

**PlanB.**  
Living Chamonix

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# À LA CARTE MENU

FROM 12H TO 14H AND FROM 19H TO 21H30



## STARTER & TAPAS

Loaded fries with Reblochon cheese and bacon	8.50 €
Crunchy cauliflower, smoked yogurt sauce and chimichurri ✓	9 €
"Fondue Savoyarde" croquette (4 pieces) ♥✓	9 €
Karaage fried chicken, spicy mayo	4 pieces 11 € / 7 pieces 18 €
Crispy blooming onion, homemade tartare sauce ✓	10 €
Arancini with Beaufort cheese, roasted tomato sauce and Savoy ham chiffonade ♥	12 €
Trio of karaage fried chicken mini-burgers with 3 mayos (lemon, spicy and black garlic) ♥	12 €
Beef skewer with Meule de Savoie cheese	10 €
Guacamole with pomegranate and cumin, tortilla chips VEGAN	11 €
La planche Gourmande: A selection of our best tapas to share	29 €

## GREENS

PlanB Caesar salad: Romaine lettuce, parmesan, slow-cooked chicken fillet	18 €
RHB Salad: Romaine lettuce, grilled Halloumi, Burnt beet ✓	15 €
Pumpkin and coconut milk soup ✓	12 €
Roasted sweet potato, avocado cream, feta and pomegranate ♥✓	18 €



## COMFORT FOOD

Homemade Bolognese lasagna, like a millefeuille	18 €
Angus burger with Reblochon cheese, bacon, caramelized onions, salad and fries	22 €
Hashbrown burger with guacamole, caramelized onions salad and fries VEGAN	19 €
Grilled 'Dwich with Diot: fondue cheese, diot, caramelized onions	17 €
Hot Alpine cheese box, roasted baby potatoes and charcuterie	26 €

## GRILL

Ribeye steak (300g) on the grill, fries, and salad	30 €
Trout tataki and vegetable stir-fry ♥	28 €

## TO SHARE

The famous porchetta with herbs, jacket potatoes and chimichurri ♥	55 €
"Blochon" Tartiflette	40 €

IN  
TARTIFLETTE  
WE  
SHARE

## MEGA APERO BOARD

For 8 to 12 people

Birthday parties, cocktail parties, corporate events...  
Discover our mega aperitif board.

On request

✓ Vegetarian dishes

♥ Our favourites

Prices incl. VAT in euros, service included.

# CREATE YOUR IDEAL MEAL

FROM 12PM TO 2PM AND FROM 7PM TO 9.30PM

## SIDES

Fries	4 €
Shirred potato, chive cream	6 €
Green beans	4 €
Roasted sweet potato	4 €
Green salad	4 €

## HOMEMADE SAUCES

Reblochon cheese sauce	3 €
Chimichurri sauce	3 €
Black garlic sauce	4 €

## DESSERTS

Cheeses plate of the valley	12 €
Chocolate mousse with tonka beans, and fleur de sel	8 €
Large blueberry and chestnut macaroon	12 €
Vanilla and caramel millefeuille with salted butter ♥	10 €
Snickers's homemade ice cream style ♥	10 €



## KID'S MENU

For kids up to 10

- SQUASH
- + CHOICE OF MAIN COURSE
- + ICE CREAM OR POM'POTE
- + 1 coloring

12.90 €

*choice of dishes*

Tarticheese and green salad

OR

Lasagna and green salad

OR

Half local diot sausage  
+ fries OR green beans

OR

Breaded chicken strips  
+ fries or green beans



✓ Vegetarian dishes

♥ Our favourites

Prices incl. VAT in euros, service included.



@planbchamonix

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Living Chamonix

DRINKS

DRINKS



**DRINKS**

DRINKS

DRINKS

DRINKS

# WINE LIST

## LOCAL WINES



### RED WINE

	75cl
<b>ADRIEN VEYRON GAMAY</b>	28 €
AOP vin de Savoie	
<b>MONDEUSE SAINT ROMAIN "SUR LE VERSANT"</b>	34 €
AOP vin de Savoie	

### WHITE WINE

<b>APREMONT MARECHAL</b>	26 €
AOP Vin de Savoie	
<b>CHIGNIN BERGERON MAISON QUENARD</b>	48 €
AOP Vin de Savoie	

### ORANGE WINE

*Dare to be different. Between the freshness of a white and the tannins of a red, why settle for just one?*

♥ <b>ROUSSETTE DE SAVOIE "BRUT DE NATURE"</b>	42 €
AOP Savoie	

## BUBBLES

	12cl	75cl
<b>ROCCA CERRINA PROSECCO</b>	6 €	26 €
DOC Prosecco		
<b>ODDBIRD SPUMANTE</b>		38 €
(alcohol free)		
<b>TAITTINGER</b>	12 €	80 €
AOP Champagne		

