

Les Marmottes

welcome to you on the ski slopes

Starters to share (Sitting on the chairlift)

ONION SOUP - 8.5 €
(Oignons, croûtons, cheese gratiné)

SMOKED SALMON PLATTER - 13 €

DELICATESSEN PLATTER - 17 €
(Rosette, Grisons-style cured meat, Truffle-infused cooked ham, Parma ham, White ham)

CHEESES PLATTER - 18 €

BAKED CAMEMBERT - 15 €
(Camembert gratiné, served with salad)

Raclette (all you cant eat) it's life!

(For 2 people minimum / price per person) All-you-can-eat cheeses, potatoes and salad.
Served with one platter of delicatessen (ask for a vegetarian platter)

RAW MILK SAVOY RACLETTE (DIRECT FROM PRODUCER) - 29 €
Creamy texture, frank and fruity taste

SMOKED RACLETTE (DIRECT FROM PRODUCER) - 33 €
Soft texture, slightly smoky taste

ABONDANCE AOP (DIRECT FROM PRODUCER) - 35 €
Firm and melting texture, frank and fruity taste

BLUE CHEESE FROM GEX - 33€
Melting texture, sweet and pronounced taste

MORBIER - 33 €
Soft texture, sweet and fruity taste

SMOKED SALMON RACLETTE - supp. 5 €

Green run (like ours Salads)

MOUNTAIN SALAD - 17 €
Croque monsieur . Oak leaves salad .
Dices cheese . Fried potatoes . Serrano ham . Nuts

MAMMA MIA - 16 €
Burrata 250g . Arugula salad . Cherry tomatoes .
Home made pesto . Parmesan pieces

CAESAR - 17 €
Chicken Krispies . Caesar sauce . Romaine salad . Oak Leaf .
Parmesan pieces . Egg . Croutons

SALADE DE CHÈVRE CHAUD - 17 €
Oak leaf . Walnuts from Grenoble . Cherry tomatoes .
Fried potatoes . Goat cheese toast

Fondues

Homemade, Cheeses grated by us
(For 2 people minimum / price per person)
250g/person, served with salad

SAVOYARD - 23 €
(Comté 12 months, Beaufort, Abondance AOP,
Savoy Emmental AOP)

**SAVOYARD
WITH PORCINI MUSHROOMS** - 27 €
(Comté 12 months, Beaufort, Abondance AOP,
Savoy Emmental AOP, Porcini mushrooms)

SWISS (HALF AND HALF) - 25 €
Gruyère AOP et Tasty Appenzeller

DELICATESSEN EXTRA - 7.5 €

Snow hiking Main Dishes

TARTIFLETTE - 18 €

Potatoes, onions, bacon bits, cream and reblochon AOP, served with salad
With or without bacon bits

WHITE WINE SAVOY DIOTS - 19 €

Smoked Savoy sausages served with roasted potatoes

BAKED MONT D'OR - 25 €

Served with French fries and salad

SAVOYARD BURGER - 19 €

Charolais steak
Served with French fries and salad

VEGETARIAN BURGER - 18 €

Home made Vegetable steak
Served with French fries and salad

SALMON TARTARE - 19 €

Avocado . Onions . Granny Smith Apple
French fries . Salad

Piou Piou's menu

LESS THAN 10 YEARS OLD - 14 €

LITTLE SALAD

STEACK AND FRENCH FRIES

SCOOP OF ICE CREAM

Our desserts: it's like off-piste skiing,
it's not reasonable but we're going anyway!

HOMEMADE FROZEN VACHERIN WITH CHARTREUSE - 9.5 €
Perfume of your choice : Blueberry or Chartreuse (Alcohol)

HOMEMADE SEMI-COOKED CHOCOLATE CAKE - 9.5 €
Served with 1 scoop of vanilla ice cream

HOMEMADE LEMON MERINGUE PIE - 8 €

HOMEMADE TIRAMISU - 9 €

ORGANIC ICE CREAM «TERRE ADÉLICE» - 3 €

Price per scoop of ice cream (alcohol extra 4 €)
Flavours: Chartreuse / Chestnut / Dark chocolate /
Vanilla / Lemon / Blueberry / Raspberry

Word of the house:

We favor farm cheeses from small producers,
we often work directly with them, depending on the products and the seasons

