

BAR

APERITIFS

G.H. MUMM CORDON ROUGE	12cl	15
KIR ROYAL (G.H. MUMM)	12cl	16
RICARD	4cl	5
KIR (WHITE WINE)	12cl	7
MARTINI (ROSSO / BIANCO)	6cl	6
AMARETTO	4cl	10

BEERS

DRAFT BEER - CARLSBERG LAGER	33 cl	6
DRAFT BEER - CARLSBERG LAGER	50 cl	8
DRAFT BEER - BROOKLYN DEFENDER IPA	33 cl	6
DRAFT BEER - BROOKLYN DEFENDER IPA	50 cl	9
BOTTLED BEER - 1664 0.0%	33 cl	6

COCKTAILS

APEROL SPRITZ	10
ST-GERMAIN SPRITZ	12
ITALICUS SPRITZ	12
MOJITO	13
FRENCH MULE (GREY GOOSE VODKA)	13
PALOMA (PATRÓN TEQUILA)	13
NEGRONI (BOMBAY SAPPHIRE)	14
BASIL SMASH (BOMBAY SAPPHIRE)	15

MOCKTAILS

VIRGIN SUNRISE	11
VIRGIN MOJITO	10

SOFTS

COCA-COLA (CLASSIC / ZERO)	33 cl	5
FANTA, SPRITE, FUZE TEA	33 cl	5
RED BULL ENERGY DRINK, SUGAR FREE	25 cl	6
RED BULL RED EDITION	25 cl	6
ORGANIC TONIC WATER, GINGER BEER	25 cl	5
GRANINI JUICES (Orange, Apple, Apricot, Pineapple, Tomato)	25 cl	5
VITTEL, SAN PELLEGRINO	75 cl	6,5

HOT DRINKS

ESPRESSO, DECAFFEINATED	2,5
DOUBLE ESPRESSO, TEA	4,5
CAPPUCCINO, COFFEE WITH MILK, HOT CHOCOLATE	5

Excessive alcohol consumption is harmful to your health. Please drink responsibly.
Prices include all taxes and service charges.

WINES BY THE GLASS 12 CL

ROSE	CUVÉE FOLIE DOUCE IGP Méditerranée	5
	MINUTY PRESTIGE AOP Côtes de Provence	7
	MAISON SAINTE MARGUERITE AOP Côtes de Provence	8

WHITE	CUVÉE FOLIE DOUCE IGP Pays d'Oc	5
	AOC CHABLIS Domaine Seguinod Bordet	8
	AOC SANCERRE Jean-Marc Pastou	8

RED	CUVÉE FOLIE DOUCE IGP Pays d'Oc	5
	AOP LANGUEDOC Pic Saint-Loup « Émotion »	7
	AOC CROZES-HERMITAGE « Les Palais »	8
	AOP SAINT-ÉMILION Baron Carl	8

BOTTLED WINES 75 CL

ROSÉ WINES

CUVÉE FOLIE DOUCE IGP Méditerranée	30
MINUTY PRESTIGE AOP Côtes de Provence	45
MAISON SAINTE MARGUERITE AOP Côtes de Provence	50
MINUTY ROSE & OR AOP Côtes de Provence	65

WHITE WINES

LANGUEDOC		
CUVÉE FOLIE DOUCE IGP Pays d'Oc	30	
AOC LANGUEDOC Château Puech-Haut « Le Givré »	70	
LOIRE VALLEY		
AOC SANCERRE Jean-Marc Pastou	60	
BURGUNDY		
AOC CHABLIS Domaine Seguinod Bordet	60	
ALSACE		
AOP RIESLING Cave de Beblenheim	50	
SAVOIE		
AOP ROUSSETTE DE SAVOIE Maison Cavaillé	45	
AOP CHIGNIN BERGERON Maison Cavaillé	70	
PROVENCE		
MINUTY PRESTIGE AOP Côtes de Provence	45	
ITALY		
DOC PINOT GRIGIO Tenute Arnaces	40	



