



RESTAURANT

LA FRUITIÈRE

DEPUIS 1994



IN FRANCE, WE DON'T SAY ROSÉ.
WE SAY FANTASTIQUE



ENJOY RESPONSIBLY

APERITIFS

Aperol Spritz	15 cl	14
Spritz Royal	15 cl	18
Champagne glass Perrier-Jouët Gd Brut	15 cl	18
Espresso Martini	20 cl	18
Saint-Germain Spritz	20 cl	17
Kir, <i>blackcurrant or peach</i>	15 cl	10
Kir Royal, <i>blackcurrant or peach</i>	15 cl	18
Ricard	2 cl	5
Porto, Suze	4 cl	6
Campari, White/ red Martini	4 cl	6
Americano	8 cl	12

BEERS

Budweiser draft	25 cl	7	40 cl	10
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Bottled beers:

Corona	35,5 cl	10
Abbaye de Leffe	33 cl	10
Goose Island IPA	33 cl	12
Ginette blanche BIO	33 cl	12
Victoria, characterful Belgian beer	33 cl	12
Magners ciders	33 cl	9

SODAS & FRUIT JUICES

Coca-Cola, Coca-Cola Zéro,	25 cl	6	40 cl	8
Fanta Orange, Sprite, Fuze Tea				
Redbull				
Juices: Orange, apple BIO, apricot, tomato	25 cl	7,80		
Fresh pressed juice: lemon, orange	25 cl	6,50		
	15 cl	8,50		

MINERAL WATERS

Badoit, Evian	75 cl	9,5
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GLASS OF WINE • 15 cl

ROSÉ Château Peyrassol	12
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WINES FROM SAVOIE Chignin-Bergeron, Mondeuse	11
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DISCOVERS, SERVED IN GLASS	12 à 18
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Every day, we open bottles from passionate wine producers to be discovered. *Prices according to reference.*

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

SPIRITS • 4 cl

WHISKIES

Ballantine's Finest	15
Chivas Regal 12 years	16
Caol Ila 12 years	19
Lagavulin 16 years	25
Aberlour 18 years	29

RUM

Havana Club Especial	15	GIN	
Pacto Navio	19	Tanqueray	12
Zacapa 23	25	Hendrick's	15
		Monkey 47	18

TEQUILA

Volcan Blanco	18	VODKA	
Avion Añejo	22	Absolut Vodka	15
Clase Azul Reposado	35	Belvedere	21
Don Julio 1942	38	Beluga Noble	23

REGIONAL DIGESTIVES

Génépi des Pères Chartreux	12
Chartreuse Green / Yellow	13
Chartreuse Cuvée des M.O.F. sommeliers	16
Chartreuse 9ème centenaire	19
Chartreuse V.E.P. Green / Yellow	23

DIGESTIVES

Get 27 / 31	12
Poire Williams, Saké	14
Manzana, Limoncello, Verveine	12
Baileys Irish Cream	12
Grappa, Sambuca, Amaretto	12
Cognac Martell VSOP	18
Cognac Hennessy XO	25
Armagnac UBY 3 years	14
Armagnac UBY 12 years	24
Calvados Dupont Fine	13
Calvados C. Drouin XO	22

HOT BEVERAGES

Espresso coffee, decaffeinated, macchiato	3,80
Capuccino	7
Hot chocolate	7
Tea, herbal infusion	6,50
Hot lemon	7
Mulled wine	7,50
Irish coffee	13
Hot toddy with Pères Chartreux's Elixir	15

BEVERAGES

APPETISERS TO SHARE

TRUFFLE PIZZA	42
Melanosporum truffle, creamy cheese, shavings of AOP Parmesan, and arugula	
WOODLAND BOARD	38
Val d'Arly curd tzatziki, chickpeas hummus, winter vegetables pickles with honey, sweet potato caviar and homemade focaccia	
ALPINE BOARD	48
Reblochon lollipops, deer terrine, speck ham, Beaufort cheese, morels and oyster mushroom velouté, homemade focaccia, dried fruits, and honey	
VERY LARGE BOARD	86
The marriage of the alpine board and the woodland board. No need to choose, everything is included!	

