



## THE ORIGIN OF THE FONDUE

Historically, the fondue was created by our Swiss friends and more particularly by those of the Friborg region at the time when shepherds stayed for very long periods in their pre-Alpine altitude pastures in the midst of their herds. To obtain rich and substantial meals but also to save money, shepherds used all their leftover cheeses and stale bread.

History would say that they were the ones who brought the famous fondue recipe to their homes.

## THE HISTORY OF OUR "GRANDS CRUS" CHEESES

### ABONDANCE D'ALPAGE AOP

Abondance is a French cheese from the Haute-Savoie region. Made with whole raw milk, it belongs to the family of cooked pressed cheeses. It shares its name with the valley which gave birth to it, the Abondance valley, and the bovine breed which gives it its milk, abundance. Its nutty taste makes it appreciated as it is or melted in many cooked dishes.

### ETIVAZ D'ALPAGE AOP

Pressed cheeses cooked in a copper cauldron, made over a wood fire, in the Alp between 1500m and 2500m, three criterias which give all its specificity to L'Etivaz. This raw milk cheese is produced in very small quantities from May to October, by 70 families who go up to live 4 to 5 months in a mountain pasture located in the upper Valais Switzerland region.

The alpine is generous, its notes of exotic fruits (pineapple), mixed with the powerful flavors given by the cellar aging and the aroma given by the wood fire (coniferous), make it a very appreciated cheese.

### BEAUFORT CHALET D'ALPAGE AOP

Pressed cheeses cooked in alpine pasture at an altitude between 1800m and 2500m, made by one of the last 12 alpagiste farmers. The production is made with each milk (morning & evening), in accordance to ancestral methods: manual cutting, racking with canvas, pressing managed manually.

The Beaufort Chalet d'Alpage 2015 cheese has a wide aromatic palette. It develops a delicious melting texture on the palate, with fruity, floral and strong flavors on pieces from 24 to 30 months. The crust washing work in the cellar is decisive in the final quality.

### COMTE AOP

Cooked pressed cheeses, this Comté is made in Haut Doubs region in the village of Charmavillers, with raw milk and several producers (as defined by the certification label). The pastures in permanent meadows are one of the specificities of this village, at an altitude between 500 and 1100m. The Comté aromas are multiple, evolving from lactic, fruity and floral, animal, then roasted. The age of this cheese, important for the aromatic balance in tasting, is between 18 and 25 months.

### VACHERIN FRIBOURGEOIS AOP

Uncooked pressed cheese, with raw milk, Vacherin Fribourgeois is transformed into a cheese dairy in the town of Yverdon (Canton of Vaud, Switzerland). Its short maturing (2 to 4 months) and its type of production allows Vacherin Fribourgeois to provide fondue cooking an excellent homogeneity. Its crust washing with salt water gives it an aromatic subtlety devoid of power, with a fairly pronounced mineral note.

### MANIGODINE

Cooked pressed cheese made from whole raw cow's milk in the alpine pastures of Manigod, in Haute-Savoie. During ageing, the Manigodine is encircled with a strip of spruce bark that imparts unique woody notes, mingling with its fruity and slightly nutty flavour. Its exceptionally creamy texture makes it wonderfully melt-in-the-mouth, perfect for fondues.





## CREATE YOUR FONDUE WITH OUR DIFFERENT BASES

Savoy Chignin white wine "Old Vines" Domaine Berthollier for the traditional taste  
Cimes white beer "Aiguille Blanche" to give a creamier flavour  
Vranken Brut Champagne "Demoiselle pour Megève", Vranken  
Biscantin cider  
Fujisan Souchong Tea, Grand Cru, from Maison Chanoyu, our bold and elegant Signature

## BREADS FROM OUR MEGEVE'S BAKERY

Mègevan bread to stay true to the Savoyard tradition  
Nut bread to get a crunchier and toastier flavour  
Gluten-free bread so that everyone can enjoy our fondue

## CONDIMENTS

Grenaille potatoes	12€
Cooked and raw fruits and vegetables	15€
Pan-fried morels mushrooms	18€
Charcuterie selection	20€

