

Food & Drinks

PLAN B

MENU




MENU À LA CARTE

STARTER & TAPAS

Loaded fries with cheddar and bacon	8.50 €
Crunchy cauliflower, smoked yogurt sauce and chimichurri 	8 €
"Fondue Savoyarde" croquette (4 pieces)  	9 €
Karaage fried chicken, spicy mayo	4 pièces 11 € / 7 pièces 18 €
Crispy blooming onion, homemade tartare sauce  	10 €
Croque Montagne with white ham and alpine cheese	11 €
Heirloom tomato and Beaufort millefeuille, basil emulsion 	11 €
Chakchouka casserole to dip, garlic toast 	12 €
Local charcuterie and cheese board	22 €


SALADS

PlanB Caesar salad: baby-lettuce, parmesan, slow-cooked chicken fillet	17 €
Hiker's salad: Rigatoni, lentils, Beaufort, cucumber, tomatoes, lemon vinaigrette 	12 €


COMFORT FOOD

Angus bacon burger on a cheddar bed and fries	22 €
Extra Double Angus Steak	6.50 €
Gluten-free bun	1.50 €
Hashbrown burger, sun-dried tomatoes, and chimichurri VEGAN	19 €
Rigatoni Bolognese	14 €
Vegan rigatoni Bolognese VEGAN	14 €
Magic roasted tomato soup and Reblochon toast  	12 €

GRILL

Ribeye steak (300g) on the grill, fries, and salad	28 €
Smoked local diot sausage, fries and salad	18 €
Red Label pork ribs, homemade barbecue sauce, fries, and salad (for 2) 	59 €
Extra loaded cheddar/bacon fries	2.50 €
Half-cooked trout fillet, spinach risotto and pepper coulis	26 €

CHEESE ADDICT

Hot Alpine cheese box, roasted baby potatoes and charcuterie	26 €
Cheeses plate of the valley 	12 €

 Vegetarian dishes

 Our favourites

Prices incl. VAT in euros, service included.



For sharing, or not... create your ideal meal

SIDES

Fries	4 €
Loaded fries with cheddar and bacon	8.50 €
Green beans	4 €
Green salad	4 €

HOMEMADE SAUCES

Old-fashioned mustard sauce	3 €
Chimichurri sauce	3 €
Homemade barbecue sauce	3 €

CHILDREN'S MENU

For kids up to 10

SQUASH

+ **CHOICE OF MAIN COURSE**

+ **ICE CREAM**

+ 1 coloring 

11.90 €

choice of dishes

Rigatoni bolognese

OR

Croque Montagne, green salad

OR

Half local diot sausage

+ fries or green beans

OR

Breaded chicken strips

+ fries or green beans

HOMEMADE desserts

Chocolate mousse with tonka beans, and fleur de sel	8 €
Lemon meringue	10 €
Iced nougat with strawberry and basil coulis	9 €
Mega profiterole, vanilla ice cream and chocolate sauce, for two... or not	16 €

 Vegetarian dishes

 Our favourites

Prices incl. VAT in euros, service included.



WINE LIST

local WINES



RED WINE

75cl

ADRIEN VEYRON GAMAY

28 €

AOP vin de Savoie

MONDEUSE SAINT ROMAIN "SUR LE VERSANT"

34 €

AOP vin de Savoie

WHITE WINE

APREMONT MARECHAL

26 €

AOP Vin de Savoie

CHIGNIN BERGERON MAISON QUENARD

46 €

AOP Vin de Savoie

ORANGE WINE

Dare to be different. Between the freshness of a white and the tannins of a red, why settle for just one?

ROUSSETTE DE SAVOIE "BRUT DE NATURE"

39 €

AOP Savoie

BUBBLES

12cl 75cl

ROCCA CERRINA PROSECCO

6 € 26 €

DOC Prosecco

ODDBIRD SPUMANTE

38 €

(alcohol free)

TAITTINGER

12 € 80 €

AOP Champagne

Not so local WINES

RED WINE

12cl 46cl 75cl

♥ HOUSE WINE

4.50 € 14 €

IGP Cévenne

OUR CURRENT SELECTION

7 €

PETITE LAURENCE

27 €

AOP Bordeaux Supérieur

CHÂTEAU MONTFRIN CÔTES DU RHÔNE

32 €

AOP Côtes du Rhône

BUXY CÔTE CHALONNAISE

42 €

AOP Bourgogne Côte Chalonnaise

ARTISANS PARTISANS CI 22-23-81

37 €

Vin de France

CROZES-HERMITAGE MICHELAS SAINT JEMMS

46 €

AOP Crozes-Hermitage

SAINT EMILION BEAU VALLON

49 €

AOP Saint Emilion

WHITE WINE

12cl 46cl 75cl

♥ HOUSE WINE

4.50 € 14 €

IGP Cévennes

OUR CURRENT SELECTION

7 €

DOMAINE DE PELLEHAUT

29 €

L'été Gascon, IGP Côtes de Gascogne

CHÂTEAU BEL-AIR PERPONCHER BLANC

37 €

AOP Entre deux Mers

PABIOT POUILLY FUMÉ FINES CAILLOTES

49 €

AOP Pouilly-Fumé

CHRISTOPHE PATRICE PETIT CHABLIS

42 €

AOP Petit Chablis

ROSÉ WINE

12cl 46cl 75cl

HOUSE WINE

4.50 € 14 €

ESTANDON GRIS SOUVENIR DU VAR

5 €

26 €

IGP Var Argens

♥ Our favourites

Our wines may contain sulphites. .
Cirkage fee: 10€
Prices incl. VAT in euros, service included.



