

PLAN B

“ LUNCH MENU ”

OPEN FROM 12:00 TO 13:30

DISH OF THE DAY **13**

LUNCH OPTION **21**

- **STARTER + DISH OF THE DAY + COFFEE**
- **DISH OF THE DAY + DESSERT + COFFEE**

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SALAD BAR + DESSERT **16**

AT WILL

.....

BURGER **21**

THE PLAN'BURGER & FRIES

Artisanal bun, 180 grams Angus steak, Raclette cheese, bacon, onions, tomatoes, salad, secret homemade sauce

THE GREEN BURGER & FRIES **21**

Artisanal bun, veggie steak, salad, tomatoes, onions, avocado, melted cheese

PLAN B

DINER MENU

OPEN FROM DE 19H TO 21H30

STARTER

HOUMUS & VEGETABLES DIPS	9	-
SICILIAN ARANCINI MEAT AND MOZZARELLA	12	18
GRILLED OCTOPUS & SAUCE VIERGE	17	26
BREADED REBLOCHON, SALAD & PANCETTA	15	21
BURRATINA DI BUFALA & TOMATOES Handmade Pesto	14	-
CHEESE AND MEAT PLATTER	17	26
For 3 or 4 persons SOUP OF THE DAY & CROÛTONS	8	-

BOUT^{chou} CHOU



up to 10 years old

SIROP + MAIN + ICECREAM	11.90
NUGGETS, FRIES & SALAD OR LINGUINE PASTA WITH TOMATO SAUCE	
+	
TWISTER OR BEN & JERRY'S VANILLA & CHOCOLAT	

MAIN

the burgers

THE PLAN'BURGER & FRIES	21
Artisanal bun, 180 grams Angus steak, Raclette cheese, bacon, onions, tomatoes, salad, secret homemade sauce	
PULLED PORK BURGER & FRIES	19
Artisanal bun, homemade coleslaw, slow cooked pork shoulder, homemade BBQ sauce	
THE GREEN BURGER & FRIES	21
Artisanal bun, veggie steak, salad, tomatoes, onions, avocado, melted cheese	

the meats

RIBS	23
Served with grilled corn, spiced chips, salad and barbecue sauce	
SIRLOIN STEAK	28
Simmental origin, served with new potatoes and Chimichurri sauce	
CHICKEN BREAST SAVOYARD STYLE	22
Served with fries and salad	
LAMB CURRY	23
Served with rice and vegetables	

les pâtes

LANGOUSTINE RAVIOLIS	24
& butter lemon sauce	
LINGUINE PASTA WITH ROASTED VEGGIES	17
& homemade pesto	

supplement of 3€ for spring mix lettuce & 4€ for a portion of french fries

DESSERT *homemade*

CHOCOLAT FONDANT	9
FRESH BLUEBERRY TART	9
"CRÈME BRULÉE" WITH ALPINE TWIST	8
STRAWBERRY LOVE	9
REGIONAL CHEESES SELECTION	10



@PLANBCHAMONIX

DRINKS

COFFEE

EXPRESSO / DÉCA / ALLONGÉ	2
NOISETTE	2
RISTRETTO	2
DOUBLE	3.7
CAPPUCCINO	4
LATTE	4
CHOCOLAT CHAUD	4.5
CHOCOLAT CHAUD & SA CHANTILLY	5
LE FLUFFY CHOCO AU MARSHMALLOW	6
LAIT VÉGÉTAL	+ 0.5
SIROP (VANILLE OU CARAMEL)	+ 0.4
THÉ EN VRAC BIO	4,5

SOFT

COCA COLA	3.9
ORIGINA	3.9
ICE TEA	3.9
SCHWEPES TONIC / AGRUMES 25cl	3.5
LIMONADE DU MONT BLANC	3.9
FRENCH GINGER BEER BIO 20cl	4.2
SIROP À L'EAU	1.9
DIABOLO	2.8
TONIC FRANKLIN 20cl	3.9
classic, grapefruit, elderflower, rhubarb	
JUS DE FRUITS ARTISANAUX PAPILLON	4.5
pomme, orange, framboise, abricot, tomate	

LA CAVE

CHÂTEAU DE MONTRIN	12cl	75cl
AOP Côtes du Rhône BIO 2020	6	23
LES EMBRUSQUES	7	31
AOP Languedoc Pic St Loup, Mas de Farjou 2018		
TERRES DE L'AUMONIER	7	25
AOP Touraine, Sauvignon Blanc BIO 2019		
LES PLANTÉS	8	39
AOP Saint-Véran, Bourgogne 2020		

APÉRITIFS

SPRITZ	11
Apérol, Campari	
AMERICANO	10
Campari, Mancino Rosso, soda	
TOMMY'S MARGARITA	11
Tequila reposado, citron vert, sirop d'agave	

BEER



draft

	25cl	50cl
IPA LAGUNITAS HAZY WONDER	4.5	8
BLANCHE LAMBIC MORT SUBITE	4.5	8
BLONDE BIRRA MORETTI	4.5	8
HEINEKEN 0.0 (SANS ALCOOL)	4	7

SUPPLEMENT : PICON OU GÉNÉPI	0.5
SUPPLEMENT : SIROP	0.3

bottle

	33cl
BIG MOUNTAIN BREWERY CHAMONIX	6.5
Tropical Ipa, Double Ipa, New England Ipa, Session IPA	
BRASSERIE ARTISANALE VEYRAT	6.5
Blonde, Blanche, Stout, Rousse, Ipa	

COCKTAIL

les signatures

BRAMBLE REVISITÉ	12
Gin, cassis, citron vert, sucre de canne	
STRAWBERRY FIZZ	13
Gin, citron vert, jus de fraise, soda	
MISSISSIPI RIVER	13
Rhum ambré, jus de cramberry, menthe fraîche, citron vert et ginger ale	
NEGRONI	12
Gin Citadelle, Campari et Vermouth rouge	
PASSION MULE	11
Vodka, citron vert, purée de fruit de la passion, ginger beer	
MAI TAI	12
Rhum brun, rhum blond, triple sec, sirop d'orgeat, citron vert	
LA PETITE ROBE ROSE	12
Italicus, chambord, jus de pomme et cranberry	

PLAN B

RESTAURANT

BAR

and bowling