STARTERS

BOUQUET OF SALAD AND WINTER VEGETABLES	19
Winter vegetable pickles with honey, toasted brioche croutons, perfect organic egg and mixed greens	
GRAVLAX TROUT	26
Lightly smoked, generous Val d'Arly curd blinis, tangy Savoie cream	
MORELS AND OYSTER MUSHROOMS	28
Morel cream, sauteed oyster mushrooms, perfect organic egg, toasted bread tuile	
REBLOCHON LOLLIPOPS	25
Melty comesquis of Reblochon, farm bacon, creamy herbal cottage cheese and salad	
DUCK FOIE GRAS MARINATED IN YELLOW CHARTREUSE	34
Onion and blueberry chutney, toasted brioche	

SOUPS

ONION SOUP UNDER PUFF PASTRY CRUST	24
Grated Beaufort, honey-glazed onion and mushroom compote	
BUTTERNUT SQUASH VELVET	18
Light nutmeg cream, chestnut pieces	

STARTERS

MEAT DISHES

VEAL BLANQUETTE	36
Vegetables cooked in hay and white rice	
MOUNTAIN BURGER	34
French breed minced steak, Beaufort, creamy farmer's reblochon, Juniper house ketchup, pickles, homemade fries	
BEEF FILLET	42
Approximately 200g, french breed, béarnaise sauce, homemade fries	
BEEF FILLET WITH MORELS	54
Approximately 200g, french breed, creamy morel sauce, homemade fries	
ARTISANAL VEAL SAUSAGE	35
Gratinated mashed potatoes with reblochon, rich veal juice	
PIG'S FOOT IN SAUSAGE CASING	35
Diced pig's foot, hay-cooked carrots, melanosporum truffle shards, mondeuse sauce, mashed potatoes	
CAESAR SALAD	30
Romaine lettuce, poultry, PDO parmesan shavings, and authentic anchovy caesar sauce	
LAKE LÉMAN PERCH FRIES	44
Perch from the Jacquier fishery, homemade fries and tartar sauce	
ARCTIC CHAR GRENOBLOISE	38
Carrot purée, seared romaine lettuce, white butter sauce	

FOR 2 TO SHARE

WHOLE FARM CHICKEN	35/person
Baby potatoes, thyme and garlic confit, Paris mushrooms and mixed greens	
MILK-FED LAMB SHOULDER	45/person
Hazelnut crust, thyme and rosemary confit, mashed potatoes, sauteed seasonal vegetables and mixed greens	
FRENCH BEEF RIBSTEAK	79/person
Approximately 1.2 kg, served with gratinated mashed potatoes with reblochon, sauteed seasonal vegetables, salad, homemade béarnaise sauce and meat juice. Approximately 30 minutes preparation time	

PASTA AND VEGETARIAN DISHES

WINTER VEGETABLES	25
Carrot purée with turmeric, hay-cooked seasonal vegetables and homemade crackers	
CREAMY LINGUINE WITH MELANOSPORUM TRUFFLE	48
Mushroom and PDO parmesan cream, melanosporum truffle shavings	
ARTISANAL GNOCCHI	29
Sauteed seasonal vegetables, hazelnut oil, diced Beaufort	
SAVOYARD TOAST	29
Toasted country bread, onion and mushroom compote, Beaufort, creamy farmer's reblochon, mixed greens	

Prices VAT included, in euros. Service included.

