

Pre-dinner drinks

Ricard, Pastis, Casanis 2 cl	4,00 €
Savoyard Kir 15 cl	5,00 €
(blackcurrant, blackberry, raspberry, peach, violet, chestnut, blueberry)	
Kir sparkling white wine 15 cl	8,00 €
Royal Kir 15 cl	11,00 €
Coupe of Champagne 15 cl	9,00 €
Porto, Campari 4 cl	6,00 €
Martini, Suze, Muscat 4 cl	4,80 €
Home-made Américano 6 cl	9,00 €
Chamois Cocktail 6 cl Savoyard Spritzz ...	10,00 €

Le Chamois beers

Chamois d'Or lager 33 cl 6,00 €
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

Sodas & juices

Coca-Cola, Coca-Cola zero 33cl	4,00 €
Fanta orange 33cl	4,00 €
Orangina 25cl.....	4,00 €
Schweppes 25cl	4,00 €
Schweppes agrumes 25cl	4,00 €
Perrier 33cl	4,00 €
Jus de fruits Pago 20cl	4,00 €
Orange, pineapple, apricots, apple, tomato, vitamin, strawberry	
Red Bull	8,00 €

After-dinner liqueurs

Poire Williams 4 cl	8,50 €
Cognac, Armagnac 4 cl.....	8,50 €
Calvados 4 cl	8,50 €
Grand Marnier 4 cl	8,50 €
Cointreau 4 cl	8,50 €
Bailey's, Malibu 4 cl	8,50 €
Get 27 ou 31 6 cl	8,50 €
Amaretto 4 cl	8,50 €
Vodka, Tequila, Gin, Rum 4 cl.....	8,50 €
Rum supérieur quality 4 cl	11,00 €
Extra soda	1,50 €

Liqueurs from Savoy

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

Whiskeys

Whisky 4 cl	7,50 €
Jack Daniel's 4 cl.....	9,00 €
Bourbon 4 cl	9,00 €
J.B. 4 cl	9,00 €
Aberlour 4 cl	10,00 €
Chivas 12 years old 4 cl.....	11,00 €

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

Daught beers

	25 cl		50 cl
Kronenbourg	4,00 €	...	8,00 €
Grimbergen white/lager	4,80 €	...	9,60 €
Carlsberg	5,00 €	...	10,00 €
Grimbergen red fruit	5,00 €	...	10,00 €
Picon bière	5,00 €	...	11,00 €
Extra concentrated fruit syrup			1,00 €

Cocktails

With Alcohol

Pina colada*

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

10,50€

69 (Sixty - Nine)

Rhm, 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

9,00€

Paradise dream

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

Infused rums

Vanilla

Passion

4,00€
2cl

8,00€
4cl

Wine by the glass

St Emilion Red		6,00 €
Côtes du Rhône Red		5,00 €
Mondeuse Red		5,00 €
Côtes de Provence	...	5,00 €
Rosé		
Roussette de Savoie	...	6,00 €
White		

ASK FOR OUR BOARD...

Starters

Home made Beaufort cheese Tart, green salad	15,00 €
Asparagus cream soup with its country bacon	15,00 €
Snails from Fontcouverte	16,00 €
«Mancha» assortment of local cold meats	19,00 €

Salads

Salade savoyarde salad, tomato, Comté cheese, ham from Savoy, walnuts	14,00 €
Salade alpage salad, tomato, poached egg, ham from Savoy, Reblochon cheese, croutons	15,00 €
Salade scandinave salad, smoked salmon, slices of toast, warm potatoes, onions, cream, dill	16,00 €
Salade biquette salad, slices of goat cheese toast, grapes candied in Armagnac	18,00 €

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	16,00 €
Linguine with Morels	22,00 €
Vegetarian Wok	18,00 €
Scallop and crayfish Wok	24,00 €
Morel and beaufort cheese shaving Risotto	25,00 €
frog leg with parsley	26,00 €

