



CŒUR DE MEGÈVE

RUE CHARLES FEIGE

Alpes

Menu

ROOM SERVICE



SNACKS

Dried Beef Platter	28
Green Tahini Dip	18
<i>Vegetables Crudités & Dip</i>	
Charcuterie Board	29
Cheese Board	18
Smoked Salmon 100g	21

SPRITZERS • 17

Aperol Spritz
Elderflower Spritz
Limoncello Spritz
Mountain Apple Spritz
Dolin Spritz
Violet Shimmer

MOCKTAILS • 14

Dolce Pesca
Virgin spritz

beefbar®

SERVED WEDNESDAY TO SUNDAY
12:00 PM TO 2:30 PM
AND 6:30 PM TO 9:30 PM
ON MONDAYS AND TUESDAYS,
PLEASE KINDLY CONTACT THE RECEPTION.

STREET FOOD

RIB-EYE HAM	27
MINI SMASH-BURGER	28
QUESADILLAS	28
CAESAR SALAD	29
SUPER KALE SALAD	27
TRUFFLE PIZZA	32

DESSERTS

CHEESECAKE	16
BEEFBAR MAGIC FINGERS	30

COMFORT FOOD

WAGYU BOLOGNESE	42
CHILEAN SEA BASS	45

LOCAL FILET

TENDER LOIN	40
CENTER-CUT TENDERLOIN	100

BLACK ANGUS

FLANK STEAK WITH SHALLOTS	39
------------------------------	----

MILK FELD VEAL

CENTER-CUT TENDERLOIN	44
-----------------------	----

SIDES

CLASSIC MASHED POTATOES	8
SAUTÉED VEGETABLES	12
SAUTÉED MUSHROOMS	12
CLASSIC FRENCH FRIES	12



CŒUR DE MEGÈVE

RUE CHARLES FEIGE

Alpes

Drinks
MENU



FOR ALL ROOM SERVICE ORDERS, PLEASE NOTE A 15% SURCHARGE ON THE PRICES LISTED ON THE MENU
Prices are in euros, including taxes and service. Allergen information is available upon request

WINE BY THE GLASS

12 CL

CHAMPAGNE

Laurent-Perrier Brut	24
Laurent-Perrier Rosé	29
Laurent-Perrier Blanc de Blanc	33

WHITE WINES

Apremont « Le Clos Saint André » P. Ravier, 2022 <i>Savoie</i>	11
Chardonnay, Domaine Pommier, 2022 <i>Bourgogne AOC</i>	14
Les Cassagne de la Nerthe, 2023 <i>Côte du Rhône AOP</i>	16

RED WINES

Mondeuse « Face au Fort » Phillipe & Sylvain Ravier, 2020 <i>Savoie</i>	15
Domaine Rabasse Charavin, 2021 <i>Côtes-du-Rhône</i>	16
La salle du Château Poujeaux, 2015 <i>Bordeaux</i>	18

ROSÉ WINES

Minuty Prestige, 2024 <i>Côtes-de-Provence</i>	15
Château Grand Boisé, 2024 <i>Côtes-de-Provence</i>	14

BEERS

BOTTLED, 33cl

Marmotte Pale Ale	9
Marmotte What Beer	9
Marmotte Dark Beer	9
Marmotte IPA	9

ON TAP

25cl | 50cl

IPA or Wheat Beer (Les Marmottes)	7 11
Blonde Beer (Brasseurs Savoyards)	7 11

SPIRITS

APÉRITIFS

Pastis, Ricard 2cl	8
Kir, <i>Blackcurrant, cherry</i> 15cl	15
Kir Royal, <i>Blackcurrant, cherry</i> 15cl	22
Suze 6cl	10
Campari 6cl	10
Porto Sandeman, <i>White or Ruby</i> 6cl	10
Dolin, <i>White or Red</i> 6cl	12

LIQUEURS *4cl*

Fair Kumquat	12
Adriatico	14
Cointreau	10
Adriatico Velvet	14
Grand Marnier	10
Five Farm's	13
Limoncello di Capri	10
Minty Pegasus	14
Fair Sureau	12
Jägermeister	10
Fair café	12
Get 27	12
Bénédictine D.O.M	12
Luxardo Maraschino	10
Absinthe Grande Absente	13
Génépi des Pères Chartreux	12

CHARTREUSES

Green Chartreuse	14
Yellow Chartreuse	14
9 th Centenary Chartreuse	18
MOF Chartreuse	16
VEP Green Chartreuse	40

GINS *4cl*

Tohi Admiral's Reserve Navy Strength Gin	19
Cap Gin France	20
Pegasus Orion France	18
Fair Gin France	18
Hendrick's Ecosse	20
Isle of Harris Gin Ecosse	19
Yuzugin Japon	25

TEQUILAS *4cl*

Tobien	18
Clase Azul Extra Anejo	70
Clase Azul Reposado	45
Don Julio 1942	39
Los Siete Misterios millésimé 2024	15

VODKAS *4cl*

Fair Vodka France	16
Belvedere Pologne	19
Guillotine France	17
Guillotine Heritage France	20
Guillotine Petrossian France	38

SPIRITUEUX

WHISKIES *4cl*

Benromach 15 ans Ecosse, Speyside	34
Woodford Reserve USA	18
Port Charlotte 10 ans USA	18
Miyagikyo Sinle Malt Japon	28
Yoichi Single Malt Japon	26
Glenfiddich 23 ans Grand Cru Ecosse	70

RUMS *4cl*

Appleton 21 ans Jamaïque	46
Dillon Vieux Millésime 2004 Martinique	48
Planteray 2004 Fondations Barbade	47
Planteray 2000 Itinéraires Trinidad	55
Brugal 1888 République Dominicaine	20
Ezili République Dominicaine	16
Zacapa XO Guatemala	38
Bally Art Déco 2003 Martinique	46

DARK SPIRITS *4cl*

Cognac Ferrand Sélection des Anges	40
Calvados Dupont Fine	14
L'Encantada 1982, Domaine Del Cassou	35
Cognac Ferrand 10 générations	16

FRUITY BRANDIES *4cl*

Framboise Joseph Cartron	14
Poire Joseph Cartron	15
Grappa Borgo Antico	14
Mirabelle	14

BOISSONS

SOFT DRINKS & MINERAL WATER

Evian / Badoit 33cl	6
Flavored sirup with water 33cl	3,5
Coca-Cola / Zero 33cl	7
Lemonade 33cl	7
Fever Tree Tonic	7
Fever Tree Ginger ale	7
Fever Tree Ginger Beer	7
Homemade Iced Tea	7

FRUIT JUICES

Maison Bissardon, 25cl <i>Pineapple, apple, vineyard peach, tomato, pear</i>	8
---	---

COFFEES

Espresso, Decaf, Long black	3
Macchiato	3,5
Double espresso	6
Cappuccino, Latte	6,5

TEAS & HERBAL INFUSIONS

MANUFACTURE SHOUKÂ

Teas <i>Breakfast, Darjeeling, Earl Grey, Ceylan, Thé vert, Sencha, Jasmin</i>	6
Matcha Latte	7
Infusions <i>Menthe Verveine, Gingembre, Camomille</i>	6

HOT DRINKS

Traditional Hot Chocolate	8
Viennese Coffee or Hot Chocolate	8