

# À la carte



## To grill on the braziers

<b>The small sausage (3,5oz)</b> .....	<b>9,00 €</b>
Artisanal production from Béatrice Emin in La Chambre	
<b>The big sausage (7oz)</b> .....	<b>12,50 €</b>
Artisanal production from Béatrice Emin in La Chambre	
<b>The beef skewer (4,6oz)</b> .....	<b>15,00 €</b>
From Béatrice Emin in La Chambre	
<b>The big beef skewer (9,2oz)</b> .....	<b>23,00 €</b>
From Béatrice Emin in La Chambre	
<b>The turkey skewer (4,6oz)</b> .....	<b>12,00 €</b>
From Béatrice Emin in La Chambre	
<b>The big turkey skewer (9,2oz)</b> .....	<b>18,00 €</b>
From Béatrice Emin in La Chambre	

\* our meats are seasoned with a chimichurri mixture, a drizzle of oil, accompanied by bread from the Saint François baker, Dijon mustard or ketchup sauce and freshly sliced mushrooms for grilling.

## You will melt for the cheese

<b>The hot cheese box «fromager des clarines»</b> .....	<b>15,00 €</b>
with its pieces of bread from the baker of Saint François for 2 persons	

## Drop your skis take our boards

<b>Home-made sausage (6,3oz)</b> .....	<b>7,00 €</b>
<b>Local cheese "Beaufort" of winter (3,5oz)</b> .....	<b>8,00 €</b>
From Cartier Farm in La Chambre, with its redcurrant-blackcurrant jam and pieces of bread from the baker of Saint François	

## To complement your dish

<b>Salt or BBQ crisps Lay's (1,6oz)</b> .....	<b>3,00 €</b>
<b>Plain crisps Sibell (4,2oz)</b> .....	<b>5,00 €</b>

## Our delicacies

<b>Home-made marshmallow skewer</b> .....	<b>7,00 €</b>
with chocolate and caramel sauces	
<b>Fresh fruits Fondue</b> .....	<b>7,00 €</b>
with chocolate and caramel sauces	



## Hot & cold drinks

<b>Fruit juice PAGO (20cl)</b> .....	<b>4,50 €</b>
ACE, apple, apricot, pineapple	
<b>Mineral water Vittel (33cl)</b> .....	<b>2,50 €</b>
<b>Sparkling water San Pelligrino (50cl)</b> .....	<b>3,50 €</b>
<b>Coffee Folliet (double + 1 €)</b> .....	<b>2,50 €</b>
<b>Hot chocolate or Cappuccino</b> .....	<b>4,50 €</b>
<b>Oolong organic tea flavored with berries and blackcurrant leaves</b> .....	<b>5,50 €</b>
From la "Yourte Végétale" in Montaimont	
<b>Green organic tea flavored with Moroccan mint leaves</b> .....	<b>5,50 €</b>
From la "Yourte Végétale" in Montaimont	
<b>Herbal tea "Marquise" with mountain flowers</b> .....	<b>5,50 €</b>
gathered by Amélie from "la Yourte Végétale" in Montaimont	
<b>Herbal tea "Maux d'hiver" with mountain flowers</b> .....	<b>5,50 €</b>
gathered by Amélie from "la Yourte Végétale" in Montaimont	

## Our local beers

<b>Grand Pic beers (33cl)</b> brewed in the Maurienne valley	
la jour blanc (Weizenbier Organic).....	<b>6,50 €</b>
l'hymne à la mousse (American Pale Ale Organic) .....	<b>6,50 €</b>
la guet-apens (Hazy Indian Pale Ale Organic).....	<b>6,50 €</b>
la sang royal (Red Ale Organic).....	<b>6,50 €</b>
la contre pente (Amber Ale Organic).....	<b>6,50 €</b>
<b>Mont Blanc beers, (33cl)</b> created with glacier water	
la blanche (white).....	<b>6,50 €</b>
la blonde (lager).....	<b>6,50 €</b>
la cristal IPA.....	<b>6,50 €</b>
la rousse (red).....	<b>6,50 €</b>
la verte (green with "génépi").....	<b>6,50 €</b>

## Our wines from Savoie

		
	12cl	75cl
<b>Mondeuse AOP Savoie</b> .....	<b>6,00 €</b>	<b>25,00 €</b>
Domaine de l'idylle		
<b>Roussette Marestel AOP Savoie</b> .....	<b>7,00 €</b>	<b>30,00 €</b>
édition Jacquin		
<b>Chignin Bergeron AOP Savoie</b> .....		<b>35,00 €</b>
A. & M. Quenard		
<b>Returnable glass</b> .....		<b>1,00 €</b>

All alcoholic beverages cannot be sold alone.  
All our sales prices are all inclusive, with service  
Our products contain allergens (list available at the counter)

*la Terrasse*  
concept food & chill