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 30,00 €

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

Meats

Simmental rib steak with fleur de sel approx 300g 24,00 €

Grilled Beef fillet approx 250g 32,00 €

Knife-cut Traditional Tartare approx 300g 23,00 €
(Raw or fried, chopped upon order served with home-made chips)

Grilled lamb chop with herbs 23,00 €

Whole duck breast with cranberries or honey from Savoy 26,00 €

Roasted ham hock with beer from Savoy 29,00 €

Choice of sauces : green peppercorn, reblochon cheese - 3,00€
Morels - 5,00€

Burgers

The Chamois 22,00 €

The chicken tenders 21,00 €
burger bun, fried chicken ,salad, tomato, onion, cheddar, homemade fries

The fish 21,00 €
burger bun, fishfried, salad, tomato, oignon, cheddar, homemade fries



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

Fondues

Savoyard Fondue with Apremont Comté cheese and Beaufort cheese...	23,00 €
The Chamois Fondue Savoyard fondue, salad, ham from Savoy, sausage, country bacon ...	29,00 €
Burgundian Fondue with 3 sauces ...	30,00 €
200 gr of beef per person, served with potatoes or chips, salad	
Suprême Fondue ...	30,00 €
Savoyard fondue with Champagne and Morels, salad, sausage,	
Fondue with truffle ...	33,00 €
Savoyard fondue, seasonal truffle, salad, sausage,	
Extra choice of cold meats ...	12,00 €
Extra meat ...	14,00 €

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

Tarti...

The Chamois Tartiflette potatoes, onions, lardons, melted Reblochon cheese, cold meats, salad ...	22,00 €
Goat Tarti potatoes, onions, lardons, melted goat cheese, cold meats, salad ...	24,00 €

Specialities

Sapin chaud-Hot pine tree Hot cheese in its wooden ring, potatoes, cold meats, salad ...	25,00 €
*Traditional wheel raclette ...	29,00 €
Selection of local cold meats, potatoes, condiments, salad	
*Pierre chaude gourmande - Gourmet hot stone ...	30,00 €
potatoes, salad, 100g of beef, 100g of chicken, 100g of duck per person, 3 sauces	
*Chapeau tartare - Tartare hat ...	30,00 €
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

33,00 €

Mountain Plate
(selection of cold meats)

or

Country Salad
(salad, egg, ham, walnuts)



