



LA FRUITIÈRE
VALTHORENS
3 VALLEES
S.T.E COOPÉRATIVE

RESTAURANT

LA FRUITIÈRE



CHAMPAGNE

PERRIER JOUËT



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

TO SHARE... OR NOT!

SPECIAL MARENNES-OLERON NO. 3 OYSTERS - 6 Pcs	26
SPECIAL MARENNES-OLERON NO. 3 OYSTERS - 9 Pcs	37
SPECIAL MARENNES-OLERON NO. 3 OYSTERS - 2 Pcs	49
BUFFALO STRACCIATELLA CHEESE Pistachios, Mortadella, herb salad and homemade Focaccia	28
FROM OUR LAKES AND RIVERS Crayfish, trout, smoked Arctic char prepared in-house served with baby gem lettuce, pink radishes, a creamy herb sauce and homemade brioche	34
CRISPY REBLOCHON Rolled in filo pastry like a spring roll, served with mountain Chimichurri sauce	25
FRUIT PLATTER Assortment of 5 farm-produced cheeses from our alpine pastures, candied and jellied quinces and truffle-infused mixed greens	28

All our starters can be modified to suit your dietary needs

Prices in Euros, inc. taxes and service charge

TO START

TO START

ONION SOUP Grandmother's broth, confit onion, bone marrow cubes and light mousse gratin	22
EGG Low-temperature confit egg, Mondeuse wine sauce, porcini mushrooms and mountain-style bacon	24
VEAL TARTARE Parmigiano-Reggiano, capers, lemon supremes, roasted pine nuts	34
GYOZA Veal and foie gras dumplings made on-site	28
PIKE Its flesh in fine stuffing within a crispy cake, sapinette liquor and Savoie watercress velouté	29

All our starters can be modified to suit your dietary needs

MEAT

CHALLANS CHICKEN SUPREME Butternut squash mille-feuille, authentic poultry jus, polenta espuma and candied chestnuts	39
FARM FRESH WHITE VEAL Rib roast on the bone (350/400 g), crispy sweetbreads, sautéed fresh spinach and Savoie oyster mushrooms	48
MAC'N TRUFFLE Macaroni with Parisian ham, Parmesan and French winter truffle shavings	39
ROSSINI BEEF FILLET Darphin potatoes, pan-fried foie gras, seasonal baby vegetables, parsnip purée and Angus sauce	45
DRY-AGED BEEF BURGER Farm-produced Reblochon cheese, onion-cider-honey compote, bacon and mustard with Grenoble walnuts	38

EXCEPTIONAL PLATTERS TO SHARE (Served for two people)

SUCKLING LAMB 600/800 g Shoulder of lamb confit with a Dauphinoise potato gratin and gravy made with real meat juices	79
ORGANIC SALMON FILLET The heart of the whole roasted fillet, with a Choron sauce with pearls of its roe, sautéed spinach and glazed baby vegetables	96
DRY-AGED ABERDEEN ANGUS RIB STEAK 1.2 kg/1.4 kg Roasted Bone Marrow, sautéed mushrooms, baby vegetables and Angus sauce	120

MAIN DISHES

VEGGIE

ROMAINE Baby artichokes, sérac sheep's cheese from the Belleville Valley, roasted hazelnuts and winter truffle vinaigrette	32
LARGE RAVIOLE Whole and creamy sautéed morel mushrooms, sautéed fresh spinach, Mornay sauce, Dauphiné walnuts and shavings of Beaufort cheese	34
VEGGIE BURGER Vegetarian burger patty, Reblochon cheese and honey-cider onion chutney	32

FISH

TURBOT FILLET Peeled langoustine tails, shellfish, head bisque and leek fondue	42
FISH & CHIPS Avocado, baby potatoes and tartar sauce	39
SAVOIE TROUT Royans Ravioli, shavings of carrots and Beaufort cheese	38

CHILDREN

NUGGETS Crispy chicken or cod fillets, homemade fries and tartar sauce	19
ROYANS RAVIOLI CREAM, chopped chives and shavings of Beaufort cheese	20
CHILDREN'S MAIN	26
+ CHILDREN'S CHOCOLATE FONDANT OR 3 SCOOPS OF HOMEMADE ICE CREAM	

All our dishes can be adapted to your diet

CHEESES

from our region

SELECTION OF IGP SAVOIE RAW MILK

WITH GENEPI
LA FERMIÈRE CRÉMEUSE
IN HAY
WILD GARLIC

SELECTION OF SAVOIE FARM-PRODUCED RAW MILK CHEESES

BEAUFORT PDO CHALET D'ALPAGE
VACHERIN FERMIER DES BAUGES
FARM-HOUSE REBLOCHON PDO DE HAUTE-SAVOIE
CHEVROTIN DES ARAVIS PDO
SELECTION OF SAVOIE RAW MILK BLUE CHEESES

