



RESTAURANT

LA FRUITIÈRE



CHAMPAGNE
PERRIER-JOUËT



PERNOD RICARD FRANCE SAS AU CAPITAL DE 54.000.000 € - SIÈGE : LES DOCKS, 10 PLACE DE LA JOUÏETTE, 13002 MARSEILLE - 303 656 375 RCS MARSEILLE.

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.

COCKTAILS & MOCKTAILS

ITALICUS Spritz	20 cl	17
Mojito Havana Club Especial	30 cl	14
Aperol Spritz, Campari Spritz	20 cl	15
Crodino Spritz (sans alcool)	40 cl	10
Espresso Martini	20 cl	18

ST-GERMAIN

St-Germain Spritz	20 cl	17
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APERITIFS

Coupe de champagne Perrier-Jouët Gd brut	12 cl	19
Coupe de champagne Perrier-Jouët Blanc de blancs		25
Suze	4 cl	6
Martini blanc / rouge	6 cl	6
Lillet blanc / rosé	6 cl	6
Campari	4 cl	6
Ricard	2 cl	5
Kir vin blanc (cassis ou pêche)	12 cl	10
Americano	8 cl	12

BEERS

Draft :

Budweiser	40 cl	10,50
Picon Bière	40 cl	12,50

Bottle :

Corona	33 cl	10,50
Goose Island IPA	33 cl	12
Cidre Magners	33 cl	10,50
Blanche du Mont-Blanc	33 cl	12

SODAS

Coca-Cola, Coca-Cola Zéro, Fanta Orange, Sprite, Fuze Tea	40 cl	8
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JUICES

Orange, pomme, abricot, tomate	25 cl	6,50
Jus de fruits pressés : citron, orange	15 cl	8,50

GLASS OF WINE • 15 cl

ROSÉ

Maison Sainte Marguerite Symphonie BIO	12
AOP Côtes de Provence	

RED AND WHITE

Refer to the wine page

DISCOVERIES, SERVED BY THE GLASS 12 à 18

Every day, we open bottles from passionate winemakers for you to explore. Prices vary by selection.

SPIRITS

WHISKY • 4 cl

Ballantine's Finest	15
Chivas Regal 12 ans	16
Aberlour 18 ans	29

GIN • 4 cl

Beefeater	15	TEQUILA • 4 cl	
Malfy Con Lemon	16	Altos Blanco	16
Hendrick's	17	Avion 44	26
Monkey 47	19	Clase Azul	35
		Don Julio	38

VODKA • 4 cl

Absolut	15	RHUM • 4 cl	
Belvedere	21	Havana Club Especial	15
		Bumbu XO	17
		Havana Club 15 ans	21

REGIONAL DIGESTIFS • 4 cl

Génépi des Pères Chartreux	14
Chartreuse Verte / Jaune	14
Chartreuse M.O.F.	18
Elixir des Pères Chartreux	20
Chartreuse 9ème Centenaire	20
Chartreuse V.E.P. Verte / Jaune	25

DIGESTIFS • 4 cl

Get 27 / 31	13
Poire Williams	14
Manzana	12
Limoncello	12
Baileys Irish Cream	13
Cognac Martell VSOP	18
Cognac Hennessy XO	25
Armagnac UBY 3 ans	14
Armagnac UBY 12 ans	25
Calvados Dupont Fine	13
Calvados C. Drouin XO	23

MINERAL WATERS

Badoit, Evian 75 cl	9,50
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HOT BEVERAGES

Café expresso, décaféiné, allongé	3,90
Cappuccino, grand crème	7
Double espresso	6
Chocolat chaud	7
Chocolat viennois	9
Thé, infusion	6,50
Vin chaud	7,50
Irish Jameson coffee	14
Grog à l'Élixir des Pères Chartreux	16

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

DRINKS

TO SHARE AS AN APERITIF

TRUFFLE PIZZA	44
Melanosporum truffle, creamy cheese sauce, Parmesan AOP shavings, and arugula	
FOREST BOARD	38
Fresh fromage blanc tzatziki, chickpea hummus, honey-pickled winter vegetables, sweet potato caviar, and homemade focaccia	
ALPINE BOARD	49
Reblochon lollipops, venison terrine, smoked Savoie ham, abundance cheese, morel and oyster mushroom velouté, artisan pork rillettes, homemade focaccia, and dried fruits	
VERY LARGE BOARD	86
A perfect blend of the Alpine and Forest boards. No need to choose—it's all here!	