Tartiflette

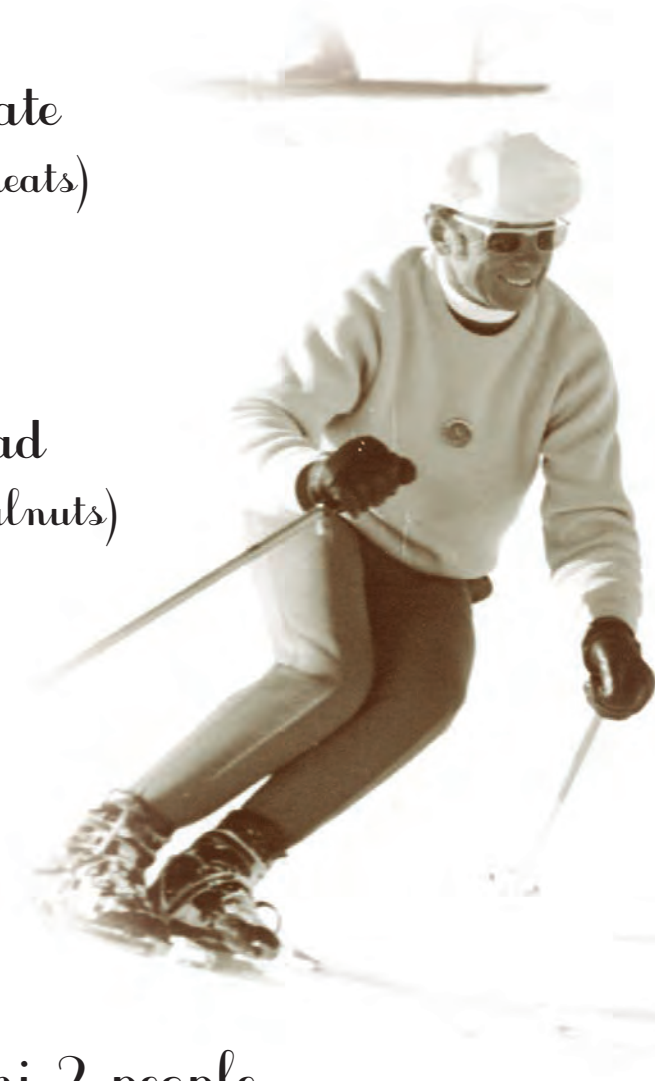
or

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 4€ extra charge



Country Menu

47,00 €

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

12,00 €

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

Pizzas Le chamois offers you a clever mix of pizza between France, Savoy and Italy

Bambino child under 10 years old 11,00 €
tomato, ham, mozzarella

Reine 13,00 €
tomato, ham, mushrooms, mozzarella

Végé 13,00 €
tomato, eggplant, zucchini, peppers, mozzarella

Raclette 16,00 €
tomato, raclette, Savoy ham, mozzarella

Rebloch' 16,00 €
tomato, country bacon, Reblochon cheese, mozzarella

Paysanne 16,00 €
tomato, rosette, bacon, fresh mushroom, emmental cheese

Charolaïse 16,00 €
tomato, minced meat, red onions, mozzarella

Baltique 18,00 €
cream, smoked salmon, red onion, arugula, mozzarella

Napolitana 13,00 €
tomato, anchovies, capers, mozzarella

Diavola 13,00 €
tomato, chorizo, mozzarella

Capra miele 14,00 €
cream, goat cheese, honey, nuts, mozzarella

Tonno 15,00 €
tomato, red onion capers, tuna, pesto, yeste de lemon, mozzarella

Quattro fromaggi 15,00 €
crime, fontina, gorgonzola, goat cheese, mozzarella

Buffala 16,00 €
cherry tomatoes, buffala, arugula, pesto

Bresaola 16,00 €
cream, bresaola, sun-dried tomatoes, rocket, parmesan, mozzarella

Parma 19,00 €
tomato, parma ham, parmesan, cream of balsamic, arugula, mozzarella

Tartufa 21,00 €
truffle cream, Parma ham, arugula, mozzarella

Change or supplement 3,00 €
per ingredient

All our pizzas are made with fresh products
and mapparella fior di latte.

The Chef's Suggestions
Ask us



Ice-creams

Ice-creams and Sorbets	2 scoops	5,50 €
.....	3 scoops	8,50 €
(vanilla, coffee, strawberry, chocolate, pistachio, Rum-raisin, lemon, blueberry, mint, Génépi)		
Coupe Chamois (vanilla, raisins in Rum, whipped cream)		9,00 €
Poire belle-Hélène (vanilla, pear, hot chocolate topping, almonds).....		9,00 €
Chocolat Liégeois		9,00 €
Dame Blanche (vanilla, hot chocolate, whipped cream)		9,00 €
Colonel (lemon, Vodka)		10,00 €
Coupe Alcoolisée (choice of 2 scoops, choice of 2cl of alcohol)		10,00 €

Extra whipped cream 2 €

Pastries & desserts

Mémé Delphine - 99 ans

Blueberry Tart	9,00 €
Mixed berry Crumble.....	9,00 €
Pastry of the moment.....	9,00 €
Chocolate mousse.....	9,00 €
Panacotta red fruit coulis	9,00 €
Vanilla Crème brûlée	9,00 €
Tatin vanilla ice-cream scoop ...	9,00 €
Tiramisu	10,00 €
Coffee with dessert selection.....	10,00 €