FRUIT PLATTER Assortment of farm-produced cheeses from our alpine pastures,
candied and jellied quinces and truffle-infused mixed greens

Selection of 3 farm-produced cheeses	19
Selection of 5 farm-produced cheeses	28
Selection of 7 farm-produced cheeses	34

DESSERTS

FRESHNESS Green apple, finely-diced French kiwi and kiwi sorbet, cottage cheese emulsion and crispy meringue sticks	12
HAZELNUT COFFEE TIRAMISU Italian-style, with homemade ladyfinger biscuits, mascarpone emulsion, coffee and hazelnut ice cream	12
3 VANILLAS FLOATING ISLAND Vanilla from Tahiti, Mexico and Madagascar, with a liquid caramel centre and caramelised almonds	12
CHOCOLATE GRAND CRU Poached Savoie pears, fresh and in sorbet	14
RUM BABA In the spirit of a spiced rum with exotic fruits and light vanilla cream	14
GOURMET COFFEE (coffee served with a selection of desserts)	14

Prices in Euros, inc taxes and service charge

FOR SHARING

MAXI COOKIE Fresh from the oven: chocolate, hazelnuts and vanilla ice cream	26
CHURROS Homemade Nutella, milk jam and crispies	24
HOMEMADE ICE CREAM A whole tub to share, with homemade coulis and toppings	22

ICE CREAMS AND SORBETS

made by our pastry chef

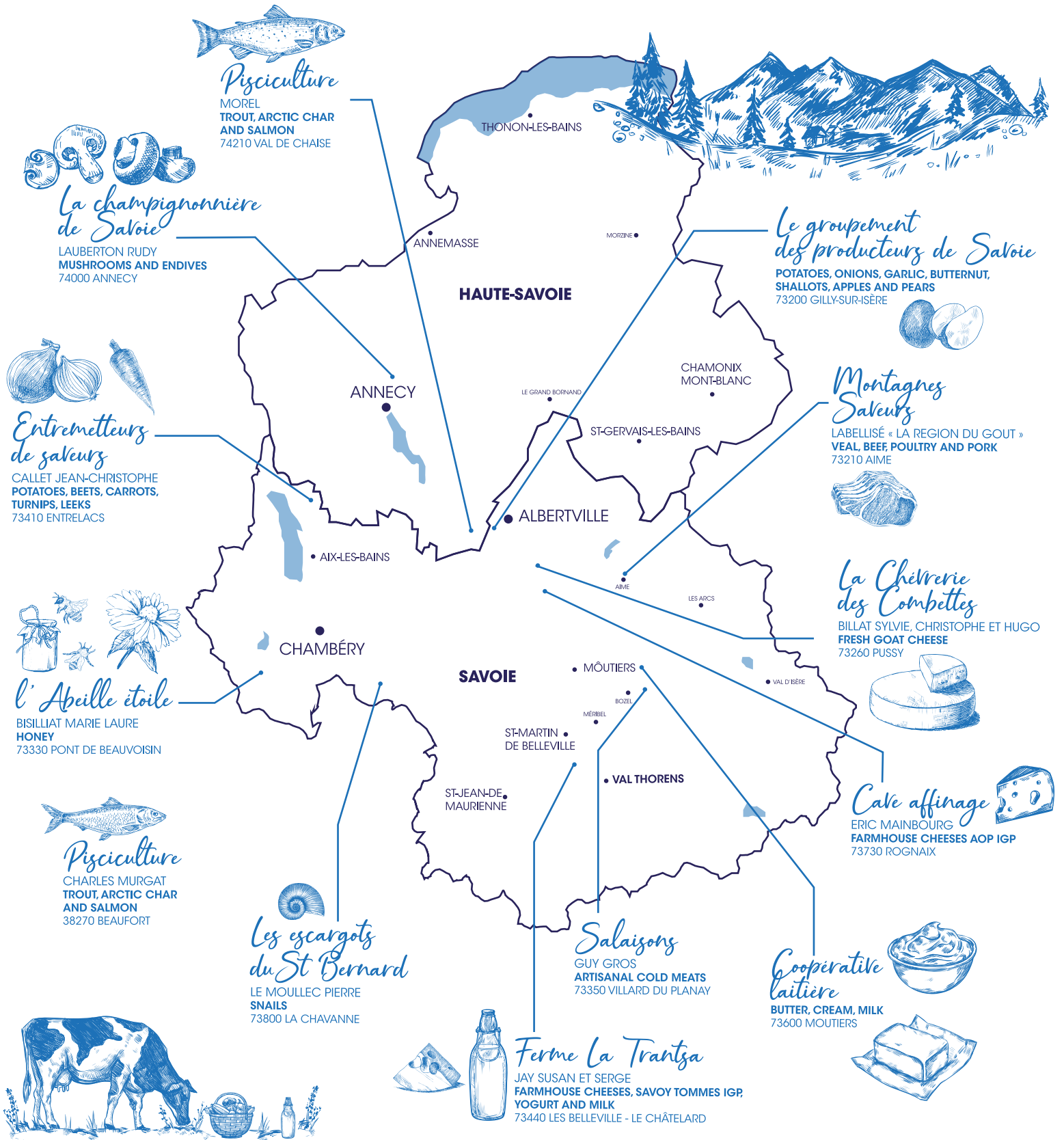
Pear, blueberry, mango, passionfruit, vanilla, coffee, chocolate, hazelnut, honey, yoghurt	3 scoop
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This menu is proposed to you by our chef Damien de Valukhoff
and by our pastry chef Amaryllis Desorbais

