

Pre-dinner drinks

Ricard, Pastis, Casanis 2 cl	4,00 €
Savoyard Kir 15 cl	5,20 €
<i>(blackcurrant, blackberry, raspberry, peach, violet, chestnut, blueberry)</i>	
Martini, Suze, Muscat 4 cl	5,00 €
Porto, Campari 4 cl	6,00 €
Kir sparkling white wine 15 cl	8,20 €
Royal Kir 15 cl	13,00 €
Coupe of Champagne 15 cl	11,00 €
Home-made Américano 6 cl	11,00 €
Chamois Cocktail 6 cl Savoyard Spritz	11,00 €

Le Chamois beers

7,00 €

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

See our full menu for more options
Special Beers, cocktails &
rum bar

Sodas & fruit juice

Coca-Cola, Coca-Cola zero 33cl	4,50 €
Fanta orange 33cl	4,50 €
Orangina 25cl	4,50 €
Schweppes 25cl	4,50 €
Schweppes agrumes 25cl	4,50 €
Perrier 33cl	4,50 €
Jus de fruits Pago 20cl	4,50 €
<i>Orange, pineapple, apricot, apple, tomato, vitamin, strawberry</i>	
Red Bull	7,00 €

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 €
Old Marc 4cl	10,00 €
Rum superior quality 4 cl	11,00 €
Extra soda	2,00 €

Liqueurs from Savoy

The guide coffee Génépi	6,50 €
Traditional Génépi 4 cl	8,80 €
Mont Corbier 4 cl	8,30 €
Green Chartreuse 4 cl	10,00 €
Old Savoy Marc 4 cl	11,00 €

Whiskeys

Whisky 4 cl	7,80 €
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	12,00 €

All our prices are net.

Beers

Special beers

Tourtel Twist 27,5 cl Lemon Alcohol-Free Beer	6,00 €
Virgin Desperados 27,5 cl alcohol-free beer	6,00 €
Desperados 33 cl tequila flavoured beer 5,9°	7,00 €
Chouffe 33 cl Belgian lager 8°	7,00 €
Duvel 33 cl Belgian lager 8,5°	7,00 €
Blanche de Bruxelles 33 cl rosé beer 4,5°	7,00 €
Kwack Pauwel 33 cl very tasty Belgian beer 8,4°	7,00 €
Licorne black 33 cl	7,00 €
Caramel and coffee fragrance lager 6°	
Pelforth brune 33 cl brown ale 6,5°	7,00 €
Rince Cochon 33 cl lager from Flanders 8,5°	7,00 €
Cuvée des Trolls 25 cl Orange taste Belgian lager 7,5°	7,50 €
Delirium Red 33 cl Mild taste red fruit Belgian beer 8°	7,50 €
Bush Pêche Mel 33 cl Peach taste Belgian beer 8,5°	7,50 €
Vedett PA 33 cl lager from India 6°	7,50 €
Chimay 33 cl triple fermentation 8°	7,50 €
Trappe witte 33 cl white beer from the Netherlands with citrus aromas 5,5°	8,00 €
Queue de charrue blonde..... 33 cl Belgian beer of high fermentation 6,6°	8,00 €
Queue de charrue ambrée 33 cl beer refermented in bt sweet and fruity 5,6°	8,00 €
La Nonne triple Bio organic distinctive beer 9°	8,50 €
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 €

Draught beers

	25 cl	50 cl
Kronenbourg	4,00 €	8,00 €
Monaco, panaché	4,20 €	8,40 €
Grimbergen white/lager	5,20 €	10,40 €
Carlsberg	5,40 €	10,80 €
Grimbergen red berries	5,40 €	10,80 €
Picon biere	5,20 €	10,40 €
Extra charge for concentrated fruit syrup		1,00 €

Cocktails

With Alcohol

Pina colada*

Rum, pineapple juice, crème, coco flavour

* Allergens : milk proteins

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

Paradise dream

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

Infused rums

Vanilla

Passion

4,00€
2cl

8,00€
4cl

11,00€

9,50€

Wine by the glass

St Emilion Red	8,00 €
Côtes du Rhône Red	5,50 €
Mondeuse Red	5,50 €
Côtes de Provence Rosé	6,00 €
Roussette de Savoie White	6,00 €

ASK FOR OUR BOARD...

Starters

Homemade Beaufort cheese Tart, green salad	19,00 €
Seasonal soup	16,00 €
Snails from Fontcouverte baked in a crispy puff pastry	19,00 €
cooked in the oven with chopped parsley and garlic a dozen	
«Plancha» assortment of local cold meats	22,00 €

Salads

Salade savoyarde salad, tomato, Comté cheese, ham from Savoy, walnuts	20,00 €
Salade alpage salad, tomato, poached egg, ham from Savoy, Reblochon cheese, croutons	21,00 €
Salade scandinave salad, smoked salmon, slices of toast, warm potatoes, onions, cream, dill	22,00 €
Salade biquette salad, slices of goat cheese toast, grapes candied in Armagnac	22,00 €