## NOT SO LOCAL WINES

### RED WINE

	12cl	46cl	75cl
♥ <b>HOUSE WINE</b>	4.50 €	14 €	
<b>OUR CURRENT SELECTION</b>	7 €		
<b>PETITE LAURENCE</b>			27 €
AOP Bordeaux Supérieur			
<b>CHÂTEAU MONTFRIN CÔTES DU RHÔNE</b>			32 €
AOP Côtes du Rhône			
<b>BUXY CÔTE CHALONNAISE</b>			42 €
AOP Bourgogne Côte Chalonnaise			
<b>ARTISANS PARTISANS CI 22-23-81</b>			38 €
Vin de France			
<b>CROZES-HERMITAGE MICHELAS SAINT JEMMS</b>			51 €
AOP Crozes-Hermitage			
<b>SAINT EMILION BEAU VALLON</b>			49 €
AOP Saint Emilion			

### WHITE WINE

	12cl	46cl	75cl
♥ <b>HOUSE WINE</b>	4.50 €	14 €	
<b>OUR CURRENT SELECTION</b>	7 €		
<b>DOMAINE DE PELLEHAUT</b>			29 €
L'été Gascon, IGP Côtes de Gascogne			
<b>CHÂTEAU BEL-AIR PERPONCHER BLANC</b>			37 €
AOP Entre deux Mers			
<b>PABIOT POUILLY FUMÉ FINES CAILLOTES</b>			51 €
AOP Pouilly-Fumé			
<b>CHRISTOPHE PATRICE PETIT CHABLIS</b>			46 €
AOP Petit Chablis			

### ROSÉ WINE

	12cl	46cl	75cl
<b>ESTANDON GRIS SOUVENIR DU VAR</b>	6 €		26 €
IGP Var Argens			

♥ Our favourites

Our wines may contain sulphites.  
Cirkage fee: 10€  
Prices incl. VAT in euros, service included.

# DRINKS LIST

## BEERS

### DRAUGHT BEERS

25 cl 50 cl 1.5 L

<b>MORETTI</b> <i>Premium Italian lager, for the seriously thirsty</i>	4.00 €	7.50 €	20 €
<b>BIG MOUNTAIN NEIPA</b> <i>New England IPA, with hints of Summer fruits and a balanced bitterness</i>	4.50 €	8.50 €	22 €
<b>MORT SUBITE LAMBIC BLANC</b> <i>Lambic brewed white beer with a tangy finish</i>	4.50 €	8.50 €	22 €

Splash of cordial	0.50 €
Splash of Picon	1.00 €

### BOTTLED BEERS

33 cl 6.50 €

*Our bottles come from the Veyrat craft brewery in Marcellaz-Albanais, Haute-Savoie, and are certified Organic Agriculture.*

**LA VAGABONDE**  
*Lemon-infused white beer with a beautiful bitterness and a fruity aroma*

**L'EUPHORIE**  
*Light and exquisitely aromatic IPA with caramel malts and American hops*

**LA TIKAL**  
*Red ale with delightful hints of exotic fruits and caramel*

**LE CIDRE**  
*Premium cider pressed from apples grown on the family farm, with top notes of tarte tatin*

**Non-alcoholic IPA**  
*A bouquet of hop, malt and tropical fruit flavours*



**LA BIÈRE DES PIONNIERS**  
*Blonde de Montagne coppery with hints of spruce and honey*

## APERITIF

2 cl 6 cl

RICARD / PASTIS	3.70 €
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 €

## MOCKTAILS non-alcoholic cocktails

<b>SWEET DREAM</b> <i>served hot</i> <i>Pineapple juice, passionfruit juice, red berry purée, lime</i>	8.00 €
<b>VIRGIN HOT TODDY</b> <i>Homemade fallernum syrup, yellow lemon.</i>	9.00 €
<b>VIRGIN SPRITZ</b> <i>Non-alcoholic prosecco, Spritz cordial, soda water</i>	9.00 €
<b>VIRGIN HUGO</b> <i>Non-alcoholic prosecco, elderflower, fresh mint, soda water</i>	9.00 €

## COCKTAILS

### OUR SIGNATURES

<b>NEW HOT TODDY</b> <i>served hot</i> <i>Dark rum, homemade fallernum syrup, yellow lemon.</i>	13.00 €
<b>WINTER OLD-FASHIONED</b> <i>Bourbon, chestnut cream, cinnamon syrup, Angostura bitter, sparkling water</i>	15.00 €
<b>FRESH BREEZE</b> <i>Gin, Limoncello, Saint-Germain, verbena syrup, tonic, yellow lemon</i>	14.00 €

### GIN PERFECT SERVES

*Explore our selection of Gins, served with Fever Tree Tonic and the perfect garnish.*

