

Pre-dinner drinks

Ricard, Pastis, Casanis 2 cl	3,50 €
Savoyard Kir 15 cl	4,20 €
<i>(blackcurrant, blackberry, raspberry, peach, violet, chestnut, blueberry)</i>	
Martini, Suze, Muscat 4 cl	4,50 €
Kir sparkling white wine 15 cl	6,50 €
Porto, Campari 4 cl	5,50 €
Coupe of Champagne 15 cl	7,00 €
Royal Kir 15 cl	8,00 €
Home-made Américano 6 cl	8,00 €
Chamois Cocktail 6 cl Savoyard Spritzy ...	8,00 €

Le Chamois beers

5,50 €

Chamois d'Or lager 33 cl
Light hop flavour, marked malt, slightly caramelized

Chamois d'Argent white 33 cl
Flavoured with plants from the Alps, lightness of wheat malt

Chamois de Bronze amber ale 33 cl
Barley and hop crops, roasted malt flavour

Refer to our page

Special Beers, cocktails & rum bar

<u>Draught beers</u>	25 cl	50 cl
Kronenbourg	3,50 €	7,00 €
Grimbergen white	4,50 €	9,00 €
Grimbergen lager	4,50 €	9,00 €
Carlsberg	4,50 €	9,00 €
Grimbergen red berries ...	4,50 €	9,00 €
Picon Bière	4,50 €	9,00 €
Extra concentrated fruit syrup	0,60 €	

After-dinner liqueurs

Limoncello 6 cl	6,00 €
Poire Williams 4 cl	8,00 €
Cognac, Armagnac 4 cl	8,00 €
Calvados 4 cl	8,00 €
Marie Brizard 4 cl	8,00 €
Grand Marnier 4 cl	8,00 €
Cointreau 4 cl	8,00 €
Bailey's, Malibu 4 cl	8,00 €
Get 27 ou 31 6 cl	8,00 €
Amaretto 4 cl	8,00 €
Vodka, Tequila, Gin, Rum 4 cl	8,00 €
Rum superior quality 4 cl	10,00 €
Extra soda	1,30 €

Liqueurs from Savoy

The guide coffee Génépi	5,00 €
Traditional Génépi 4 cl	6,50 €
Mont Corbier 4 cl	7,00 €
Green Chartreuse 4 cl	8,00 €
Old Savoy Marc 4 cl	8,00 €

Whiskeys

Whisky 4 cl	6,80 €
Jack Daniel's 4 cl	8,50 €
Bourbon 4 cl	8,50 €
J.B. 4 cl	8,50 €
Aberlour 4 cl	9,00 €
Chivas 12 years old 4 cl	9,50 €

All our prices are net.

Beers

Special beers

Tourtel Twist 27,5 cl lemon alcohol-free beer	5,00 €
Desperados 33 cl tequila flavoured beer 5,9°	5,50 €
Chouffe 33 cl Belgian lager 8°	5,50 €
Duvel 33 cl Belgian lager 8,5°	5,50 €
Blanche de Bruxelles 33 cl rosé beer 4,5°	5,50 €
Kwack Pauwel 33 cl very tasty Belgian beer 8,4°	5,50 €
Skoll 33 cl vodka and citrus fruit flavoured beer 6°	5,50 €
Licorne black 33 cl Caramel and coffee fragrance lager 6°	5,50 €
Pelforth brune 33 cl brown ale 6,5°	5,50 €
Cubanistos 33 cl rum flavoured beer 5,9° ...	6,00 €
Rince Cochon 33 cl lager from Flanders 8,5°	6,00 €
Cuvée des Trolls 25 cl Orange taste Belgian lager 7,5°	6,00 €
Delirium Red 33 cl Mild taste red fruit Belgian beer 8°	6,00 €
Bush Pêche Mel 33 cl Peach taste Belgian beer 8,5°	6,50 €
Vedett PA 33 cl lager from India 6°	6,50 €
Chimay 33 cl triple fermentation 8°	6,50 €
Barbar 33 cl strong honey Belgian beer 8°	6,50 €
Petra 33 cl Amber chestnut ale from Corsica 6°	6,50 €
La Nonne Apa Bio 33 cl white 80's west coast spirit 6,3°	6,50 €
La Nonne triple Bio organic distinctive beer 9°	7,50 €
Paix dieu The only beer from an abbey brewed at full moon 10°	7,50 €
Tank 7 Farmhouse Ale 33 cl American beer 8,5°	7,50 €
Karmeliet Tripel 33 cl High fermentation Belgian beer 8,4°	7,50 €
Bush Ambrée 33 cl strong Belgian beer 12°	7,50 €

