

PLAN B

LA CARTE

À BOIRE ET À MANGER



LUNCH MENU

dinner **MENU**

WINE LIST

BEVERAGE menu

by Charles Mariano and his team

LUNCH MENU

SERVICE FROM 12PM TO 2PM

DAILY SPECIAL

TO CONSULT ON THE SLATE

DISH OF THE DAY 15.00 €

MAIN + PUDDING + COFFEE 22.00 €

DISHES

burgers

All burgers are served with fries and salad.

THE SUMMER BURGER (SERVED FRESH) 20 €

Pinsa bread, Slow cooked marinated chicken with herbs, homemade pesto, tomato, mozzarella, rocket.

AVAILABLE IN A VEGETARIAN VERSION 20 €

Pinsa bread, grilled vegetables, homemade pesto, tomato, mozzarella, rocket.

AVAILABLE IN A VEGAN VERSION 20 €

Pinsa bread, grilled vegetables, homemade pesto, tomato, beetroot hummus, rocket.

Gluten-free bread supplement 1,50 €

tradition

BEEF TARTARE 21 €

with black olives, pine nuts, sundried tomatoes, parmesan, rocket and potatoes

TUNA TATAKI MARINATED WITH 2 SESAMES 27 €

wasabi avocado cream and sautéed gorum peas

DESSERTS

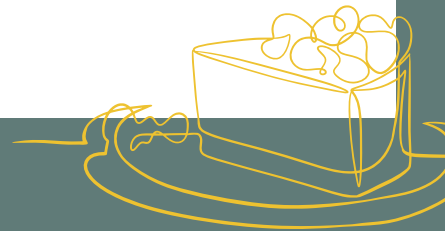
home made

CRÈME BRÛLÉE OF THE MOMENT 9 €

MELON AND BLUEBERRY PANNA COTTA 9 €

CHOCOLATE, PRALINE AND CARAMELISED HAZELNUT TARTLET 10 €

PAVLOVA WITH PEACHES AND NECTARINES, ROSEMARY CHANTILLY 10 €



@planbchamonix

DINNER MENU

SERVICE FROM 7PM TO 9:30PM

STARTERS

to share

KARAAGE CHICKEN S 10 € - L 18 €
chilli sauce and homemade pickles

HOMEMADE FOCCACIA 19 €
with grilled vegetables and green pesto

CUCUMBER ROLL 16 €
with cream cheese, capers, sun-dried tomatoes, trout roe and dill oil cream

CHICKPEA HUMMUS 15 €
with beetroot, toast and crunchy vegetables

MIXED BOARD 18 €
of cold cuts meats and cheeses

DISHES

tradition

BEEF TARTARE 21 €
with black olives, pine nuts, sundried tomatoes, parmesan, rocket and potatoes

CHAROLAIS BEEF PRIME RIB 70 €
for 2 people
grilled (1,2kg), pepper sauce, chips and salad

TUNA TATAKI MARINATED WITH 2 SESAMES 27 €
wasabi avocado cream and sautéed gorum peas

GRILLED OCTOPUS 30 €
smoked paprika mayonnaise, coriander oil, pine nuts and candied cherry tomatoes

BETROOT RISOTTO WITH GORGONZOLA CREAM 22 €

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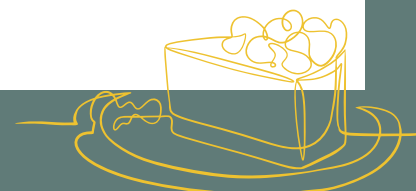
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WINE LIST

RED WINE

	12cl	75cl
CHÂTEAU DE MONTFRIN	6 €	23 €
AOP Côtes du Rhône BIO		
DOMAINE BUISSIONNIER	7 €	32 €
AOP Bourgogne Côte Chalonnaise, Pinot Noir		
LES EMBRUSQUES	7 €	30 €
AOP Languedoc Pic St Loup, Mas de Farjou		
CHÂTEAU CISSAC	8 €	36 €
AOP Haut Médoc, Bordeaux		
DOMAINE DE L'IDYLLE		26 €
AOP vin de savoie arbin, mondeuse		
MANOIR DU CARRA		25 €
AOP fleurie, baujolais, gamay		
MICHELAS - ST JEMMS SIGNATURE		42 €
AOP Crozes - Hermitage, Rhône		
DOMAINE NOVIS CUVÉE DU PRIEUR		44 €
AOP Saint Joseph, Rhône		
HAUTES CÔTES DE BEAUNE		54 €
AOP Bourgogne, Nuiton Beaunoy		
LES BAIES DE BERNATEAU ST EMILION		65 €
AOP Saint Emilion, BIO, Bordeaux		