DRINKS MENU

BEERS

DRAUGHT BEERS

	25 cl	50 cl	1.5 L
MORETTI <i>Premium Italian lager, for the seriously thirsty</i>	4.00 €	7.50 €	20 €
BIG MOUNTAIN NEIPA <i>New England IPA, with hints of Summer fruits and a balanced bitterness</i>	4.50 €	8.50 €	22 €
MORT SUBITE LAMBIC BLANC <i>Lambic brewed white beer with a tangy finish</i>	4.50 €	8.50 €	22 €
Splash of cordial			0.50 €
Splash of Picon			1.00 €

BOTTLED BEERS

33 cl 6.50 €

Our bottles come from the Veyrat craft brewery in Marcellaz-Albanais, Haute-Savoie, and are certified Organic Agriculture.

LA LIBERTÉ

Refreshing lager with aromas of cereal and fresh hops

LA VAGABONDE

Lemon-infused white beer with a beautiful bitterness and a fruity aroma

L'EUPHORIE

Light and exquisitely aromatic IPA with caramel malts and American hops

LA TIKAL

Red ale with delightful hints of exotic fruits and caramel

LA MASAYA

Gourmet stout with roasted malts and a rich coffee aroma

LE CIDRE

Premium cider pressed from apples grown on the family farm, with top notes of tarte tatin

Non-alcoholic IPA

A bouquet of hop, malt and tropical fruit flavours

APERITIFS

2 cl 6 cl

RICARD / PASTIS	3.70 €
SUZE	5.00 €
NOILLY PRAT	5.00 €
FERNET BRANCA	5.00 €
MARTINI BLANC, DRY, ROUGE	5.00 €
MANCINO ROSSO, BIANCO	6.00 €
CAMPARI, CINZANO	5.00 €
PORTO BLANC, TAWNY	7.00 €

MOCKTAILS non-alcoholic cocktails

SWEAT DREAM <i>Pineapple juice, passionfruit juice, red berry purée, lime</i>	8.00 €
VIRGIN KIWI <i>Orange juice, fresh kiwi, mint, lime, lemonade</i>	9.00 €
VIRGIN SPRITZ <i>Non-alcoholic prosecco, Spritz cordial, soda water</i>	9.00 €
VIRGIN HUGO <i>Non-alcoholic prosecco, elderflower, fresh mint, soda water</i>	9.00 €

COCKTAILS

APERITIVI

APÉROL SPRITZ <i>Aperol, prosecco, soda water</i>	9.00 €
NEGRONI SBAGLIATO <i>Campari, Martini rosso, prosecco</i>	10.00 €
MEDITERRANEAN SPRITZ <i>Thyme-infused limoncello, prosecco, soda water</i>	10.00 €
HUGO SPRITZ <i>St-Germain (elderflower liqueur), mint, prosecco, soda water</i>	12.00 €
APPLE SPRITZ <i>Aperol, vanilla liqueur, cider, cinnamon and caramelised apple</i>	12.00 €

SHARPENERS

MOSCOW MULE <i>Vodka, Fever Tree Ginger Beer, lime</i>	11.00 €
SAVOY MULE <i>Génépi, Fever Tree Ginger Beer, lime</i>	11.00 €
PASSION MULE <i>Vodka, Fever Tree Ginger Beer, passion fruit purée, lime</i>	12.00 €

GIN PERFECT SERVES

Explore our selection of Gins, served with Fever Tree Tonic and the perfect garnish.

ENGLISH CLASSIC <i>Beefeater, Premium Indian Tonic, lemon, citronella</i>	9.50 €
CHAMONIX SPECIAL <i>Altitude, Mediterranean Tonic, blueberries, rosemary, lime</i>	12.50 €
SCOTTISH DELIGHT <i>Hendricks's, Elderflower Tonic, cucumber, juniper berries</i>	12.50 €
FRENCH TOUCH <i>Generous, Raspberry & Rhubarb Tonic, basil, pink peppercorns, fleur de sel</i>	13.50 €
TREE HUGGER <i>Botanist, Mediterranean Tonic, lemon, thyme, mint</i>	13.50 €
A TASTE OF PROVENCE <i>Mistral Rosé gin, Raspberry & Rhubarb Tonic, basil, juniper berries</i>	13.50 €
LA VIE DE CHÂTEAU <i>Citadelle, Elderflower Tonic, lemon, blueberries</i>	14.50 €
RISING SUN <i>Akori, Premium Indian Tonic, ginger, orange, juniper berries</i>	15.50 €