Daught beers

	25 cl	50 cl
Kronenbourg	3,50 €	7,00 €
Grimbergen white/lager	4,50 €	9,00 €
Carlsberg	4,50 €	9,00 €
Grimbergen red fruit	4,50 €	9,00 €
Picon bière	4,50 €	9,00 €
Extra concentrated fruit syrup	0,60 €	

Cocktails

With Alcohol

Pina colada*
Rum, pineapple juice, crème, coco flavour
* Allergens : milk proteins

9,80€

Mojito**
Rum, fresh mint, lime, sugar and sparkling water
** : 16% alcohol content

Caipirinha***
Cachaça, sugar and lime
*** : 30% alcohol content

69 (Sixty - Nine)
Rum, pineapple juice, dragon fruit, ginger and guava flavours

Sex on the beach
Vodka, orange juice, pineapple juice, passion fruit, papaya, peach and melon flavours

Alcohol free

Caribbean sun
Exotic whirlpool with orange juice, mango, papaya and kiwi flavours

8,00€

Paradise dream
Pineapple juice, cascade of strawberry, raspberry, pomegranate squash and white peach flavours

Planters' punches

Le Classique
Rum, orange, pineapple and lemon juice, cane sugar, cinnamon

9,30€
20cl

Le Bourbon
Rum, orange and lime juice, vanilla

32€
lt 75cl

Le Métropole
Rum, strawberry and apple juice, peach liquor

Le Ti Punch
Rum, lime, brown sugar

Infused rums

Carambar

Vanilla

Passion

Raspberry

and according to the mood

4,00€
2cl

8,00€
4cl

Starters

Wild garlic Savoyard Terrine	11,00 €
Home made Beaufort cheese Tart, green salad	13,00 €
Asparagus cream soup with its country bacon	13,00 €
Snails from Fontcouverte baked in a crispy puff pastry	14,00 €
cooked in the oven with chopped parsley and garlic a dozen	
«Plancha» assortment of local cold meats	15,00 €
Foie gras and its red fruit chutney	22,50 €

Salads

Salade savoyarde salad, tomato, Comté cheese, ham from Savoy, walnuts	12,00 €
Salade alpage salad, tomato, poached egg, ham from Savoy, Reblochon cheese, croutons	13,00 €
Salade scandinave salad, smoked salmon, slices of toast, warm potatoes, onions, cream, dill	14,00 €
Salade biquette salad, slices of goat cheese toast, grapes candied in Armagnac	15,00 €

1958, le télési de la Musique, surnommé ainsi car son propriétaire "p'tit Roche" diffusait de la musique à l'aide d'un tourne-disque.



Pasta, woks

Linguine Bolognese sauce, Reblochon cheese or Bonneval Blue cheese	14,00 €
Vegetarian Wok	14,00 €
Linguine with Morels	18,00 €
Scallop and crayfish Wok	18,00 €
Morel and beaufort cheese shaving Risotto	22,00 €
Seasonal Truffle Omelette with rocket salad	25,00 €

All our dishes are elaborated according to our recipes with noble products from our regions.
The information on allergens present in our dishes as well as the origin of our meats may be asked to the waiter.

Fish

Wrapped Thick slice of salmon with lemon-flavoured beurre blanc sauce 25,00 €

According to the fishing, the chef suggests his fish of the day.