WHITE WINE

	12cl	75cl
DOMAINE DE PELLEHAUT	7 €	29 €
L'été Gascon, IGP Côtes de Gascogne		
APREMONT MARECHAL	6 €	24 €
AOP Vin de Savoie, Apremont, Jacquère		
TERRES DE L'AUMONIER	7 €	27 €
AOP Touraine, Sauvignon Blanc BIO		
LES PLANTÉS	8 €	42 €
AOP Saint-Véran, Bourgogne		
DOMAINE DE L'IDYLLE		28 €
AOP Roussette de Savoie, Altesse		
DOMAINE NOVIS - LA MUTINE		48 €
AOP Saint-Joseph, Rhône		
MAISON QUENARD CHIGNIN BERGERON		39 €
AOP Vin de Savoie, Roussane		
DOMAINE DES DEUX ROCHES		56 €
AOP Pouilly- Fuissé, Chardonnay		

ROSÉ WINE

	12cl	75cl
ESTANDON GRIS D'ARGENT	6 €	24 €
IGP Var		
CHÂTEAU TOUR SAINT HONORÉ	7 €	29 €
AOP Côtes de Provence, BIO		

CHAMPAGNE

	12cl	75cl
TAITTINGER BRUT	12 €	85 €
PROSECCO BRUT	6 €	25 €
AOP Prosecco, Naonis		



BEVERAGE

BEERS



BEER PRESSURE

	25 cl	50 cl
MORETTI <i>The Italian Lager of reference, for great thirsts</i>	4.00 €	7.50 €
BIG MOUNTAIN NEIPA <i>New England IPA, with notes of summer fruits and controlled bitterness</i>	4.50 €	8.50 €
MORT SUBITE LAMBIC BLANC <i>White beer resulting from a brew of lambic, which gives it a final acidulous note</i>	4.50 €	8.50 €
Syrup supplement		0.50 €

BEER BOTTLE

	33 cl	6.50 €
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Our bottles come from the Brasserie Artisanale VEYRAT, located in Marcellaz-Albanais, in Haute-Savoie, and are certified Organic Agriculture.

LA LIBERTÉ
Refreshing lager with aromas of cereals and fresh hops

LA VAGABONDE
Blanche citronnée avec une belle amertume au nez fruité

L'EUPHORIE
IPA light and very aromatic, with caramelized malts and American hops

LA TIKAL
Redhead with beautiful notes of exotic fruits and caramel

LA MASAYA
Gourmet stout with roasted malts and a strong coffee aroma

LE CIDRE
Cider pressed from apples of the family farm, greedy, with a nose of tatin

COCKTAILS



REFRESHERS

APÉROL SPRITZ <i>Apérol, prosecco, sparkling water</i>	11.00 €
CAMPARI SPRITZ <i>Campari, prosecco, sparkling water</i>	11.00 €
MEDITERRANEAN SPRITZ <i>Thyme infused limoncello, prosecco, sparkling water</i>	12.00 €
HUGO SPRITZ <i>Saint Germain (elderberry liqueur), mint, prosecco, sparkling water</i>	12.00 €
ROSE SPRITZ <i>Rose and lychee house liqueur, raspberries, prosecco, sparkling water</i>	13.00 €

SPICY

MOSCOW MULE <i>Vodka, Ginger beer Fever Tree, lime</i>	12.00 €
CHARTREUSE MULE <i>Green Chartreuse, Ginger Beer Fever Tree, lime</i>	13.00 €
PASSION MULE <i>Vodka, Ginger beer Fever Tree, passion fruit puree, lime</i>	13.00 €

GOURMAND

MAI TAI <i>White rum, dark rum, triple sec, orgeat, lime</i>	13.00 €
NECTARINE MARTINI <i>Vodka, Chambord, Pineapple juice, fresh nectarine, lime</i>	14.00 €
PLANB GARDEN <i>Hendrick's Gin infused with cucumber, Saint Germain, lime, cucumber, apple juice</i>	15.00 €



MOCKTAILS

PARADISE DREAM <i>Mango juice, orange juice, red fruit coulis</i>	9.00 €
VIRGIN NECTARINE <i>Pineapple juice, fresh nectarine, raspberry syrup, lime</i>	9.00 €
VIRGIN GARDEN <i>Apple juice, elderflower syrup, mint, cucumber</i>	9.00 €

SPIRITS



VODKA

	4 cl
Supplément Soft	2.00 €
ZUBROWKA BIALA	6.00 €
ZUBROWKA BISON	9.00 €
CIROC	10.00 €
BELVÉDÈRE	13.00 €