OUR SIGNATURES

FRENCH KIWI JUICE <i>Gin, fresh kiwi, orange juice, lemonade, fresh mint</i>	12.00 €
TIRAMISU MARTINI <i>Vodka, hazelnut liqueur, Bailey's, coffee, cocoa powder</i>	13.00 €
AMERICAN CUTTER <i>Bourbon, Campari, freshly squeezed lime, cane sugar, Angostura</i>	12.00 €

THE CLASSICS

<i>Ask our barman to prepare your favourite classic cocktails.</i>	13.00 €
--	---------

SPIRITS

WHISKY

	4 cl
J&B	6.00 €
JACK DANIELS	7.00 €
BUSHMILLS 10ANS	8.00 €
BULLEIT BOURBON	9.00 €
BULLEIT RYE	11.00 €
MAKER'S MARK	11.00 €
AKASHI BLEND	12.00 €
TOKI	11.00 €
OBAN 14ANS	14.00 €
PORT CHARLOTTE	18.00 €

RHUM

	4 cl
HAVANA 3 ANS	6.00 €
HAVANA ESPECIAL	7.00 €
SAILOR JERRY	7.00 €
KRAKEN BLACK SPICED	10.00 €
DIPLOMATICO PLANAS	9.00 €
DIPLOMATICO RESERVA	11.00 €
EXCLUSIVA	
DON PAPA BAROKO	10.00 €
PACTO NAVIO	12.00 €
BUMBU	12.00 €
BUMBU XO	13.00 €
DOORLY'S 12 ANS	12.00 €
SANTA TERESA 1796	15.00 €
ZACAPA 23	16.00 €

VODKA

	4 cl
ZUBROWKA BIALA	6.00 €
ZUBROWKA BISON	9.00 €
CIROC	10.00 €
BELVÉDÈRE	13.00 €

TEQUILA

	4 cl
OLMECA SILVER	8.00 €
EL JIMADOR REPOSADO	8.00 €
PATRON ANEJO	16.00 €
MEZCAL BRUXO	10.00 €

Additional soft	2.00 €
-----------------	--------

DIGESTIFS

	4 cl
GÉNÉPI	4.00 €
CHARTREUSE VERTE, JAUNE	7.00 €
GET 27, GET 31	5.00 €
AMARETTO	6.00 €
FRANGELICO	6.00 €
BAILEY'S	6.00 €
COGNAC HENNESSY VSOP	9.00 €
ARMAGNAC CLOS DES DUCS	9.00 €
LIMONCELLO	5.00 €
EAU DE VIE DE POIRE	5.00 €

SOFT DRINKS

COCA-COLA ou COCA-COLA ZERO	33 cl	4.00 €
ORANGINA, FUZE TEA, LIMONADE PHÉNIX, REDBULL	25 cl	4.00 €
SQUASH WITH WATER	30 cl	2.50 €
DIABOLO	30 cl	3.50 €
FEVER TREE	25 cl	4.00 €
<i>Indian Tonic, Elderflower Tonic, Mediterranean Tonic, Ginger Ale, Ginger beer</i>		
FRUIT JUICE	33 cl	5.50 €
<i>Thomas le Prince fresh juices made in Savoie</i>		

LES EAUX

EVIAN	50 cl	4.50 €	100 cl	6.00 €
BADOIT VERTE	50 cl	4.50 €	100 cl	6.00 €
BADOIT ROUGE			33 cl	3.50 €

HOT DRINKS

COFFEE AND HOT CHOCOLATE

EXPRESSO / RISTRETTO / DECAF / ALLONGÉ	2.00 €
DOUBLE EXPRESSO	3.50 €
CAPPUCINO / LATTE MACCHIATO	4.00 €
ICED LATTE	4.50 €
HOT CHOCOLATE	4.00 €

Additional syrup (vanilla, caramel, hazelnut) or Chantilly cream	0.50 €
Additional plant-based milk (soya, almond, oat)	1.00 €

TEAS AND HERBAL INFUSIONS

<i>Teas and herbal infusions "Les 2 Marmottes"</i>	
<i>Made in Haute Savoie from 100% plant extracts</i>	4.50 €

YUNNAN GREEN TEA (CHINA): <i>Green, fruity notes</i>	
THÉ MENTH'OLÉ: <i>Green tea with mint</i>	
THÉ REVEILLÉ?: <i>Black Breakfast tea, intense flavour, hints of toasted caramel</i>	
THÉ FORT ÉPICÉ: <i>Chai with cinnamon, cardamom and black tea</i>	
ÇA VA FRUITHÉ: <i>Blackcurrant, raspberry, cranberries</i>	
LEMON VERBENA, MINT AND LIME INFUSION	
CAMOMILE INFUSION	

HAPPY HOUR

	25 cl	50 cl	1.5 L
MORETTI	2.50 €	5.00 €	15 €
BIG MOUNTAIN	3.00 €	5.50 €	16.50 €
MORT SUBITE	3.00 €	5.50 €	16.50 €
COCA COLA, ICE TEA	2.00 €		
LIMONADE, ORANGINA	2.00 €		
APEROL OU CAMPARI SPRITZ	7.00 €		
	12 cl	46 cl	
WHITE WINE, RED WINE	3.00 €	10 €	

from 4pm to 6pm