Meats

Simmental rib steak with fleur de sel approx 300g 22,00 €

Grilled Beef fillet approx 250g 27,00 €

Grilled Rib steak approx 450g 30,00 €

Knife-cut Traditional Tartare approx 300g 22,00 €
(Raw or fried, chopped upon order served with home-made chips)

The Guide Casse-dalle..... 19,00 €
(burger bread, chopped meat, onions, country bacon, Reblochon cheese, home-made chips)

Whole duck breast with cranberries or honey from Savoy 24,00 €

Free range chicken supreme with truffled foie gras 25,00 €

Roasted ham hock with beer from Savoy 26,00 €

Léon's beef-stew..... 26,00 €
(chuck steak, shin of beef, marrowbone, potatoes, broth vegetables)

Choice of sauces : green peppercorn, reblochon cheese or blue cheese from Bonneval) - 2,00€
Morels, Périgord - 4,00€



Léon Adrait, Jean-Baptiste Dominjon,
Albert Covarel - Derby de la toussuire 1954

Fondues

Savoyard Fondue with Apremont Comté cheese and Beaufort cheese.....	19,00 €
Reblochon Fondue Savoyard fondue with Reblochon cheese, salad	22,00 €
The Chamois Fondue Savoyard fondue, salad, ham from Savoy, sausage, country bacon	24,00 €
Burgundian Fondue with 4 sauces	25,00 €
200 gr of beef per person, served with potatoes or chips, salad	
Suprême Fondue	28,00 €
Savoyard fondue with Champagne and Morels, salad, ham from Savoy, sausage, country bacon	
Fondue with truffle	28,00 €
Savoyard fondue, seasonal truffle, salad, ham from Savoy, sausage, country bacon	
Extra choice of cold meats	9,50 €
Extra meat	11,50 €

The Fondues are served for 2 people minimum / Price per persone

Tarti...

The Chamois Tartiflette potatoes, onions, lardons, melted Reblochon cheese, cold meats, salad ...	18,00 €
Goat Tarti potatoes, onions, lardons, melted goat cheese, cold meats, salad	20,00 €
Crozi Tarti	22,00 €
buckwheat pasta from Savoy, au gratin slices of ham from Savoy with Reblochon cheese, salad	

Specialities

Sapin chaud-Hot pine tree Hot cheese in its wooden ring, potatoes, cold meats, salad	22,00 €
Savoyard Fondant	24,00 €
Au gratin breaded reblochon cheese with Apremont, stuffed with ham from Savoy, potatoes, cold meats, salad	
*Traditional wheel raclette	23,00 €
Selection of local cold meats, potatoes, condiments, salad	
*Pierre chaude gourmande - Gourmet hot stone	26,00 €
potatoes, salad, 100g of beef, 100g of chicken, 100g of duck per person, 4 sauces	
*Chapeau tartare - Tartare hat	26,00 €
beef, chicken and duck meat to grill, served with rice, vegetables and home-made broth	

* Served for 2 people minimum / Price per person

Savoyard Menu

27,00 €

Mountain Plate
(selection of cold meats)

or

Country Salad
(salad, egg, ham, walnuts)