RHUM

	4 cl
Supplément Soft	2.00 €
HAVANA 3 ANS	6.00 €
HAVANA ESPECIAL	7.00 €
SAILOR JERRY	7.00 €
KRAKEN BLACK SPICED	10.00 €
DIPLOMATICO PLANAS	9.00 €
DIPLOMATICO RESERVA EXCLUSIVA	11.00 €
DON PAPA BAROKO	10.00 €
PACTO NAVIO	12.00 €
BUMBU	12.00 €
BUMBU XO	13.00 €
DOORLY'S 12 ANS	12.00 €
SANTA TERESA 1796	15.00 €
ZACAPA 23	16.00 €

TEQUILA

	4 cl
OLMECA SILVER	8.00 €
EL JIMADOR REPOSADO	8.00 €
PATRON ANEJO	16.00 €
MEZCAL BRUXO	10.00 €

WHISKY

Soft Supplement	2.00 €
J&B	6.00 €
JACK DANIELS	7.00 €
BUSHMILLS 10ANS	8.00 €
BULLEIT BOURBON	9.00 €
BULLEIT RYE	11.00 €
MAKER'S MARK	11.00 €
AKASHI BLEND	12.00 €
TOKI	11.00 €
OBAN 14ANS	14.00 €
PORT CHARLOTTE	18.00 €

GIN

All our gins are served with the appropriate Fever Tree Tonic.

BEEFEATER	9.50 €
ALTITUDE	11.50 €
HENDRICK'S	12.50 €
GENEROUS	13.50 €
BOTANIST	13.50 €
MISTRAL ROSÉ	13.50 €
CITADELLE	14.50 €
AKORI	15.50 €

APERITIFS

RICARD / PASTIS	2 cl	3.70 €	6 cl
SUZE			5.00 €
NOILLY PRAT			5.00 €
FERNET BRANCA			5.00 €
MARTINI BLANC, DRY, ROUGE			5.00 €
MANCINO ROSSO, BIANCO			6.00 €
CAMPARI, CINZANO			5.00 €
PORTO BLANC, TAWNY			7.00 €

DIGESTIVE

GÉNÉPI	4.00 €
CHARTREUSE VERTE, JAUNE	7.00 €
GET 27, GET 31	5.00 €
AMARETTO	6.00 €
FRANGELICO	6.00 €
BAILEY'S	6.00 €
COGNAC HENNESSY VSOP	9.00 €
ARMAGNAC CLOS DES DUCS	9.00 €
LIMONCELLO	5.00 €
EAU DE VIE DE POIRE	5.00 €

SOFT DRINKS

COCA-COLA or COCA-COLA ZERO	33 cl	4.00 €
ORANGINA, FUZE TEA, LIMONADE PHÉNIX	25 cl	4.00 €
WATER SYRUP	30 cl	2.50 €
DIABOLO	30 cl	3.50 €
FEVER TREE	25 cl	4.00 €
<i>Indian Tonic, Elderflower Tonic, Mediterranean Tonic, Ginger Ale, Ginger beer</i>		
FRUIT JUICES	33 cl	5.50 €
Thomas le Prince artisanal juices, made in Savoie		

WATER



EVIAN	50 cl	4.50 €	100 cl	6.00 €
GREEN BADOIT	50 cl	4.50 €	100 cl	6.00 €
RED BADOIT			33 cl	3.50 €



HOT DRINKS

COFFEE & HOT CHOCOLAT

EXPRESSO / RISTRETTO / DÉCA / ALLONGÉ	2.00 €
DOUBLE EXPRESSO	3.50 €
CAPPUCINO / LATTE MACCHIATO	4.00 €
ICED LATTE	4.50 €
HOT CHOCOLAT	4.00 €
Syrup supplement (Vanilla, caramel, hazelnut) or whipped cream	0.50 €
Vegetable milk supplement (soy, almonds, oats)	1.00 €

TEA & INFUSIONS

Teas and infusions "Les 2 Marmottes"	
Made in Haute Savoie with 100% plants	4.50 €
GREEN TEA YUNNAN (CHINE) : Green and fruity notes	
GREEN TEA WITH MINT	
BLACK TEA ASSAM : Intense taste, toasted caramel notes	
CHAI TEA : Cinnamon, cardamom, black tea	
MIXED FRUIT : Blackcurrant, raspberry, cranberry	
INFUSION LIME, MINT, VERBENA	
CHAMOMILE INFUSION	

HAPPY HOUR from 4 pm to 6 pm

MORETTI	25 cl	2.50 €	50 cl	5.00 €
BIG MOUNTAIN	25 cl	3.00 €	50 cl	5.50 €
MORT SUBITE	25 cl	3.00 €	50 cl	5.50 €

COCA COLA	2.00 €
ICE TEA	2.00 €
LIMONADE	2.00 €
SPRITZ	7.00 €

