



DRINKS
FROM WAITERS



COLD DRINKS

25 cl 33 cl 50 cl

Syrup* with water
Lemonade (Sprite)
Syrup* with lemonade
Coca Cola
Coca Zéro
Coca Cherry
Ice Tea (Fuzetea)

Orangina - 25 cl
Schweppes - 25 cl - Agrumes or Tonic

Organic and low-sugar icetea "Jomo"
Organic and low-sugar lemonade "Jomo"
"Granini" fruit juice* - 25 cl
Organic Savoie Juice - 33 cl
Freshly squeezed juice - 15 cl

Cold milk - plain or flavored - 25 cl
Ice coffee, plain or latte - 20 cl

Still mineral water - 25 cl
Vals (sparkling mineral water) - 33 cl
Still or sparkling ½ mineral water - 50 cl
Still or sparkling mineral water litre - 100 cl

Gingerbeer - 37,5 cl

Extra milk, syrup or lemon slice

Energy drink : Red Bull - 25 cl
Powerade - 50 cl

IN GREEN, FIND LOCAL PRODUCTS

Organic Savoie Juice - 33 cl
Pure apple juice / Apple- Raspberry / Apple- Blueberry

Bombardino - 16 cl
This hot cocktail is famous in the Italian Alps (egg alcohol, coffee, whipped cream)... Try before the end of your holidays !

Coffee beans roasted in Savoie

*Granini juice flavour :

orange, apple, apricot, banana, pineapple, multifruit, peach, mango, grapefruit, strawberry, litchi, tomato

*Syrup flavors: mint, grenadine, strawberry, peach, tart

lemon, sweet lemon, lime, citrus, grapefruit, pineapple, kiwi-banana, apple, cherry, blackcurrant, blackberry, violet, raspberry, blueberry, g  n  pi, orgeat, anise, pulco

HOT DRINKS

20 cl except small coffees

Espresso, Ristretto, Long, D  ca

Double espresso - 12 cl

Caf   arros   - 7 cl

express with g  n  pi or grappa

Noisette * - 6 cl

expresso with milk

Latte Macchiato *

expresso with lots of milk

Latte Macchiato "la F  ma"

vanilla or hazelnut flavor and home made whipped cream

Grand cr  me *

Long with milk and milk froth

Cappuccino *

double with milk froth

Caf   Vanoise

double with home made whipped cream

Add flavor to your coffee: vanillia or halzenut

*** oat milk option on request**

Hot milk **

Matcha Latte ** or Cha   Latte

Vanoise Cha   or Matcha Latte (whip. cream)

Hot milk-rum-cinamon **

**** oat milk option on request**

Hot chocolate

Vanoise Hot chocolate (whipped cream)

Hot chocolate-rum

Hot chocolat-rum-whipped cream

Home made "kid's mulled wine"

hot 100% apple juice, spices

Home made red or white mulled wine

Chamoniard (mulled wine-rum)

Irish Coffee / **Bombardino...** - 16 cl

Tea

Ceylan, Earl grey,

Red fruits, green tea with mint

Herbal tea

Verbena, Christmas Rooibos (cinamon),

Alpages (verbena-mint-cassis)

Tea-rum

APERITIFS AND DIGESTIFS



Ricard, Pastis - 2cl

Martini, Suze, Porto - 5cl

Eau de noix - 5cl

Whisky - 4cl

Whisky Chivas - 4cl

Rum ambr   - 4cl

Rum Don Papa - 4 cl

Rum Diplomatico - 4cl

Get 27 - 4cl

Baileys - 4cl

Malibu - 2cl

Vodka - 2cl

Gin - 2cl

T  quila - 2cl

Alcoholic beverage- 18 cl

rum coca, vodka orange...

G  n  pi - 2cl

Grappa - 2cl

Limoncello - 2 cl

Su  dois - 2cl

Jaegermaster - 2cl

Armagnac - 2cl

Calvados - 2cl

Cognac - 2cl

Cointreau - 2cl

Grand Marnier - 2cl

Eau de vie - 2 cl

Mirabelle

Poire William

Framboise

Marc de Savoie - 2cl

Hot "pulco" lemon juice

Hot squeezed lemon juice

Grog (rum-hot water with lemon)

Viandox (hot beef oxo)

NET PRICES :

BAR COUNTER - TERRACE - DINING ROOM

DRINKS
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DRAFT BEERS

Shandy Shandy + Red
fruit syrup Beer + syrup Picon beer

Beer from Alsace

Tigre Bock
5.5°
Brasserie
Kronembourg

12.5 cl
25 cl
33 cl
50 cl

Beer from Savoie

Sylvanus
Abbaye 6.9°
Brasserie du
Mont Blanc

IPA
Light 4.7°
Brasserie du
Mont Blanc

Alpic
Amber 7°
Brasseurs
Savoyards



BOTTLED BEERS

1664 alcohol free - 0.0% - 33 cl

Desperados - 5.9° - 33 cl

Boottled Savoy beers - 33 cl

.Organic craft beer Sources de Vanoise (Hte Maurienne)
Brewed with saffran : white 4.5°, blond 5° or amber 5.5°

.La Blanche - 4.7° (white- Mont Blanc)

.Hors Piste - 6.5° (blond - Cîmes)

.Punta NEIPA - 6° (IPA - Les Terres Blanches)

.La Rousse - 6.5° (amber gluten free - Mont Blanc)

.L'Abominable - 6° (dark- Cîmes)

.La Bleue - 5.8° (blueberries gluten free - Mont Blanc)



LOCAL PRODUCTS

We source our products as locally as possible and through the shortest supply chains available: organic beers from the valley of Savoie, organic fruit juices from Savoie, coffee roasted in Chambéry, Savoie wines sourced directly from our favourite producers.

Try whatever takes your fancy: a Bombardino from Italy, a lightly sweetened organic lemonade or iced tea, or a Chamoniard (mulled wine with rum).

APÉRITIF

Apérol-Spritz - 18 cl

Hugo-Spritz (elderflower) - 18 cl

Limoncello-Spritz - 18 cl

Kir with Savoie white wine - 14 cl

Savoie Crémant - 14 cl

Kir with Savoie Crémant - 14 cl

Dry cider "Fils de pomme" - 33 cl

Sweet cider from Savoie - 75cl

Champagne - 75 cl

GLASS OF WINE, CARAFE OF WINE

Glass 16 cl

Carafe 50 cl

Savoie Rosé wine

Savoie White wine

Vallée du Rhône Red wine

BOTTLES OF WINE

37 cl 75 cl 50 cl

Savoie white wines

.Apremont - Berlioz

.Roussette - Ph. Grisard

Savoie Rosé - Vullien

Red wines

.Gamay de Savoie - Vullien (2024)

.Gamay de Savoie - G.Madoux (2024)

.Corbières Ramonetage (2018-19-20)

.Côte du Rhône - Guigal (2022)

.Mondeuse d'Arbin - Trosset (2021-22)

IN GREEN, FIND
LOCAL PRODUCTS

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BAR COUNTER - TERRACE - DINING ROOM