Tartiflette

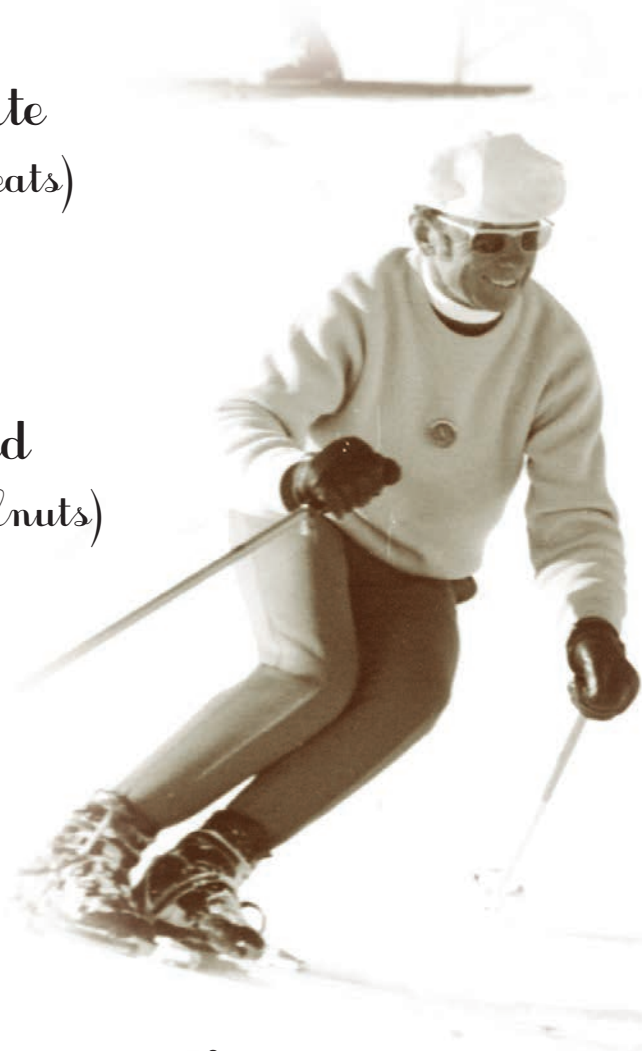
or

Savoyard Fondue mini 2 people



* Crème brûlée or Alpage cup
(blueberry sorbet, vanilla ice-cream, red fruit coulis, whipped cream)

* Any change in the dessert leads to a 2,5 € extra charge



Country Menu

42,00 €

Savoyard Kir


Snails from Fontcouverte baked in a crispy puff pastry

or

Plancha (selection of local cold meats)

or

Biquette Salad



Supreme Fondue mini 2 people
(Savoyard fondue with champagne and Morels)