STARTERS

ISÈRE TROUT CEVICHE	27
Coriander tiger's milk, lemon, pomegranate, and wakame salad	
MORELS AND OYSTER MUSHROOMS	28
Morel cream, sautéed oyster mushrooms, perfect egg, and toasted bread crisp	
REBLOCHON LOLLIPOPS	26
Melted Reblochon croquettes, local bacon, fresh fromage blanc cream with herbs, and mesclun	
ESCARGOTS FROM MAGLAND	28
Garlic, parsley butter, roasted hazelnuts, and grated lemon. 12 pieces	

SOUPS

ONION SOUP UNDER PUFF PASTRY CRUST	25
Grated beaufort, caramelized onions and mushrooms with honey	
PUMPKIN VELOUTÉ	19
Light cream with nutmeg and chestnut pieces	

The list of allergens is displayed at the checkout and on the terrace, and is also available from your server.
Prices include VAT in euros. Service included.

STARTERS

MEATS AND FISH

VEAL BLANQUETTE Cooked vegetables, white rice	36
MOUNTAIN BURGER French breed minced beef patty, farmhouse reblochon cream, homemade juniper ketchup, pickles, and homemade fries	36
BEEF FILLET BÉARNAISE French breed, approx. 200g, Béarnaise sauce, homemade fries	44
BEEF FILLET WITH MORELS French breed, approx. 200g, creamy morel sauce, homemade fries	54
CONFIT PORK SHOULDER Celery purée, chanterelles and chestnuts, cooking jus	38
ARTISANAL VEAL SAUSAGE Gratinated potato purée with reblochon, rich veal jus	38
CAESAR SALAD Romaine lettuce, poultry, AOP Parmesan shavings, and authentic anchovy Caesar dressing	31
LAKE GENEVA PERCH FRITTERS Perch from Jacquier Fishery, homemade fries, and tartar sauce	46
HALIBUT STEAK Lightly vanilla-flavored beurre blanc, samphire, and simmered small beans	38

TO SHARE FOR 2

WHOLE FARM CHICKEN New potatoes with thyme and confit garlic, sautéed seasonal vegetables, and mesclun Option : truffled under the skin with truffle shavings +10/pers	37/pers
MILK-FED LAMB SHOULDER Slow-cooked with sweet spices, mashed potatoes, sautéed seasonal vegetables, and mesclun	46/pers
ANGUS RIBEYE STEAK Approx. 1.2 kg, served with gratinated potato purée with reblochon, sautéed seasonal vegetables, salad, homemade béarnaise sauce, and meat jus. Approximately 30 minutes of preparation	79/pers

PASTA AND VEGETARIAN DISHES

WINTER VEGETABLE TAGINE Seasonal vegetables, quinoa, cumin, and beetroot cabbage salad	25
CREAMY LINGUINE WITH MELANOSPORUM TRUFFLE Mushroom cream, AOP Parmesan, and Melanosporum truffle shavings	49
ARTISANAL GNOCCHI Abondance cream, spinach, hazelnuts, and parmesan	29
SAVOYARD CRUST Grilled country bread, caramelized onions and mushrooms, beaufort cheese, farmhouse reblochon cream, and mesclun	30

MAINS



KIDS' MENU 28 €

Up to 12 Years Old

HOMEMADE BOLOGNESE LINGUINE

Grated Emmental cheese

or

HOMEMADE CHICKEN NUGGETS

Served with homemade fries, mashed potatoes, or seasonal vegetables

or

MOUNTAIN BURGER

French beef patty, farmhouse reblochon cream, ketchup, pickles, and homemade fries

&

HOT FUDGE WITH CHOCOLATE SAUCE

Yogurt ice cream

or

MAXI COOKIE

With Valrhona chocolate chips and candied nut topping

or

TART OF THE DAY

&

A SURPRISE GIFT FROM LA FOLIE DOUCE!

Prices include VAT in euros. Service included. Drinks not included.