DESSERTS

ORIGINS OF OUR PRODUCTS

LOCAL CIRCUIT



MAP OF PRODUCERS

APERITIFS

Glass of champagne Perrier Jouët Grand Brut	12 cl	16,5
Kir des Pères Chartreux	12 cl	11
Kir Royal, Bellini	12 cl	17,5
Ricard	4 cl	7,5
Rhum, Gin, Vodka, Whisky...	4 cl	14
Martini, Martini Riserva Speciale	8 cl	9

COCKTAILS

Apérol / Limoncello Spritz	12 cl	15,5
Mojito (supp. yuzu, passion ou myrtille)	12 cl	16,5
Moscow / London Mule	12 cl	15
Bloody Mary	12 cl	15
Dark & Stormy	12 cl	15
Espresso Martini	12 cl	16,5
Amaretto / Whisky Sour	12 cl	15
St Germain Spritz	12 cl	14,5
St Germain Bombay Sapphire Tonic	12 cl	17
St Germain Mule	12 cl	16

BEERS

Draft beer			
Bud	25 cl	8,5	50 cl 11,5
Corona	25 cl	9,5	50 cl 12,5
Lefte Blonde	25 cl	12,5	50 cl 14,5
Hoegaarden	25 cl	10,5	50 cl 13,5
Bottle beer			
Corona	33 cl	13	
Corona Sunset	33 cl	13	
Corona Cero	33 cl	13	
Goose Island - IPA	35,5 cl	13	
Calsberg	33 cl	13	
Smirnoff Ice	27,5 cl	13	

CIDERS

Appie (dry, bottle)	33 cl	13
Magners (sweet, bottle)	33 cl	13

MINERAL WATERS

Evian	75 cl	8
Badoit	75 cl	8
Chateldon	75 cl	9,5

HOT DRINKS

Espresso, Ristretto, americano		4,5
Double espresso, deca		7
Café au lait		7,5
Cappuccino, Macchiato, flat white		8
Chocomallow, Latte Caramel, Mocaccino		9,5
Chocolat chaud		8
Chococlat viennois		9
Vin chaud	23 cl	7
The great Irish, Grog	23 cl	16

TEAS & HERBAL TEAS

Black Teas	23 cl	7
Earl grey, English Breakfast...		
Green Teas	23 cl	7
Morocco mint, Sencha...		
Herbal teas	23 cl	7
Relaxante, Vivifiante, Tilleul...		

LIQUORS

Amaretto, Calvados, Génépi, Limoncello, Sambuca	4 cl	12,5
Grey Goose vodka - Flavored Pear of Anjou	4 cl	16,5
Rhum Premium Diplomatico, Pacto Navio...	4 cl	16,5
Whisky Premium Chivas, Oban 14, Royal Brackla...	4 cl	16,5
Eau de vie Pear, Mirabelle, Raspberry	4 cl	16,5
Cognac Martel Cordon Bleu	4 cl	18
Chartreuses MOF, Elixir, La Centenaire	4 cl	18
Chartreuses VEP green, VEP yellow	4 cl	22

SOFTS DRINKS

Soda Fountain	25 cl 5,5	40 cl 7,5
Coca Cola, Coca Cola sans sucres, Sprite, Fanta, Tonic, Fuzetea		
Fruit Juices	20 cl	7
Abricot, Apple, Orange, Pineapple, ACE, Pear, Tomato		

DRINKS