

Food & Drinks







PLAN B

MENU




MENU À LA CARTE


STARTER & TAPAS

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|---|-------------------------------|
| 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

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


GRILL

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

COMFORT FOOD

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

CHEESE ADDICT

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|--|------|
| Hot Alpine cheese box, roasted baby potatoes and charcuterie | 26 € |
| Cheese 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 | 7.50 € |
| Green beans | 4 € |
| Green salad | 4 € |

HOMEMADE SAUCES

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|-----------------------------|-----|
| 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

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|---------------------------|--------|
| 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

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| 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

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|--|---------|
| 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

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| 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.

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| 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

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

WHISKY

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| | 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

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|---------------------|---------|
| | 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 € |

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| Additional soft | 2.00 € |
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DIGESTIFS

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|-------------------------|--------|
| | 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

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|--|-------|--------|
| 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

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|--------------|-------|--------|--------|--------|
| 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 € |

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

TEAS AND HERBAL INFUSIONS

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

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| 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> | |
| LEMNON 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