or

Wrapped Thick slice of salmon with lemon-flavoured
beurre blanc sauce

or

Beef Fillet, choice of sauce

Choice of Dessert on our board

The litt'le savoyard menu

10,00 €

Minced beef chips

or

Spaghetti with bolognese sauce

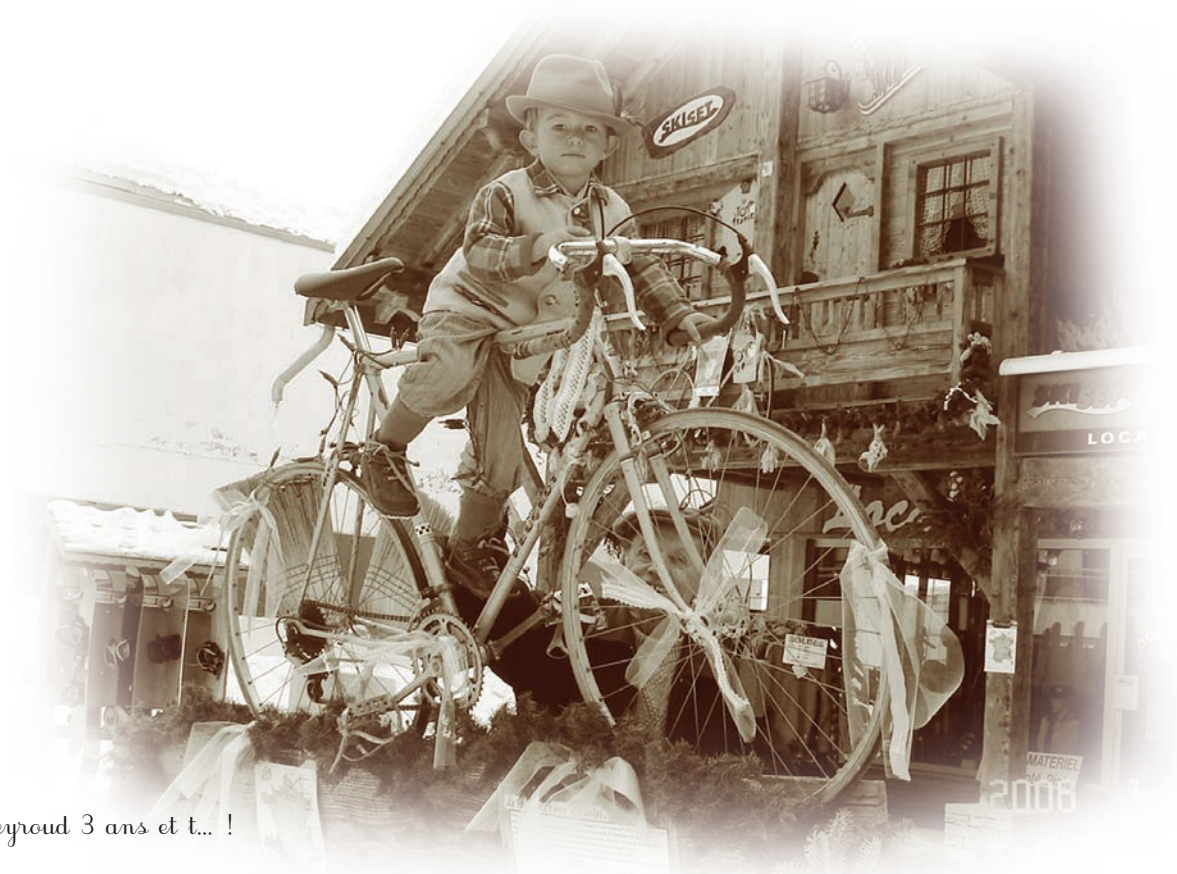
or

Bambino Pizza tomato, ham, cheese



Ice-cream or chocolate mousse

Max 10 years old



Théo Simon-Neyroud 3 ans et t... !

Pizzas

Bambino child under 10 years old tomato, ham, mozzarella cheese	10,00 €
Reine tomato, ham, mushrooms, mozzarella cheese	11,00 €
Napolitaine tomato, anchovies, capers, mozzarella cheese, oregano	11,00 €
Orientale tomato onions, sweet peppers, Chorizo, mozzarella cheese, olives, oregano	11,00 €
Végétarienne tomato, mushrooms, artichokes, sweet peppers, fresh tomatoes, mozzarella cheese, oregano	11,00 €
Hawaïenne tomato, ham, pineapple, mozzarella cheese, oregano	11,00 €
Capricieuse tomato, mushrooms, Strasbourg sausage, ham, egg, mozzarella cheese, olives, oregano	11,00 €
Calzone turnover pizza, tomato, ham, mushrooms, mozzarella cheese, egg	13,50 €
Bonneval Crème fraîche, Bonneval blue cheese, country bacon, mozzarella cheese, salad	13,50 €
4 Fromages tomato, Tomme cheese, Reblochon cheese, Bonneval blue cheese, Comté cheese, oregano	13,50 €
Campagnarde tomato, local sausage, potatoes, Reblochon cheese, cream, mozzarella cheese	13,50 €
Raclette tomato, raclette cheese, ham from Savoy, mozzarella cheese	13,50 €
Américaine tomato, chopped meat, onions, egg, mozzarella cheese	15,00 €
Rebloch' tomato, mushrooms, country bacon, Reblochon cheese, mozzarella cheese, oregano	15,00 €
Baltique crème fraîche, salmon, dill, rocket	15,00 €
Seguin crème fraîche, goat cheese, fresh tomatoes, apples, walnuts, rocket	15,00 €
Truffe crème fraîche, scrambled egg, mushrooms, truffle, rocket	16,00 €

Change or supplement 2,00 €
per ingredient

The Chef's Suggestions

Ask us



Ice-creams

Ice-creams and Sorbets	2 scoops 4,00 €
.....	3 scoops 6,00 €
(vanilla, coffee, strawberry, chocolate, pistachio, Rum-raisin, lemon, blueberry, mint, Génépi)	
Iced Rougat and its red fruit coulis	7,00 €
Coupe Chamois (vanilla, raisins in Rum, whipped cream)	7,50 €
Poire belle-Hélène (vanilla, pear, hot chocolate topping, almonds).....	7,50 €
Pêche Melba (vanilla, peach, fruit coulis, whipped cream).....	7,50 €
Chocolat Liégeois	7,50 €
Coupe des Bois (blueberry, wild strawberry sorbet, blueberries, whipped cream)	7,50 €
Dame Blanche (vanilla, hot chocolate, whipped cream)	7,50 €
Banana Split (banana, vanilla, chocolate, strawberry, chocolate sauce, whipped cream)	8,00 €
Colonel (lemon, Vodka)	8,50 €
Coupe Alcoolisée (choice of 2 scoops, choice of 2cl of alcohol)	8,50 €

Extra whipped cream 1,50 €

Pastries & desserts

Mémé Delphine - 99 ans

Fresh fruit salad	6,00 €
Mystère ice-cream	7,00 €
(meringue and hazelnut dessert)	
Blueberry Tart	7,00 €
Mixed berry Crumble.....	7,00 €
Seasonal Pastry	7,00 €
Chocolate mousse.....	7,00 €
Chocolate case	8,00 €
Vanilla Crème brûlée	8,00 €
Tatin vanilla ice-cream scoop ...	8,00 €
Tiramisu	8,00 €
Coffee with dessert selection.....	9,00 €