Cheeses

Reblochon cheese	6,00 €
Tomme from Savoy cheese.....	6,00 €
Cottage cheese with red berry coulis	7,00 €
Plate of 3 cheeses matured in our mountain pasture	10,00 €

Cave

WINES FROM SAVOY AOP

RED	Magnum	75 cl	50 cl	37,5 cl
Gamay «Sélection le Chamois»		25,00 €		17,00 €
Pinot «Sélection le Chamois»		25,00 €		
Mondeuse «Sélection le Chamois»	65,00 €.....	30,00 €	25,00 €	

WHITE	Magnum	75 cl	50 cl	37,5 cl
Apremont «Sélection le Chamois»		26,00 €		17,00 €
Roussette «Sélection le Chamois»		31,00 €		
Chignin Bergeron		47,00 €	30,00 €	
Roussette Château Monterminod.....	92,00 €.....	45,00 €		

ROSÉ	Magnum	75 cl	50 cl	37,5 cl
Le Pure		27,00 €	20,00 €	



OTHER WINES

RED	Magnum	75 cl	50 cl	37,5 cl
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WINES FROM BEAUJOLAIS AOP

Brouilly Jean Paul Dubost	33.00€
Morgon Jean Paul Dubost	34.00€

WINES FROM CÔTES DU RHÔNE AOP

Costières de Nîmes Maison Chapoutier	27,00 €
Vacqueyras Fontimple.....	39,00 € 25,00 €
Saint Joseph Cave de St Désirat	83,00 €..... 41,00 €
Chateauneuf du Pape Olivier Mousset	60,00 €
Côte Rotie Domaine Vernay	81,00 €

WINES FROM BURGUNDY AOP

Côte de Beaune Villages	45,00 €
Mercrey Domaine de Meix Foulet	47,00 €
Nuits Saint Georges domaine Jean Chauvenet	89.00 €
Vosnes Romanée domaine Jean Chauvenet	110.00 €

WINES FROM BORDEAUX AOP

Bordeaux supérieur «Selection le Chamois»	34,00 €
Lussac St Emilion Château La Rose Perruchon	44,00 €
Pessac Leognan Château Lagrave Martillac.....	75.00 €
Margaux Château Cantenac Brown	150.00 €
Saint Emilion Grand Cru Château Troplong Mondot.....	230.00 €

WINES FROM LOIRE AOP

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

Pic St Loup	33,00 €
Chemin de Moscou Domaine Gayda.....	

WINES FROM PROVENCE AOP

Peyrassol cuvée des Commandeurs.....	42,00 €
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Wine by the glass

St Emilion Red.....	6,00 €
Côtes du Rhône Red	5,00 €
Mondeuse Red	5,00 €
Côtes de Provence ...	5,00 €
Rosé	
Roussette de Savoie ...	6,00 €
White	

ASK FOR OUR BOARD...



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

CÔTES DE GASCogne IGP

Tarquet "Premières Grives" 40.00 €

WINE FROM BURGUNDY AOP

Chablis La Manufacture de Benjamin Laroche 42.00 €

Meursault Domaine Bitouzet-Prieur 95.00 €

WINE FROM LOIRE AOP

Sancerre Domaine Cherrier..... 39,00 €

WINE FROM PROVENCE AOP

Maîtres Vignerons de Saint Tropez 29,00 € 20,00 €

Peyrassol cuvée des Commandeurs 75,00 €..... 35,00 €

Cidre Bouché «Brut» de Savoie..... 18,00 € 7,50 €

Pétillant de Savoie 35,00 €

Champagne «Sélection du Chamois» 58,00 €

Champagne Moët Chandon réserve Imperial 172 €..... 84,00 €

Champagne Louis Roederer collection 243..... 225 €..... 110,00 €

WATERS

Still water 1 litre 6,50 € ½litre 4,50 €

Sparkling water 1 litre 6,50 € ½ litre 4,50 €

All our prices are net.

Coueurs du ski club Mauriennais
1974, entraîneur Léon Adrait.

