

PLAN **B**

Food & Drink

MENU

By Charles Mariano and his team



À LA CARTE MENU

FROM 12PM TO 2PM & FROM 7PM TO 9:30PM

STARTER & TAPAS

Organic egg mayo, pickles and fried onions with fresh ✓	6.50 €
“Fondue Savoyarde” croquettes (4 in total) ✓♥	9 €
“Raclette” cheese croquettes with cured ham (4 in total) ♥	9 €
Chicken Karaage with spicy mayonnaise	10 € for 4 / 18 € for 7
“Diot” sausage to share, sauce of your choice ♥	11 €
Croque-brioche with white ham and alpine cheese	11 €
Roasted cauliflower with spices, tahini and pomegranate sauce VEGAN	8 €
Charcuterie board with pickles *	18 €
Loaded fries, “raclette” cheese, bacon and spring onions	7.50 €



TRADITIONAL DISHES

French onion soup “au gratin” with “Beaufort” cheese ✓	12 €
Polenta with tomato sauce, sautéed mushrooms and parmesan ✓	16 €
Cod fillet with lemon caper butter and green beans	26 €
Chef’s own “bœuf bourguignon” *	22 €

SALADS

Small salad of crunchy fennel, sesame seeds and cider vinaigrette ✓	8.50 €
PlanB Caesar salad: baby lettuce, parmesan and slow-cooked chicken supreme	17 €

GRILL french fries & salad

Angus skirt steak	25 €
Black Angus prime rib (for two)	89 €
Smoked Diot sausage from Haute-Savoie	17 €
<i>Additional Loaded fries, “raclette” cheese, bacon and spring onions</i>	2.50 €

COMFORT FOOD

Angus burger with bacon, raclette cheese and peppercorn sauce + French fries	21 €
Falafel burger with herby tahini sauce and pickles + French fries VEGAN	19 €
<i>Additional gluten-free bread</i>	1.50 €
Coquillettes pasta with ham and Savoy cheese	14 €

CHEESE ADDICT

Baked goats cheese with roasted baby potatoes and green salad ✓	18 €
Baked “Mont d’Or” with baby potatoes and green salad ✓	For 2 ppl 36 € For 4 ppl 68 €
<i>Additional charcuterie</i>	6€ /person

- * Dishes not available at lunchtime
- ✓ Vegetarian dishes
- ♥ Our favourites

For sharing, or not... create your ideal meal

SIDES

French fries	4 €
Mixed green salad	4 €
Green beans	4 €
Loaded fries, "raclette" cheese, bacon and spring onions	7.50 €

HOMEMADE SAUCES

Porcini mushroom	4 €
"Roquefort" cheese	3 €



CHEESE CART



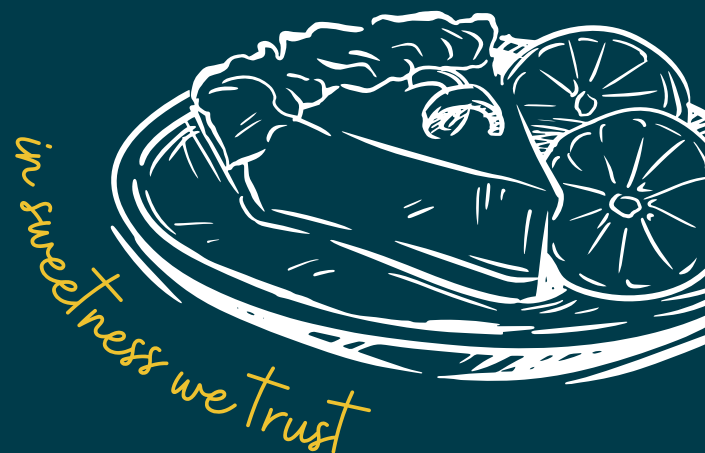
Our selection of cheeses from the "Val D'Arly" cooperative:

- One choice 4.50 €
- Three choices 12 €



HOMEMADE dessert

Chocolate mousse made with Tonka beans, olive oil and fleur de sel	8 €
French vanilla custard tart	7 €
American-style cheesecake with chocolate sauce	10 €
Traditional blueberry tart	9 €
An indulgent stack of French brioche toast served with creamy caramel and vanilla ice cream (for two) *	16 €



CHILDREN'S MENU

For kids up to 10

SQUASH

+ CHOICE OF MAIN COURSE

+ ICE CREAM

+ 1 Gift 

11.90 €

choice of dishes

Coquillettes pasta with white ham

OR

"Croque-brioche" with green salad

OR

Small portion of "Diot" sausage with French fries OR green beans

OR

Breaded chicken strips + French fries OR green beans

* Dishes not available at lunchtime
Prices incl. VAT in euros, service included.

WINE LIST



local WINES



RED WINE

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

WHITE WINE

APREMONT MARECHAL	75cl	26 €
AOP Vin de Savoie		
CHIGNIN BERGERON MAISON QUENARD	75cl	46 €
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?