## DESSERTS

Our Pastry Chef's Crème Brûlée	11€
Chocolate mousse, served warm	12€
Walnut tart	13€
Red berry Pavlova	14€
Affogato	10€
Ice cream by the scoop	6€ per scoop
<i>Ice cream: Vanilla, Chocolate, Pistachio, Genepi, Banana Caramel, Chestnut, Coconut</i>	
<i>Sorbet: Strawberry, Vineyard Peach, Lime, Mango</i>	

Information regarding allergens and the origin of meats can be consulted and made available by our team.  
For quality reasons, our products are subject to supply variations and may occasionally be unavailable.  
Prices are in euros, inclusive of taxes and service charges.





## SELECT YOUR SPECIAL FONDUE BY OUR CHEESE REFINER

« Grands crus classique » fondue - 45€ per person

« Grands crus Découverte » fondue served with fruits and vegetables - 55€ per person

« Grands crus Dégustation » fondue served with fruits, vegetables and morels mushrooms - 65€ per person

	AROMA	MATURING
<b>COMTÉ AOP</b> <b>FROMAGERIE ARNAUD</b> Poligny (Jura)	Floral notes and hazelnut	20 Months
<b>BEAUFORT CHALET D'ALPAGE AOP</b> <b>REMI PERRET</b> Tueda (Savoie)	Notes of hazelnut, caramel, and forest floor	30 Months
<b>ABONDANCE AOP</b> <b>GAEC LES NARCISSES</b> Villaz (Haute-Savoie)	Floral notes and fresh butter	8 Months
<b>VACHERIN FRIBOURGEOIS AOP</b> <b>FROMAGERIE DE BELFAUX</b> Canton de Fribourg (Suisse)	Lactic notes and aged cream	4 Months
<b>ÉTIVAZ AOP</b> <b>CHALET RUBLOZ, PETER WISLER</b> Rougemont (Suisse)	Smoky, woody, and caramelized notes	20 Months
<b>MANIGODINE</b> <b>GUILLAUME BURGAT</b> Manigod (Haute-Savoie)	Notes of fresh cream, wood, and spruce	1 Month





## WINE LIST

### WHITE WINES

75cl

#### SAVOIE AOC

Chignin Vieilles Vignes, Domaine Bertholier		2023	48€
Chignin-Bergeron, "Exception", Domaine Berthollier		2023	51€

#### BOURGOGNE AOC

En Montreuil, "Cuvée M de Megève"		2023	44€
Chablis, Domaine du Chardonnay		2023	49€

#### VALLEE DE LA LOIRE AOC

Touraine Azay-Le-Rideau, "Mélodie", Domaine Nicolas Paget		2022	41€
Sancerre, "Le Tournebride", Domaine Vincent Gaudry		2022	48€
Pouilly-Fumé, "Terre de Caillottes", Complices de Loire		2023	55€



#### COTES- DU-RHONE AOC

Chateauneuf du Pape, Château des Fines Roches		2023	74€
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### RED WINES

75cl

#### SAVOIE AOC

Paroxysme, Domaine Cellier de La Baraterie		2022	39€
Mondeuse, Les Taillis, Domaine Saint-Germain		2022	48€
Mondeuse, Les Granges Tissot, Domaine Berthollier		2018	62€

#### BOURGOGNE AOC

Côte de Beaune-Villages, « Les Combottes », Domaine D'Ardhuy		2022	56€
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#### VALLÉE DE LA LOIRE AOC

Saint Nicolas de Bourgueil, Domaine Marc Brédif		2020	55€
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#### VALLÉE DU RHONE AOC

Crozes-Hermitage, "Calendes", Domaine Ferraton		2023	40€
Côte-Rôtie, "Tess", Domaine Christophe Pichon		2021	120€

#### BORDEAUX AOC

Margaux, "La Sirène de Giscours", Châteaux Giscours		2015	77€
Pomerol, Château La Cabane		2016	95€

 Organic Wine  
 Biodynamic Wine