MAINS

CHILDREN'S MENU - €28



Up to 12 years old

HOUSE-MADE BOLOGNESE LINGUINE

Beaufort cheese grated

or

HOMEMADE CHICKEN NUGGETS

Homemade fries or mashed potatoes or seasonal vegetables

or

MOUNTAIN BURGER

French breed minced steak, Beaufort, creamy farmer's reblochon, Juniper house ketchup, pickles, homemade fries

&

HOT FUDGE AND CHOCOLATE SAUCE

Yogurt ice cream

or

MAXI-COOKIE

With Valrhona chocolate chips, topped with chouchoux caramel

or

DESSERT OF THE DAY

&

LA FOLIE DOUCE GIFT

MAINS - CHILDREN'S MENU

DESSERTS

LEMON TART Plougastel shortbread, lemon cream and Italian meringue	14
VALRHONA CHOCOLATE MI-CUIT Served in a pot, straight from the oven	16
BLUEBERRY TART Almond cream and wild blueberries	15
RUM BABA Whipped Savoie cream	13
GIANT PROFITEROLE Artisanal ice cream, Valrhona chocolate sauce, craquelin	14
HOT FUDGE Yoghurt ice cream, hot salted butter fudge and chouchoux	13
MAXI-COOKIE With Valrhona chocolate chips, chouchoux and praline topping	14
GOURMAND COFFEE OR TEA Savoy apple financier, tiramisu, Chartreuse macaron and Valrhona chocolate chip cookie	16
ALPINE GOURMAND COFFEE OR TEA Served with 2 cl of green Chartreuse, Savoy apple financier, tiramisu, Chartreuse macaron and Valrhona chocolate chip cookie	22

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DESSERTS

RED WINES

PDO SAVOIE

		12,5 cl	75 cl	150 cl
2019	Mondeuse Arbin, Claude Quenard		59	
2021	Gamay, El Sheitan, Chateau de Merande		65	

PDO VALLÉE DU RHÔNE

2022	Crozes-Hermitage, Sens, Domaine Laurent Fayolle		59	
2022	Saint-Joseph, Ro-Rée, Domaine Louis Chèze		69	140
2021	Châteauneuf-du-Pape, Domaine Juliette Avril		89	180
2021	Côte-Rotie, Les Méandres, Domaine Guy Bernard		130	260
2017	Hermitage, La Maison Bleue, Domaine Paul Jaboulet Aîné		175	

PDO BOURGOGNE

2018	Santenay, Clos Genets, Domaine P&L Borgeot		79	
2021	Beaune, Louis Latour		95	
2019	Chassagne-Montrachet, Louis Latour		105	
2020	Pommard, Les Noizons, Domaine Denis Carré		125	
2017	Volnay, 1er Cru Santenots, Domaine Matrot		130	
2020	Vosne-Romanée, Domaine Confuron Gindre		165	
2019	Nuits-Saint-Georges, Domaine Confuron Gindre		170	
2019	Givry, 1er Cru, Clos du Cellier Aux Moines		175	
2015	Chambolle Musigny, 1er Cru, Sentiers, Domaine Tortochot		190	
2014	Gevrey Chamberlin, 1er Cru, Les Cazetiers, Domaine Coudray-Bizot		200	
2017	Côte de Nuit, 1er Cru, Les Petits Vougeots, Domaine Bertagna		200	
2018	Echezeaux, Grand cru, En Orveaux, Domaine Coudray-Bizot		350	

PDO LANGUEDOC-ROUSSILLON

2020	Pic-Saint-Loup, l'Orphée, Domaine Mas Foulaquier, BLO		65	
2018	Corbières, Chateau Les hauts de Dernacueillette		85	130
2018	Côte de Roussillon, Le Clos des Fées		180	
2016	Côtes De Roussillon, La Petite Sibérie		390	