<b>ENGLISH CLASSIC</b> <i>Beefeater, Premium Indian Tonic, lemon, citronella</i>	9.50 €
<b>CHAMONIX SPECIAL</b> <i>Altitude, Mediterranean Tonic, blueberries, rosemary, lime</i>	12.50 €
<b>SCOTTISH DELIGHT</b> <i>Hendricks's, Elderflower Tonic, cucumber, juniper berries</i>	12.50 €
<b>FRENCH TOUCH</b> <i>Generous, Raspberry &amp; Rhubarb Tonic, basil, pink peppercorns, fleur de sel</i>	13.50 €
<b>TREE HUGGER</b> <i>Botanist, Mediterranean Tonic, lemon, thyme, mint</i>	13.50 €
<b>A TASTE OF PROVENCE</b> <i>Mistral Rosé gin, Raspberry &amp; Rhubarb Tonic, basil, juniper berries</i>	13.50 €
<b>LA VIE DE CHÂTEAU</b> <i>Citadelle, Elderflower Tonic, lemon, blueberries</i>	14.50 €
<b>RISING SUN</b> <i>Roku, Premium Indian Tonic, ginger, orange, juniper berries</i>	15.50 €

### APERITIVI

<b>APÉROL SPRITZ</b> <i>Aperol, prosecco, soda water</i>	9.00 €
<b>NEGRONI SBAGLIATO</b> <i>Campari, Martini rosso, prosecco</i>	10.00 €
<b>MEDITERRANEAN SPRITZ</b> <i>Thyme-infused limoncello, prosecco, soda water</i>	10.00 €
<b>HUGO SPRITZ</b> <i>St-Germain (elderflower liqueur), mint, prosecco, soda water</i>	12.00 €
<b>APPLE SPRITZ</b> <i>Aperol, vanilla liqueur, cider, cinnamon and caramelised apple</i>	12.00 €

### MULES

<b>MOSCOW MULE</b> <i>Vodka, Fever Tree Ginger Beer, lime</i>	11.00 €
<b>SAVOY MULE</b> <i>Génépi, Fever Tree Ginger Beer, lime</i>	11.00 €
<b>PASSION MULE</b> <i>Vodka, Fever Tree Ginger Beer, passion fruit purée, lime</i>	12.00 €

### THE CLASSICS

<i>Ask our barman to prepare your favourite classic cocktails.</i>	15.00 €
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# SPIRITS

## WHISKY

	4 cl
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 €

## RHUM

	4 cl
HAVANA 3 ANS	6.00 €
HAVANA ESPECIAL	7.00 €
SAILOR JERRY	7.00 €
KRAKEN BLACK SPICED	10.00 €
DIPLOMATICO PLANAS	9.00 €
DIPLOMATICO RESERVA	11.00 €
EXCLUSIVA	
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 €

## VODKA

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

## TEQUILA

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

Additional soft	2.00 €
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# DIGESTIVE

	4 cl
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 ou COCA-COLA ZERO	33 cl	4.00 €
ORANGINA, FUZE TEA, LIMONADE PHÉNIX, REDBULL	25 cl	4.00 €
SQUASH WITH WATER	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 JUICE	33 cl	5.50 €
<i>Thomas le Prince fresh juices made in Savoie</i>		

# WATERS

EVIAN	50 cl	4.50 €	100 cl	6.00 €
BADOIT VERTE	50 cl	4.50 €	100 cl	6.00 €
BADOIT ROUGE			33 cl	3.50 €

# HOT DRINKS

## COFFEE AND HOT CHOCOLATE

EXPRESSO / RISTRETTO / DECAF / ALLONGÉ	2.00 €
DOUBLE EXPRESSO	3.50 €
CAPPUCINO / LATTE MACCHIATO	4.00 €
ICED LATTE	4.50 €
HOT CHOCOLATE	4.00 €
Additional syrup (vanilla, caramel, hazelnut) or Chantilly cream	0.50 €
Additional plant-based milk (soya, almond, oat)	1.00 €

## TEAS AND HERBAL INFUSIONS

*Teas and herbal infusions "Les 2 Marmottes"*  
*Made in Haute Savoie from 100% plant extracts* 4.50 €

YUNNAN GREEN TEA (CHINA) : *Green, fruity notes*  
 THÉ MENTH'OLÉ : *Green tea with mint*  
 THÉ REVEILLÉ ? *Black Breakfast tea, intense flavour, hints of toasted caramel*  
 THÉ FORT ÉPICÉ : *Chai with cinnamon, cardamom and black tea*  
 ÇA VA FRUI'THÉ : *Blackcurrant, raspberry, cranberries*  
 LEMON VERBENA, MINT AND LIME INFUSION  
 CAMOMILE INFUSION



## HAPPY HOUR

MORETTI	25 cl	5.00 €	1.5 L	15 €
BIG MOUNTAIN	3.00 €	5.50 €		16.50 €
MORT SUBITE	3.00 €	5.50 €		16.50 €
COCA COLA, ICE TEA LIMONADE,	2.00 €			
ORANGINA	2.00 €			
APEROL OU CAMPARI SPRITZ	7.00 €			
	12 cl	46 cl		
WHITE WINE, RED WINE	3.00 €	10 €		

FROM 4PM TO 6PM