MAINS - KIDS' MENU

DESSERTS

LEMON TART Almond shortbread, lemon cream, and Italian meringue	15
VALRHONA CHOCOLATE LAVA CAKE Served in a cocotte, straight from the oven	16
SPICED PEAR Pear marmalade with sweet spices, vanilla cream, soft sponge cake, and a chocolate lace tuile	13
TARTE TATIN Traditional, served warm, with caramel sauce and creamy topping	15
HOT FUDGE Yogurt ice cream, warm salted butter caramel, and candied nuts	14
MAXI COOKIE With Valrhona chocolate chips and candied nut topping	15
CHOCOLATE FINGER Hazelnut, almond, and pecan brownie, soft caramel, milk chocolate glaze, and roasted peanuts	16
GOURMET DESSERT BOARD Mini pavlova with clementine and vanilla, tiramisu, Valrhona chocolate chip cookie, and speculoos dessert	17
ALPINE GOURMET DESSERT BOARD Served with 2 cl of Green Chartreuse, mini pavlova with clementine and vanilla, tiramisu, Valrhona chocolate chip cookie, and speculoos dessert	23

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

DESSERTS

GLASS OF WINE

RED

2022	Crozes-Hermitage, Le Clos, Domaine des Rémizières	15 cl	12
2017	Pauillac, Baron Nathaniel, Baron Philippe de Rothschild - Bordeaux AOP		14

WHITE

2022	Crozes-Hermitage, Les Palais, Cave de Clairmont - Vallée du Rhône AOP		12
2022	Chablis, Grand Regnard, Maison Regnard		15

ROSÉ

	Maison Sainte Marguerite AOP Côtes de Provence, Symphonie BIO		12
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DISCOVERIES, SERVED BY THE GLASS

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WHITE WINES

		15 cl	75 cl	150 cl
SAVOIE PDO				
2023	Roussette, Baron Decouz, Domaine Berthollier		55	
VALLÉE DU RHÔNE PDO				
2022	Crozes-Hermitage, Les Palais, Cave de Clairmont	12	51	
2021	Saint-Peray, Domaine Durand		69	
2022	Saint-Joseph, Ro-Rée, Domaine Louis Chèze		81	170
2023	Châteauneuf-du-Pape, Domaine Chante Cigale		90	
2023	Condrieu, Terroirs, Domaine François Merlin		99	
BOURGOGNE PDO				
2021	Chablis, Grand Regnard, Maison Regnard	14	79	155
2022	Saint-Romain, Domaine Matrot		95	
2020	Savigny-lès-Beaune, 1er Cru, La Bataillère, Domaine Albert Morot, BIO		115	
2018	Santenay 1er Cru, Beaurepaire, Domaine Pierre Girardin		125	
2021	Meursault, Les Tillets, Domaine Denis Carré		140	
2019	Chassagne-Montrachet, 1er Cru Morgeot, Les Petits Clos, Domaine Rougeot		205	
2020	Puligny-Montrachet, 1er Cru, Les Pucelles, Domaine Cellier Aux Moines		295	
LOIRE PDO				
2021	Saumur Blanc, Coulée D'Aunis, Domaine La Source Du Ruault		60	
2021	Pouilly-Fumé, de Ladoucette		70	140
2021	Sancerre, François Crochet		79	
2019	Pouilly-Fumé, Baron de L, Vintage		145	290
ALSACE PDO				
2022	Gewurztraminer, Glinzberg		55	
PROVENCE PDO				
2022	Château Sainte Marguerite, Cru Classé Côtes de Provence, Fantastique BIO		75	
2023	Château Sainte Marguerite, Cru Classé, Marguerite BIO		126	

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ROSÉS

		15 cl	75 cl	150 cl	300 cl	600 cl
PROVENCE PDO						
	Maison Sainte Marguerite AOP Côtes de Provence, Symphonie BIO	12	75	150	300	
	Château Sainte Marguerite, Cru Classé Côtes de Provence, Fantastique BIO		85	170	370	780
	Château Minuty, Rose et Or		90	180	390	800
	Château Sainte Marguerite, Cru Classé, Marguerite BIO		95			

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

WINES

RED WINES

15 cl 75 cl 150 cl

SAVOIE PDO

2019	Mondeuse Arbin, Claude Quenard	59	
2021	Gamay, El Sheitan, Château de Mérande	65	

VALLÉE DU RHÔNE PDO

2023	Crozes-Hermitage, Sens, Domaine Laurent Fayolle	12	59	
2023	Saint-Joseph, Ro-Rée, Domaine Louis Chèze		69	140
2022	Châteauneuf-du-Pape, Domaine Juliette Avril		89	180
2022	Côte-Rôtie, Les Méandres, Domaine Guy Bernard		130	260
2017	Hermitage, La Maison Bleue, Domaine Paul Jaboulet Aîné		175	

