



30 ANS



RESTAURANT

LA FRUITIERE

DEPUIS 1994





# ONEPIECE



100% MERINO WOOL BASELAYERS AVAILABLE IN **FOLIE DOUCE SHOP**

AND **ONEPIECE.COM**



## SIGNATURE COCKTAILS

<b>A.C.E SPRITZ</b>	21€
Aperol, Riccadonna Prosecco, Clementine juice, Ginger, homemade lemon syrup	
<b>WINTER GIN FIZZ</b>	29€
Monkey 47 Gin infused with Tonka bean, Cranberry juice, honey, Schweppes Selection Ginger Beer, lemon	
<b>MARGARIT'APPLE</b>	24€
Volcan Tequila, lime juice, Manzana verde, homemade roasted apple compote (without sugar)	
<b>TOKI OLD FASHION</b>	25€
Japanese Whisky Toki, Angostura, brown sugar, orange zest	
<b>MEZCAL BARBARIE</b>	22€
Campari, Mezcal Del Maguey, Martini Rosso, prickly pear jam	
<b>BASIL-CRUSH</b>	23€
Beluga Noble Vodka, Kiwi, St-Germain, Basil, Schweppes Selection Ginger Ale	
<b>ALMONDITO MAÏ TAÏ</b>	23€
Havana white rum, Cointreau, lime juice, almond syrup, gingerbread syrup, blood orange, toasted almond milk	
<b>WINTER COLADA</b> (served hot)	24€
Rum and pear Caraxès Blend, coconut syrup, pineapple juice, lime juice, hot chocolate	
<b>BELUGA GOLD MARTINI</b>	32€
Beluga Gold Line Vodka, Kahlua, espresso	
<b>GIN TONIC « SIGNATURE »</b>	25€
Monkey 47 Gin, Premium Schweppes Tonic, blood orange, lemon crisp, juniper berry	

## MOCKTAILS

<b>PITCHOUN</b>	17€
Alcohol free Champagne by Excessive Estoublon, blood orange purée, vanilla syrup	
<b>CANDY MULE</b>	16€
Martini Floreale, Hibiscus, Schweppes Selection Ginger Ale, lemon, elderflower syrup	
<b>CHILDHOOD</b> (served hot)	15€
Martini Vibrante, Chaï tea syrup, Clementine juice, lime blossom infusion	

## COCKTAILS

## SPRITZ

Virgin Spritz (0% alcohol) Crodino	13€
Aperol Spritz	18€
Campari Spritz	19€
St-Germain Spritz 	21€

## CHAMPAGNES (by the glass, 12cl)

Veuve Clicquot Brut Carte Jaune	21€
Veuve Clicquot Rosé	23€
Veuve Clicquot Rich	25€

## WINES (by the glass, 12cl)

### ROSÉ

Château d'Estoublon "Roseblood" 	13€
Château d'Estoublon "1489"	17€

### WHITE

Château d'Estoublon, "Roseblood", Coteaux d'Aix en Provence	13€
Villa Baulieu 2017	15€
Chablis, La Chablisienne	17€

### RED

Château de Bord, Côtes-du-Rhône-Village	11€
Château d'Estoublon, IGP Alpilles	13€
Bordeaux, Mouton Cadet Héritage	14€

## BEER (alcohol free)

1664 Blonde 0.0%	33cl	8€
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## BEERS

Carlsberg (draught)	25cl / 50cl	8€ / 12€
Carlsberg	33cl	9€
Sköll	33cl	10€
San Miguel Fresca	33cl	10€
Brooklyn Defender IPA	33cl	13€
1664 Blanche (wheat beer)	33cl	11€
Loïc Raison Cider "La Mordue"	27,5cl	10€

## SODAS, FRUIT JUICES & WATERS

Sodas (Pepsi, Pepsi Zero, Lipton Ice tea, Seven Up, Schweppes agrum', Orangina)	33cl	9€
Alain Millat Fruit juices	20cl	8€
Rock Star	50cl	12€
Fresh squeezed orange	20cl	10€
Badoit, Evian	75cl	10€

## DIGESTIFS (4cl)

Génépi, Cuvée La Folie Douce		18€
Téquila Espolon Blanco		21€
Tequila Patron Silver		25€
Tequila Don Julio Reposado		34€
Tequila Don Julio 1942	4cl / 70cl	45€ / 710€
Rum Eminente		21€
Ron Zacapa Centenario 23		27€
Gin Malfy		22€
Gin Japanese Roku		23€
Gin Monkey 47		24€
Vodka Beluga Noble	4cl / 70cl	23€ / 390€
Vodka Beluga Gold Line	4cl / 70cl	32€ / 520€
Johnnie Walker Blue Label	4cl / 70cl	41€ / 690€
Whisky Whistle Pig		25€
Whisky Hibiki Japanese Harmony		31€
Whisky Yamazaki 12 years		33€
Royal Salute 21 years		27€
Chivas Regal 21 years		32€
Cognac Hennessy VS		25€
Cognac Hennessy XO		49€




## HOT DRINKS

Coffee (Espresso, Decaffeinated, Ristretto)	5€
Double espresso, Hot Milk, Hot Lemon	8€
White Coffee, Cappuccino, Hot Chocolate	8€
Tea	8€
(Green tea, Earl Grey, English Breakfast, Organic verbena, lime blossom, Mint)	