Cheeses

Bonneval blue cheese	4,00 €
Reblochon cheese	4,00 €
Tomme from Savoy cheese.....	4,00 €
Cottage cheese with fresh cream or red berry coulis	4,50 €
Plate of 3 cheeses matured in our mountain pasture	8,00 €

Cave

WINES FROM SAVOY AOP

RED	Magnum	75 cl	50 cl	37,5 cl
Gamay «Sélection le Chamois»		22,00 €		15,00 €
Pinot «Sélection le Chamois»		22,00 €		
Mondeuse «Sélection le Chamois»	57,00 €.....	27,00 €	23,00 €	
Persan "Cépage ancestral de Maurienne"		27,00 €		

WHITE	Magnum	75 cl	50 cl	37,5 cl
Apremont «Sélection le Chamois»		25,00 €		15,00 €
Chignin Bergeron		35,00 €	22,00 €	
Roussette Château Monterminod.....	75,00 €.....	38,00 €		

ROSÉ	Magnum	75 cl	50 cl	37,5 cl
Le Pure		24,00 €	17,00 €	



OTHER WINES

RED

Magnum

75 cl

50 cl

37,5 cl

WINES FROM BEAUJOLAIS AOP

Brouilly Jean Paul Dubost	27.00€
Morgon Jean Paul Dubost	30.00€

WINES FROM CÔTES DU RHÔNE AOP

Vacqueyras Fontimple.....	30,00 €	23,00 €
Saint Joseph Cave de St Désirat	37,00 €		
Chateaneuf du Pape Olivier Mousset	53,00 €		
Côte Rotie Domaine Vernay	75,00 €		

WINES FROM BURGUNDY AOP

Côte de Beaune Villages	34,00 €
Mercrey Domaine de Meix Foulet	37,00 €
Nuits Saint Georges domaine Jean Chauvenet	72.00 €
Vosnes Romanée domaine Jean Chauvenet	80.00 €

WINES FROM BORDEAUX AOP

Bordeaux «Selection le Chamois»	26,00 €
Lussac St Emilion Château La Rose Perruchon	34,00 €
Pessac Leognan Château Lagrave Martillac.....	54.00 €
Margaux Château Cantenac Brown	110.00 €
Saint Emilion Grand Cru Château Troplong Mondot.....	218.00 €

WINES FROM LOIRE AOP

Sancerre Domaine Cherrier.....	32,00 €
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WINES FROM PAYS D'OC

Chemin de Moscou.....	42,00 €
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WINES FROM PROVENCE AOP

Angueiroun "Cuvée Jules"	27,00 €
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Wine by the glass

St Emilion	4,70 €
Roussette de Savoie	4,20 €
Vacqueyras	4,20 €
Côtes de Provence	4,20 €
Rosé	

ASK FOR OUR BOARD...



1958, Léon et Pierrette ouvraient le premier restaurant au pied des pistes de La Toussuire.

WHITE **Magnum** 75 cl 37,5 cl

CÔTES DE GASCOGNE IGP

Tarquet "Premières Grives" 30.00 €

WINE FROM BURGUNDY AOP

Chablis La Manufacture de benjamin Laroche 39.00 €

WINE FROM LOIRE AOP

Sancerre Domaine Cherrier..... 29,00 €

ROSÉ **Magnum** 75 cl 37,5 cl

WINE FROM PROVENCE AOP

Maîtres Vignerons de Saint Tropez "Cep d'Or" 28,00 € 20,00 €

Angueiroun "Cuvée Virginie" 60,00 €..... 29,00 €

OTHERS **Magnum** 75 cl 25 cl

Cidre Bouché «Brut»..... 16,00 € 5,00 €

Champagne «Sélection du Chamois» 50,00 €

Champagne Pommery Brut..... 150 €.....70,00 €

Champagne Ruinart blanc de blanc 225 €..... 115 €

WATERS

Still water 1 litre 5,50 € ½litre 4,00 €

Sparkling water 1 litre 5,50 € ½ litre 4,00 €

All our prices are net.



Coueurs du ski club Mauriennais
1974, entraîneur Léon Adrait.