PDO BORDEAUX

2018	Médoc, Baron Henri, Baron Philippe De Rothschild		50	
2018	Saint-Émilion, Baron Carl, Baron Philippe De Rothschild		55	
2017	Pauillac, Baron Nathaniel, Baron Philippe de Rothschild	10	65	
2020	Graves De Vayres, Cuvée Margaux Chatelier, Chateau Cantelaudette		75	
2016	Haut-Médoc, Château Malescasse		95	135
2016	Carillon, Second vin du château Rouget		110	
2015	Saint-Estèphe, Château Franck Phelan		120	
2016	Margaux, La Sirène de Giscours		135	
2015	Saint-Julien, Château Talbot, Grand cru classé		190	
2015	Pessac-Léognan, Smith Haut Lafitte		290	
2014	Saint-Estèphe, Château de Cos Estournel		310	
2007	Saint Emilion, Le Petit Cheval		450	
2015	Pomerol, La Fleur De Petrus		920	
2002	Château Margaux, 1er Grand Cru Classé		1250	
2015	Pauillac, Mouton Rothschild		1600	

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WHITE WINES

PDO SAVOIE

	12,5 cl	75 cl	150 cl
2019 Roussette, Baron Decouz, Domaine Berthollier		55	
2022 Chignin Bergeron, Le Grand Blanc, Château de Merande		65	

PDO VALLÉE DU RHÔNE

2022 Crozes-Hermitage, Les Palais, Cave de Clairmont	10	51	
2021 Saint-Peray, Domaine Durand		69	
2022 Saint-Joseph, Ro-Rée, Domaine Louis Chèze		81	170
2022 Chateauneuf-du-Pape, Domaine Chante Cigale		90	
2020 Condrieu, Terroirs, Domaine François Merlin		99	

PDO BOURGOGNE

2021 Chablis, Grand Regnard		79	155
2021 Saint-Romain, Domaine Matrot		95	
2020 Savigny Les Beaune, 1er Cru, La Bataillère, Domaine Albert Morot, BIO		115	
2018 Santenay 1er Cru, Beaurepaire, Domaine Pierre Girardin		125	
2020 Meursault, Les Tillets, Domaine Denis Carré		140	
2019 Corton-Charlemagne, Grand Cru, Domaine Pavelot		195	
2019 Chassagne-Montrachet, 1er Cru Morgeots, Les Petits Clos, Domaine Rougeot		205	
2020 Puligny-Montrachet, 1er Cru, Les Pucelles, Domaine Cellier Aux Moines		295	

PDO LOIRE

2019 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

PDO ALSAC

2021 Gewurztraminer, Glintzberg	11	55	
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ROSÉS WINES PDO PROVENCE

	75 cl	150 cl	300 cl	600 cl
CHÂTEAU PEYRASSOL	75	150	300	620
CHÂTEAU MINUTY, ROSE ET OR	85	170	370	780
CUVÉE FANTASTIQUE, CHÂTEAU SAINTE MARGUERITE	90	180		
WHISPERING ANGEL, CHÂTEAU D'ESCLANS	80	160	320	670
CHÂTEAU MINUTY, CUVÉE 281	140	290		
GARRUS, CHÂTEAU D'ESCLANS	270	600	1300	

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WINES

BRUTS CHAMPAGNES & GREAT VINTAGES

	<i>Bottle</i> 75 cl	<i>Magnum</i> 150 cl	<i>Jérobœam</i> 300 cl	<i>Réhoboam</i> 450 cl	<i>Mathusalem</i> 600 cl
PERRIER-JOUËT GRAND BRUT	150	300			
PERRIER-JOUËT BELLE ÉPOQUE MILLÉSIMÉ	350	750	1 800		
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				

BLANCS DE BLANCS CHAMPAGNES

G.H. MUMM RSRV BLANC DE BLANCS	200				
RUINART BLANC DE BLANCS	250	550	1 350		
PERRIER-JOUËT BLANC DE BLANCS MILLÉSIMÉ	500				
ARMAND DE BRIGNAC BLANC DE BLANCS	850				

ROSÉS CHAMPAGNES

G.H MUMM	180	360			
RUINART ROSÉ	260	520			
PERRIER-JOUËT MILLÉSIMÉ ROSÉ	500	1 200	2 500		
DOM PERIGNON ROSÉ	750	1 800			
ARMAND DE BRIGNAC ROSÉ	750				

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WINES & CHAMPAGNES