ROUSSETTE DE SAVOIE "BRUT DE NATURE"	75cl	39 €
AOP Savoie		

Not so local WINES

RED WINE

	12cl	46cl	75cl
 HOUSE WINE	4.50 €	14 €	
IGP Cévenne			
OUR CURRENT SELECTION	7 €		
PETITE LAURENCE			27 €
AOP Bordeaux Supérieur			
CHÂTEAU MONFRIN CÔTES DU RHÔNE			32 €
AOP Côtes du Rhône			
BUXY CÔTE CHALONNAISE			42 €
AOP Bourgogne Côte Chalonnaise			
ARTISANS PARTISANS CI 22-23-81			37 €
Vin de France			
CROZES-HERMITAGE MICHELAS SAINT JEMMS			46 €
AOP Crozes-Hermitage			
SAINT EMILION BEAU VALLON			49 €
AOP Saint Emilion			

WHITE WINE

	12cl	46cl	75cl
 HOUSE WINE	4.50 €	14 €	
IGP Cévennes			
OUR CURRENT SELECTION	7 €		
DOMAINE DE PELLEHAUT			29 €
L'été Gascon, IGP Côtes de Gascogne			
CHÂTEAU BEL-AIR PERPONCHER BLANC			37 €
AOP Entre deux Mers			
PABIOT POUILLY FUMÉ FINES CAILLOTES			49 €
AOP Pouilly-Fumé			
CHRISTOPHE PATRICE PETIT CHABLIS			42 €
AOP Petit Chablis			

ROSÉ WINE

	12cl	46cl	75cl
ESTANDON GRIS SOUVENIR DU VAR	5 €		26 €
IGP Var Argens			

 Our favourites

BUBBLES

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



DRINKS MENU

BEERS

DRAUGHT BEERS

	25 cl	50 cl	1.5 L
MORETTI <i>Premium Italian lager, for the seriously thirsty</i>	4.00 €	7.50 €	20 €
BIG MOUNTAIN NEIPA <i>New England IPA, with hints of Summer fruits and a balanced bitterness</i>	4.50 €	8.50 €	22 €
MORT SUBITE LAMBIC BLANC <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 LIBERTÉ
Refreshing lager with aromas of cereal and fresh hops

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

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

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

APERITIFS

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

SWEAT DREAM <i>Pineapple juice, passionfruit juice, red berry purée, lime</i>	8.00 €
VIRGIN KIWI <i>Orange juice, fresh kiwi, mint, lime, lemonade</i>	9.00 €
VIRGIN SPRITZ <i>Non-alcoholic prosecco, Spritz cordial, soda water</i>	9.00 €
VIRGIN HUGO <i>Non-alcoholic prosecco, elderflower, fresh mint, soda water</i>	9.00 €

COCKTAILS

APERITIVI

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

SHARPENERS

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

GIN PERFECT SERVES

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

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

OUR SIGNATURES

FRENCH KIWI JUICE <i>Gin, fresh kiwi, orange juice, lemonade, fresh mint</i>	12.00 €
TIRAMISU MARTINI <i>Vodka, hazelnut liqueur, Bailey's, coffee, cocoa powder</i>	13.00 €
AMERICAN CUTTER <i>Bourbon, Campari, freshly squeezed lime, cane sugar, Angostura</i>	12.00 €

THE CLASSICS

<i>Ask our barman to prepare your favourite classic cocktails.</i>	13.00 €
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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 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 €

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 €

DIGESTIFS

	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>		

LES EAUX

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): <i>Green, fruity notes</i>
THÉ MENTH'OLÉ: <i>Green tea with mint</i>
THÉ REVEILLÉ?: <i>Black Breakfast tea, intense flavour, hints of toasted caramel</i>
THÉ FORT ÉPICÉ: <i>Chai with cinnamon, cardamom and black tea</i>
ÇA VA FRUITHÉ: <i>Blackcurrant, raspberry, cranberries</i>
LEMON VERBENA, MINT AND LIME INFUSION
CAMOMILE INFUSION



SMALL & big CRAVING

FROM 2PM TO 6PM

TAPAS for sharing or not

Fondue Savoyarde croquettes (4 in total) ♡♡	9 €
Raclette croquettes with cured ham (4 in total) ♡	9 €
Chicken Karaage with spicy mayonnaise	10 € for 4
Chicken Karaage with spicy mayonnaise	18 € for 7
Charcuterie board with pickles	18 €
Loaded fries, "raclette" cheese, bacon and spring onions	7.50 €



COMFORT FOOD

Angus burger with bacon, raclette cheese and peppercorn sauce + French fries	21 €
Falafel burger with herby tahini sauce and pickles + French fries VEGAN	19 €
Additional gluten-free bread	1.50 €
Coquillettes pasta with ham and Savoy cheese	14 €

THE KID' savoury SNACK

- SQUASH**
 - + CHOICE OF MAIN COURSE**
 - + ICE CREAM**
 - + 1 Gift** 
- **11.90 €**

choice of dishes

Coquillettes pasta with white ham
OR
Breaded chicken strips + French fries OR
green beans

Tea TIME

Every day from 4 p.m.
Pastries + hot drinks 12 €

- ♡ Plats végétariens
- ♡ Nos coups de cœur