RED WINES

LANGUEDOC		
CUVÉE FOLIE DOUCE IGP Pays d'Oc	30	
AOP LANGUEDOC Pic Saint-Loup « Émotion »	40	
BORDEAUX		
AOC SAINT-ÉMILION Baron Carl	60	
AOC PAUILLAC Baron Nathaniel	70	
BURGUNDY		
AOC HAUTES-CÔTES DE BEAUNE La Perrière	90	
BEAUJOLAIS		
AOP MORGON Domaine Matray	65	
RHÔNE VALLEY		
AOC CROZES-HERMITAGE « Les Palais »	55	
AOP SAINT-JOSEPH Louis Chèze	115	
SAVOIE		
AOP MONDEUSE 1949 Maison Cavaillé	60	
PROVENCE		
AOP CÔTES DE PROVENCE Château Minuty Gabriel	110	
ITALY		
DOC TOSCANE Chianti	40	

LUNCH

 The sommelier's wine pairing recommendations

STARTERS

 BURRATA	14
green peas, asparagus	
 AOC SANCERRE Jean-Marc Pastou	8
FOLIE DOUCE CAESAR SALAD	15
 CUVÉE FOLIE DOUCE IGP Pays d'Oc	5
ANTIPASTI PLATTER	19
marinated vegetables, italian cold cuts, and cheeses	
 MAISON SAINTE MARGUERITE AOP Côtes de Provence	8

MAINS

FRIED CHICKEN BURGER	24
provolone, sun-dried tomatoes, pesto mayo	
 CUVÉE FOLIE DOUCE IGP Pays d'Oc	5
SEA BREAM	21
ratatouille, fregola sarda	
 MAISON SAINTE MARGUERITE ROSÉ AOP Côtes de Provence	8
 RICOTTA AND LEMON RAVIOLI	24
parmesan cream, citrus	
 AOC SANCERRE Jean-Marc Pastou	8
 MARGHERITA PIZZA	13
 MINUTY PRESTIGE ROSÉ AOP Côtes de Provence	7
PARMA PIZZA	15
 MAISON SAINTE MARGUERITE ROSÉ AOP Côtes de Provence	8
PULLED PORK BBQ PIZZA	16
 CUVÉE FOLIE DOUCE IGP Pays d'Oc	5
TARTUFATA PIZZA	18
 AOC SANCERRE Jean-Marc Pastou	8

DESSERTS

VANILLA CRÈME BRÛLÉE	11
CHOCOLATE ENTREMETS	11
RED BERRY CHEESECAKE	12
PARIS-CHAMONIX	12

Kids menu 13

PASTA WITH HAM	
BREADED CHICKEN AND FRIES	
BREADED FISH WITH MASHED POTATOES AND VEGETABLES	

Please ask for our allergen information sheet.

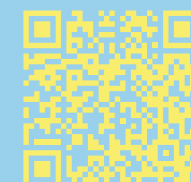
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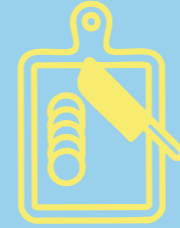
La Folie Douce Hotels Chamonix

CHECK
our
events



FOLIE CORNER

SHARING PLATTERS FROM 2 PEOPLE AND MORE



ITALIAN CHEESE PLATTER 16

PECORINO WITH CHILI, FONTINA, CACIOCAVALLO, SMOKED SCAMORZA
XXL option available with a supplement of 10 euros

ITALIAN CHARCUTERIE PLATTER 18

HERB HAM, MORTADELLA, DRY-CURED HAM, MILANESE SALAMI
XXL option available with a supplement of 10 euros

MIXED PLATTER 20

MORTADELLA, DRY-CURED HAM, PECORINO WITH CHILI, FONTINA
XXL option available with a supplement of 10 euros

ADULTS ONLY

LARGE BOTTLES OF WINE 150 CL

ROSE	MINUTY PRESTIGE AOP Côtes de Provence	110
	MAISON SAINTE MARGUERITE AOP Côtes de Provence	140
WHITE	MINUTY PRESTIGE AOP Côtes de Provence	110
	AOC LANGUEDOC Château Puech-Haut «Le Givré»	150
RED	AOC PAUILLAC Baron Nathaniel	150
	AOP SAINT-JOSEPH Louis Chèze	200

DIGESTIFS 4 CL

LIMONCELLO	6
GÉNÉPI	8
AMARETTO	10
BAILEYS	10
GET 27, GET 31	10
CHARTREUSE (YELLOW / GREEN)	12

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