DRINKS

Aperitifs

G.H MUMM Cordon Rouge	12cl	15 €
Kir Royal G.H MUMM Cordon Rouge	12cl	16 €
Ricard	4cl	6 €
Kir vin blanc	12cl	7 €
Martini Rouge, Blanc	6cl	6 €
Amaretto	4cl	10 €

Beers

Carlsberg Lager draft beer	33 cl	6 €
Carlsberg Lager draft beer	50 cl	8 €
Brooklyn Defender IPA draft beer	33 cl	6 €
Brooklyn Defender IPA draft beer	50 cl	9 €
1664 0° bottled beer	33 cl	6 €

Cocktails

Apérol Spritz	10 €
St Germain Spritz	12 €
Italicus Spritz	12 €
Mojito	14 €
French Mule by Grey Goose Vodka	15 €
Paloma by Patrón Tequila	15 €
Negroni by Bombay Sapphire	15 €
Basil Smash by Bombay Sapphire	15 €

Mocktails

Virgin Sunrise	11 €
Virgin Mojito	11 €

Soft drinks, Juices and Water

Coca Cola Classic, Zéro	33 cl	5 €
Fanta, Sprite, Fuze Tea	33 cl	5 €
Red Bull Energy Drink , Sugar Free	25 cl	5 €
Red Bull Red Edition	25 cl	5 €
Organics Tonic Water, Ginger beer	25 cl	5 €
Granini Fruit Juices Orange, Apple, Apricot, Pineapple, Tomato	25 cl	5 €
Vittel, San Pellegrino	75 cl	6,50 €

Hot drinks

Espresso Coffee, Decaffeinated	2,50 €
Double espresso, Double decaffeinated, Teas	4,50 €
Cappuccino, Café au lait, Hot chocolate	5,50 €

EXCESSIVE ALCOHOL CONSUMPTION IS DANGEROUS FOR YOUR HEALTH. PLEASE DRINK RESPONSIBLY. Prices include all taxes and service charges.

WINES

Wines by the Glass

ROSE	Cuvée Folie Douce - IGP Méditerranée	12 cl	5 €
ROSE	Minuty Prestige - AOP Côtes de Provence	12 cl	7 €
ROSE	Maison Sainte Marguerite - AOP Côtes de Provence	12 cl	8 €
WHITE	Cuvée Folie Douce - IGP Pays d'Oc	12 cl	5 €
WHITE	AOC Chablis - Domaine Seguinod Bordet	12 cl	8 €
WHITE	AOC Sancerre - Jean Marc Pastou	12 cl	8 €
RED	Cuvée Folie Douce - IGP Pays d'Oc	12 cl	5 €
RED	AOP Languedoc - Pic St Loup « Émotion »	12 cl	7 €
RED	AOC Crozes-Hermitage « Les Palais »	12 cl	8 €
RED	AOP St Émilion - Baron Carl	12 cl	8 €

Wines bottles

Rose wines

Cuvée Folie Douce - IGP Méditerranée	75 cl	30 €
Minuty Prestige - AOP Côtes de Provence	75 cl	45 €
Maison Sainte Marguerite - AOP Côtes de Provence	75 cl	55 €
Minuty Rose & Or - AOP Côtes de Provence	75 cl	80 €

White wines

LANGUEDOC		
Cuvée Folie Douce - IGP Pays d'Oc	75 cl	30 €
AOC Languedoc - Château Puech-Haut «Le Givré»	75 cl	70 €
LOIRE		
AOC Sancerre - Jean Marc Pastou	75 cl	60 €
BOURGOGNE		
AOC Chablis - Domaine Seguinod Bordet	75 cl	60 €
ALSACE		
AOP Riesling - Cave de Beblenheim	75 cl	50 €
SAVOIE		
AOP Roussette de Savoie - Maison Cavaillé	75 cl	45 €
AOP Chignin Bergeron - Maison Cavaillé	75 cl	70 €
PROVENCE		
Minuty Prestige - AOP Côtes de Provence	75 cl	45 €
ITALY		
DOC Pinot Grigio - Tenute Arnaces	75 cl	40 €