## DRINKS

<b>CRISPY REBLOCHON LOLLYPOPS</b> , baby spinach and parmesan 	27€
<b>BAKED EGGS</b> , pan fried cep mushrooms, Beaufort cheese shavings 	28€
<b>BEEF TATAKI</b> , like a tartare, homemade ketchup	29€
<b>MARINATED PRAWNS WITH AJI AMARILLO</b> , peanuts, samphire	37€
<b>SEARED RED TUNA WITH PONZU</b> , Ginger and lemongrass	35€
<b>LETTUCE HEART WITH PRAWNS</b> , avocado and grapefruit, honey dressing, coriander	54€
<b>FILO PASTRY TARTELETTE</b> , ratatouille, tomatoes with balsamic vinegar 	28€
<b>EGG "MEURETTE"</b> , toast with parsley butter	26€

## TO SHARE

<b>OPEN TOASTED BAGUETTE</b> with morel mushrooms and pan fried foie gras	56€
<b>GIANT CROQUE-MONSIEUR</b> , ham and comté cheese, mixed leaf salad with truffle	49€
<b>FRUITIÈRE CHEESE PLATTER</b> selection of 5 local cheeses, mixed leaf salad, dried fruits 	37€
<b>BLACK TRUFFLE PIZZA</b>	74€
<b>BEAUFORT CHEESE QUICHE</b> for 2 people 	59€
<b>BURRATA 250 GR</b> , mixed cherry tomato salad with basil 	41€

## SOUPS

<b>TRADITIONAL WHITE AND BROWN ONION SOUP</b> , Beaufort cheese bread fingers	33€
<b>LEEK SOUP</b> , foie gras and roasted chestnuts, onion confit	32€

## SEAFOOD

<b>WARM SEAFOOD PLATTER</b> , baked with parsley butter, half a lobster, prawns, King crab leg, 6 razor clams		235€
<b>OYSTERS N°3 GILLARDEAU</b>	6 pieces	34€
	9 pieces	49€
	12 pieces	64€
<b>KASNODAR CAVIAR</b> from Madagascar 	30 g	95€
	50 g	145€

The allergy menu is available upon request

## STARTERS

## PASTA & TRADITIONAL

THE TRADITIONAL TARTIFLETTE, mixed leaf salad	39€
TRUFFLE MACARONI, comté cheese and ham	47€
PISTACHIO AND BURRATA LINGUINI, sundried tomatoes 	44€

## MEATS

CHICKEN SUPREME WITH DRY CURED HAM, aubergine baked with parmesan	44€
VEAL MILANESE, capers and lemon confit, tomato linguini	48€
CAESAR SALAD, crispy breaded chicken	42€
ARGENTINIAN ENTRECOTE, seasoned butter, dauphinois potatoes	49€
FRUITIÈRE BEEF BURGER, raclette, fried onions, fries, homemade ketchup	47€
CRISPY CHICKEN BURGER, cheddar cheese, creamy spicy sauce, fries	42€

## FISH

COD FILLET FISH AND CHIPS, fries and tartar sauce	43€
WHOLE TURBOT MEUNIERE, dill and caper butter, mashed potatoes	51€
ROASTED SEABASS FILLET, tarragon crust, steamed vegetables	46€
GRILLED LOBSTER, baked tomato and bisque linguini	69€

## VEGAN AND VEGETARIEN

PUFF PASTRY TART with chanterle mushrooms and chestnuts 	34€
FILLO PASTRY TARTELETTE, ratatouille, tomatoes with Château d'Estoublon balsamic 	28€
VEGGIE BURGER, red cabbage and avocado 	38€

## TO SHARE

WHOLE FARMHOUSE CHICKEN with morel mushrooms, roasted new potatoes	130€
SLOW COOKED LAMB SHOULDER, bulgur wheat with olives and sundried tomato	140€

## SIDES

Fries or mashed potatoes 12€	Steamed vegetables 14€	Truffle mashed potatoes 25€	Aubergines with parmesan 16€
Cheesy fries with dry cured beef (Alpine fries) 19€		Baby spinach, yuzu and parmesan 14€	

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## DISHES

<b>CITRUS CHEESECAKE,</b> Grapefruit sorbet, confit lemon gel, filo pastry wafer	19€
<b>CHOCOLATE CHIP COOKIE,</b> Peanut praline, vanilla ice cream , caramelised peanuts	18€
<b>EXOTIC FRUIT MINISTRONE,</b> Diced Mango, pineapple and passionfruit, Sakura vinegar syrup, mango sorbet	19€
<b>COCONUT,</b> Chocolate and meringue case, coconut ganache, passionfruit sorbet, mango compote	17€
<b>BLUEBERRY TARTE,</b> Shortbread base, whole blueberry jam, white chocolate ganache	19€
<b>TIRAMISU,</b> Chocolate case, coffee soaked biscuits, pistachio praline, tiramisu cream	19€
<b>PROFITEROLES WITH RICH CHOCOLATE SAUCE,</b> Crisp choux pastry, vanilla cream and ice cream, hazelnut praline	18€

## TO SHARE

<b>BRIOCHE FRENCH TOAST</b> Caramelised brioche, hazelnut sauce, light vanilla cream, red berries	29€
<b>SHARING LADDER</b> A selection of 5 desserts	86€

## CHEESE

<b>FRUITIÈRE CHEESE PLATTER</b> A selection of 5 local cheeses, mixed leaf salad and dried fruits	37€
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## DESSERTS & CHEESE