

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)	13
BASIL SMASH (BOMBAY SAPPHIRE)	13

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	25 cl	5
(Orange, Apple, Apricot, Pineapple, Tomato)		
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	90
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, grilled zucchini	
 AOC SANCERRE	Jean-Marc Pastou 8

FOLIE DOUCE CAESAR SALAD	15
 AOC CHABLIS	Domaine Seguinod Bordet 8

ANTIPASTI PLATTER TO SHARE	12/person
marinated vegetables, italian charcuterie, and cheeses	
 MAISON SAINTE MARGUERITE	AOP Côtes de Provence 8

MAINS

PULLED PORK BURGER	24
BBQ sauce, pickled onions and aged cheddar cheese	
 AOC CROZES-HERMITAGE	« Les Palais » 8

GRILLED SEA BREAM	21
ratatouille, fregola sarda with parmesan	
 MAISON SAINTE MARGUERITE	AOP Côtes de Provence 8

BEEF TARTARE	24
truffle miso shiitake mushrooms, french fries	
 AOP SAINT-ÉMILION	Baron Carl 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.

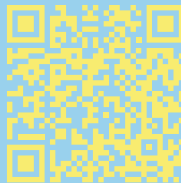
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@FOLIEDOUCHEHOTELSCHAMONIX

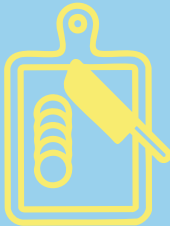
La Folie Douce Hotels Chamonix

 **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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