Red wines

LANGUEDOC		
Cuvée Folie Douce - IGP Pays d'Oc	75 cl	30 €
AOP Languedoc - Pic St Loup «Émotion»	75 cl	40 €
BORDEAUX		
AOC St Émilion - Baron Carl	75 cl	60 €
AOC Pauillac - Baron Nathaniel	75 cl	70 €
BOURGOGNE		
AOC Hautes Côtes de Beaune - La Perrière	75 cl	90 €
BEAUJOLAIS		
AOP Morgon - Domaine Matray	75 cl	65 €
VALLÉE DU RHÔNE		
AOC Crozes-Hermitage «Les Palais»	75 cl	55 €
AOP St Joseph - Louis Chèze	75 cl	85 €
SAVOIE		
AOP Mondeuse 1949 - Maison Cavaillé	75 cl	40 €
PROVENCE		
AOP Côtes de Provence - Château Minuty Gabriel	75 cl	110 €
ITALIE		
DOC Toscane - Chianti	75 cl	45 €

Starters

Perfect egg, Jerusalem artichoke cream, toasted brioche and sautéed mushrooms — 15 €

Folie Douce French onion soup, gratinéed puff pastry with Beaufort and onion cream — 17 €

Beef carpaccio, shimeji mushrooms, truffle and parmesan — 17 €

Folie Douce Caesar salad — 18 €

Hiramasa, clementine, yuzu mayonnaise and squid ink tuile — 18 €

To share (For 2 people)

Stracciatella, truffle carpaccio and Sardinian bread — 34 €

"Can't decide" — 42 €
Reblochon toast, pâté en croûte, ham croquettes and cod croquettes

Main Courses

Reblochon ravioli, Reblochon espuma and mushrooms — 24 €

Braised celeriac, almonds and seasonal herbs — 24 €

Mountain burger — 26 €
Reblochon sauce, minced beef, bacon, lettuce

Shredded veal, polenta, walnut, olive and lemon condiment — 26 €

Butcher's cut — 26 €

Beef braised in Mont-Blanc beer, speculoos and fries — 27 €

Arctic char, risotto with braised and fried leeks, beurre blanc — 28 €

To share (For 2 people)

Braised lamb shoulder, seasonal garnishes — 59 €

Tomahawk (1kg), Béarnaise sauce and seasonal garnishes — 135 €

Desserts

Tiramisu — 12 €

Speculoos Cheesecake — 12 €

Chocolate dome — 13 €

Blueberry tart — 13 €

To share (For 2 people)

Île flottante — 24 €

Maxi brookie — 28 €

For little food lovers under 12, the same feast as the grown-ups... With small prices!

Starters - 8€
Perfect Egg
Folie Douce Onion Soup
Folie Douce Caesar Salad

Mains - 13€
Reblochon Ravioli
Braised Celeriac
Montagnard Burger
Pulled Veal
Butcher's Cut
Arctic Char

Desserts - 5€
Ice Cream: Vanilla, Chocolate, Strawberry, Mango, Cotton Candy
Fruit Salad
Chocolate Mousse

ADULTS ONLY
Large Bottles of Wine

ROSE	Minuty Prestige - AOP Côtes de Provence	150 cl	110 €
ROSE	Maison Sainte Marguerite - AOP Côtes de Provence	150 cl	140 €
WHITE	Minuty Prestige - AOP Côtes de Provence	150 cl	110 €
WHITE	AOC Languedoc - Château Puech-Haut «Le Givré»	150 cl	150 €
RED	AOC Pauillac - Baron Nathaniel	150 cl	150 €
RED	AOP St Joseph - Louis Chèze	150 cl	200 €

Champagnes

	75 CL	150 CL	300 CL
Blanc de Blancs			
Ruinart	220 €	450 €	
Perrier-Jouët	250 €		
Rose			
Perrier-Jouët Blason	200 €	400 €	
Champagnes Bruts			
Perrier-Jouët Grand Brut	150 €	290 €	600 €
G.H MUMM Cordon Rouge	115 €	240 €	600 €

Prestige wine and champagne list available upon request

Spirits

Vodka Grey Goose	4 cl	14 €
Gin Bombay Sapphire	4 cl	12 €
Whisky Talisker	4 cl	13 €
Rhum Diplomatico	4 cl	14 €
Tequila Patrón Silver	4 cl	15 €

Digestives

Limoncello	4 cl	6 €
Génépi	4 cl	8 €
Amaretto	4 cl	10 €
Baileys	4 cl	10 €
Get 27, Get 31	4 cl	10 €
Chartreuse Jaune, Verte	4 cl	12 €

FOLIE DOUCE