BOURGOGNE PDO

2021	Santenay, Clos Genets, Domaine P&L Borgeot		79	
2021	Beaune, Louis Latour		95	
2019	Chassagne-Montrachet, Louis Latour		105	
2021	Pommard, Les Noizons, Domaine Denis Carré		125	
2021	Vosne-Romanée, Domaine Confuron Gindre		165	
2019	Nuits-Saint-Georges, Domaine Confuron Gindre		170	
2020	Givry, 1er Cru, Clos du Cellier Aux Moines		170	
2021	Chambolle Musigny, 1er Cru, Sentiers, Domaine Tortochot		190	
2018	Gevrey Chambertin, 1er Cru, Les Cazetiers, Domaine Coudray-Bizot		190	
2019	Côte de Nuits, 1er Cru, Les Petits Vougeots, Domaine Bertagna		200	

LANGUEDOC-ROUSSILLON PDO

2021	Pic-Saint-Loup, l'Orphée, Domaine Mas Foulaquier, BIO		65	
2019	Corbières, Château les Hauts de Dernacueillette		85	170
2018	Côtes du Roussillon, Le Clos des Fées		180	
2016	Côtes du Roussillon, La Petite Sibérie		390	

BORDEAUX PDO

2018	Médoc, Baron Henri, Baron Philippe De Rothschild		51	
2018	Saint-Émilion, Baron Carl, Baron Philippe De Rothschild		55	
2017	Pauillac, Baron Nathaniel, Baron Philippe de Rothschild	14	65	
2020	Graves De Vayres, Cuvée Margaux Chatelier, Château Cantelaudette		75	
2019	Haut-Médoc, Château Malescasse		95	190
2018	Pomerol, Carillon, Second vin du Château Rouget		110	
2016	Saint-Estèphe, Château Franck Phelan		120	
2018	Margaux, La Sirène de Giscours		135	
2017	Saint-Julien, Château Talbot, Grand Cru classé		190	
2015	Pessac-Léognan, Smith Haut Lafitte		290	
2014	Saint-Estèphe, Château Cos d'Estournel		310	
2007	Saint-Émilion, Le Petit Cheval		450	
2015	Pomerol, La Fleur-Pétrus		920	
2002	Château Margaux, 1er Grand Cru Classé		1250	
2015	Pauillac, Mouton Rothschild		1600	

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

CHAMPAGNES BRUTS

	<i>Bouteille</i> 75 cl	<i>Magnum</i> 150 cl	<i>Jéroboam</i> 300 cl	<i>Réboam</i> 450 cl	<i>Mathusalem</i> 600 cl
PERRIER-JOUËT GRAND BRUT	150	300	610		
PERRIER-JOUËT BELLE ÉPOQUE MILLÉSIMÉ	350	750	1800		
DOM PERIGNON VINTAGE 2012	490	1 400	4 500		12 000
ARMAND DE BRIGNAC BRUT GOLD	550	1 400	4 500	6 000	
DOM PERIGNON P2	900				

CHAMPAGNES BLANCS DE BLANCS

	<i>Bouteille</i> 75 cl	<i>Magnum</i> 150 cl	<i>Jéroboam</i> 300 cl
PERRIER-JOUËT BLANC DE BLANCS	180	360	
RUINART BLANC DE BLANCS	250	550	1 350
PERRIER-JOUËT BLANC DE BLANCS MILLÉSIMÉ	500		
ARMAND DE BRIGNAC BLANC DE BLANCS	850		

CHAMPAGNES ROSÉS

	<i>Bouteille</i> 75 cl	<i>Magnum</i> 150 cl	<i>Jéroboam</i> 300 cl
G.H MUMM BRUT ROSÉ	180	360	
RUINART ROSÉ	260	520	
PERRIER-JOUËT MILLÉSIMÉ ROSÉ	500	1200	2500
DOM PERIGNON ROSÉ	750	1800	3800
ARMAND DE BRIGNAC ROSÉ	750		

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