D'Aunis, Domaine La Source Du Ruault	61	
2021	Pouilly-Fumé, De Ladoucette	67	140
2021	Sancerre, François Crochet	76	

PDO ALSACE

2021	Gewurztraminer, Glintzberg	53	
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WINES

ROSÉS WINES PDO PROVENCE

75 cl 150 cl 300 cl

Symphonie, Maison Sainte Marguerite	55	110	230
Château Minuty, Rose et Or	75	150	290
Château Minuty, Cuvée 281	95	190	
Whispering Angel, Château d'Esclans	65	130	

RED WINES

75 cl 150 cl

PDO SAVOIE

2018 Pinot Savoie, Domaine Dupasquier	44		
2018 Mondeuse, Arbin, Claude Quenard	56		

PDO VALLÉE DU RHÔNE

2019 Cairanne, Domaine Grosset, Famille Brotte	44		
2020 Crozes-Hermitage, Le Clos, Domaine des Rémizières	57		
2021 Saint-Joseph, Ro-Rée, Domaine Louis Chèze	69	149	
2020 Châteauneuf-du-Pape, Domaine Juliette Avril	87		
2020 Côte-Rôtie, Les Méandres, Les Roziers, Domaine Guy Bernard	126		

PDO BOURGOGNE

2022 Hautes Côtes de Nuits, Domaine des Chambris	56		
2018 Santenay, Clos Genets, Domaine P&L Borgeot	76		
2021 Marsannay, Es Chezots, Domaine Bart	110		
2017 Volnay, 1er Cru Santenots, Domaine Matrot	124		
2020 Vosne-Romanée, Domaine Confuron Gindre	164		

PDO LANGUEDOC-ROUSSILLON

2020 Terrasses du Larzac, Jurassic, Domaine De Ruffes	44		
2020 Pic-Saint-Loup, l'Orphée, Domaine Mas Foulaquier, BIO	64	135	
2018 Corbières, Chateau Les hauts de Dernacueillette	85		

PDO BORDEAUX

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	
2016 Haut-Médoc, Château Malescasse	95		
2016 Pomerol, Carillon, Second vin du château Rouget	108		
2015 Saint-Estèphe, Château Franck Phelan	115		
2016 Margaux, La Sirène de Giscours	132		
2015 Saint-Julien, Château Talbot, Grand cru classé	213		

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WINES

BRUTS CHAMPAGNES

	<i>Bottle</i>	<i>Magnum</i>	<i>Jéroboam</i>
	<i>75 cl</i>	<i>150 cl</i>	<i>300 cl</i>
PERRIER-JOUËT GRAND BRUT	120	240	
PERRIER-JOUËT BELLE ÉPOQUE 2011	310		
DOM PERIGNON VINTAGE 2012	370	820	3 200
ARMAND DE BRIGNAC BRUT GOLD	400	870	3 250
DOM PERIGNON P2	800		

BLANCS DE BLANCS CHAMPAGNES

	<i>Bottle</i>	<i>Magnum</i>	<i>Jéroboam</i>
	<i>75 cl</i>	<i>150 cl</i>	<i>300 cl</i>
PERRIER-JOUËT BLANC DE BLANCS	150		
RUINART BLANC DE BLANCS	190		
ARMAND DE BRIGNAC BLANC DE BLANCS	750		

ROSÉS CHAMPAGNES

	<i>Bottle</i>	<i>Magnum</i>	<i>Jéroboam</i>
	<i>75 cl</i>	<i>150 cl</i>	<i>300 cl</i>
RUINART BRUT ROSÉ	240		
PERRIER-JOUËT BELLE ÉPOQUE ROSÉ	410		
RUINART BRUT ROSÉ	600		
DOM PERIGNON ROSÉ	620		
ARMAND DE BRIGNAC ROSÉ			

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