Cocktails

CHARTREUS'ITO - 12 €

Green Chartreuse, sugar, lemon, mint, sparkling water

CHARTREUSE MULE - 12 €

Green Chartreuse, ginger beer, angustura bitter

GÉNÉPI SOUR - 12 €

Génépi, sugar, lemon, egg white, angustura bitter

SAPINETTE SOUR - 12 €

Sapinette, sugar, lemon, egg white, angustura bitter

Beers from Alps



BEERS BRAWERY OF CIMES

Craft beers produced in the center of the Alps

Draft beers - 4,5 € (25cl) / 8 € (50cl)

HORS-PISTE (Blond)

AIGUILLE BLANCHE (white)

Bottle (30cl)

GÉNÉPI - 7.5 €

CHESTNUT - 7.5 €

Appetizers

against mountain sickness

KIR WITH APREMONT - 6.5 €

Pères Chartreux creams:

Peach, Blackberry, Raspberry, Blueberry

SUZE (6cl) - 7 €

RICARD (2cl) - 5 €

Softs No water, no snow!

WATER (1L) - 6 €

Vittel, San pellegrino

BOTTLES (33cl) - 5 €

Coca cola, Coca zero, Perrier,
Orangina, Limonade, Ice tea peach

JUICES (25cl) - 6 €

Pineapple, Apple, Apricot, Orange

Better to take
the Digestives (4cl)
after, rather than on the slopes

♥ **HOMEMADE GÉNÉPI - 9 €**
Sprigs of Génépi infused by us

SAPINETTE - 9 €
Pine bud liquor

CHARTREUSE

GREEN (55°) - 10 €

YELLOW (43°) - 10 €

M.O.F (45°) - 12 €

ELIXIR LIQUEUR 1605 (56°) - 14 €

9ÈME CENTENAIRE (47°) - 15 €

GREEN VEP (54°) - 18 €

YELLOW VEP (42°) - 18 €

REINE DES LIQUEURS 2019 (43°) - 28 €



CALVADOS, ARMAGNAC - 10 €

COGNAC

Hennessy - 12 €

BRANDY - 10 €

Pear, Wild raspberry, Marc de Savoie

WHISKYS

Talisker - 12 €

Nikka from the barrel - 14 €

Lagavulin - 14 €

RHUMS

Havana Club 7 ans - 10 €

Diplomatico - 12 €

Santa Teresa 1796 - 14 €

Hot drinks

We let you guess why...

COFFEE - 2.5 €

NOISETTE (EXPRESSO WITH MILK) - 3 €

LARGE COFFEE WITH MILK - 6 €

CAPPUCCINO - 5.5 €

HOT CHOCOLATE - 5 €

JASMIN TEA - 5 €

VERBENA INFUSION - 5 €



Mountain restaurant

Savoyard specialties

Net prices, taxes and service included
Allergens available upon request from the servers

Vins

MAGNUMS (150cl)

CHIGNIN BERGERON (SAVOIE) - 78 €

Jean Perrier & Fils (Blanc, 100% Roussanne)

MONDEUSE ARBIN (SAVOIE) - 70 €

Jean Perrier & Fils (Rouge, 100% Mondeuse)

ROUSSETE DE SAVOIE - 75 €

Château Monterminod (Blanc, 100% Altesse)

ROUGES (75cl)

MONDEUSE VIEILLES VIGNES (SAVOIE) - 29 €

Jean Perrier & Fils (100% Mondeuse)

CUVÉE C (CÔTES DU RHÔNE) - 36 €

Domaine des Romarins (100% Carignan)

L'HÉRITIÈRE (BEAUJOLAIS) - 29 €

La Famille K (100% Gamay)

LE PETIT VERDOT SANS SULFITE AJOUTÉ (BORDEAUX) - 36 €

Château Marchand Bellevue (100% Petit Verdot)

BLANCS (75cl)

APREMONT (SAVOIE) - 29 €

Jean Perrier & Fils (100% Jacquère)

ROUSSETTE (SAVOIE) - 32 €

Jean Perrier & Fils (100% Altesse)

CHIGNIN BERGERON (SAVOIE) - 36 €

Jean Perrier & Fils (100% Roussanne)

BOURGOGNE LES CHÈRES (BOURGOGNE) - 37 €

Domaine de Rotisson (100% Chardonnay)

SAINT-ANDRÉ MOELLEUX (CÔTES DE GASCOGNE) - 35 €

Domaine de Joÿ (100% Gros Manseng)

AU VERRE (14cl)

MONDEUSE (ROUGE) - 8 €

Jean Perrier & Fils

APREMONT (BLANC) - 7.5 €

Jean Perrier & Fils

ROUSSETTE (BLANC) - 8 €

Jean Perrier & Fils

SAINT-ANDRÉ MOELLEUX (BLANC) - 8 €

Domaine de Joÿ