1958, le télésiège 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	20,00 €
Linguine with Morels	25,00 €
Vegetarian Wok	20,00 €
Scallop and crayfish Wok	26,00 €
Morel and beaufort cheese shaving Risotto	27,00 €

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 32,00 €

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

Meats

Black Angus steak with fleur de sel approx 300g 34,00 €

Grilled Rib steak approx 450g 36,00 €

Knife-cut Traditional Tartare approx 300g 25,00 €
(Raw or fried, chopped upon order served with home-made chips)

Pork Trotters Confit 25,00 €
(burger bread, chopped meat, onions, country bacon, Reblochon cheese, home-made chips)

Whole duck breast with cranberries or honey from Savoy 29,00 €
(chuck steak, shin of beef, marrowbone, potatoes, broth vegetables)

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

Burgers

Chicken burger (poulet tenders, salade, tomate, oignon cheddar) 24,00 €

Chamois burger (viande hachée façon bouchère, lard paysan, raclette, frites) 24,00 €

The Fish (Burger bun, fried cod, salad, tomato, onion, cheddar, homemade fries) 24,00 €

Maxi chamois burger (2 butcher-style minced steaks, country bacon, raclette cheese, fries) 29,00 €



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

Fondues

Savoyard Fondue with Apremont Comté cheese and Beaufort cheese.....	25,00 €
The Chamois Fondue Savoyard fondue, salad, ham from Savoy, sausage, country bacon	32,00 €
Burgundian Fondue with 4 sauces	32,00 €
200 gr of beef per person, served with potatoes or chips, salad	
Suprême Fondue	32,00 €
Savoyard fondue with Champagne and Morels, salad, ham from Savoy, sausage, country bacon	
Fondue with truffle	35,00 €
Savoyard fondue, seasonal truffle, salad, ham from Savoy, sausage, country bacon	
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 ...	23,00 €
Goat Tarti potatoes, onions, lardons, melted goat cheese, cold meats, salad	25,00 €

Specialities

Sapin chaud-Hot pine tree Hot cheese in its wooden ring, potatoes, cold meats, salad	27,00 €
*Traditional wheel raclette	32,00 €
Selection of local cold meats, potatoes, condiments, salad	
*Pierre chaude gourmande - Gourmet hot stone	34,00 €
potatoes, salad, 100g of beef, 100g of chicken, 100g of duck per person, 4 sauces	
*Chapeau tartare - Tartare hat	34,00 €
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

38,00 €

Mountain Plate
(selection of cold meats)

or

Country Salad
(salad, egg, ham, walnuts)



Tartiflette

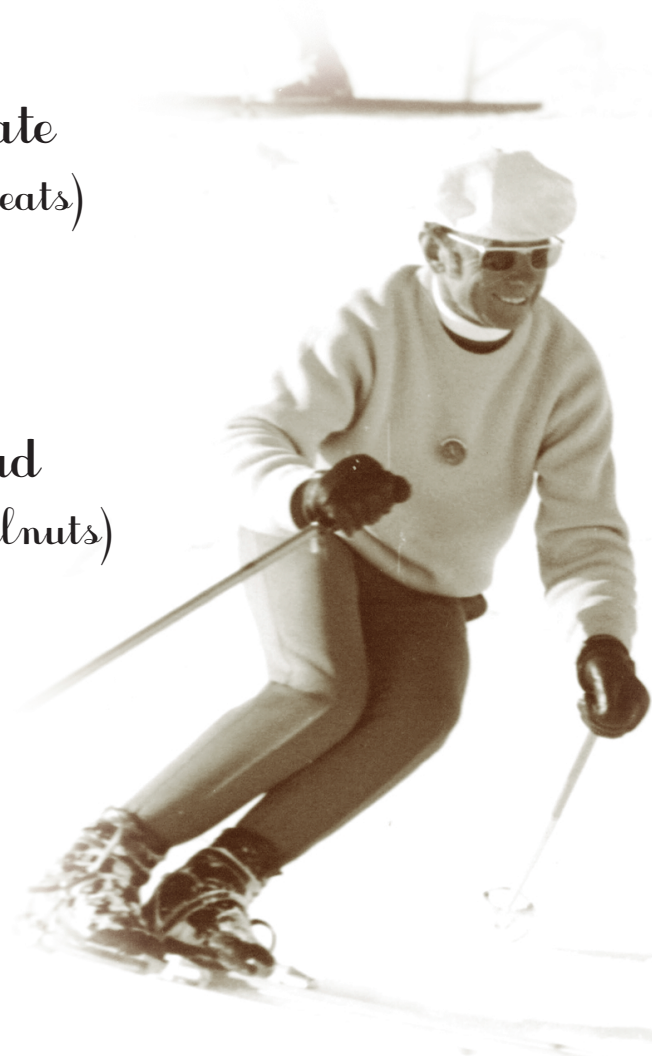
or

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

49,00 €

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

Grilled lamb chops with Provençal herbs

Choice of Dessert on our board

The litt'le savoyard menu

13,00 €

Minced beef chips

or

Linguines with bolognese sauce

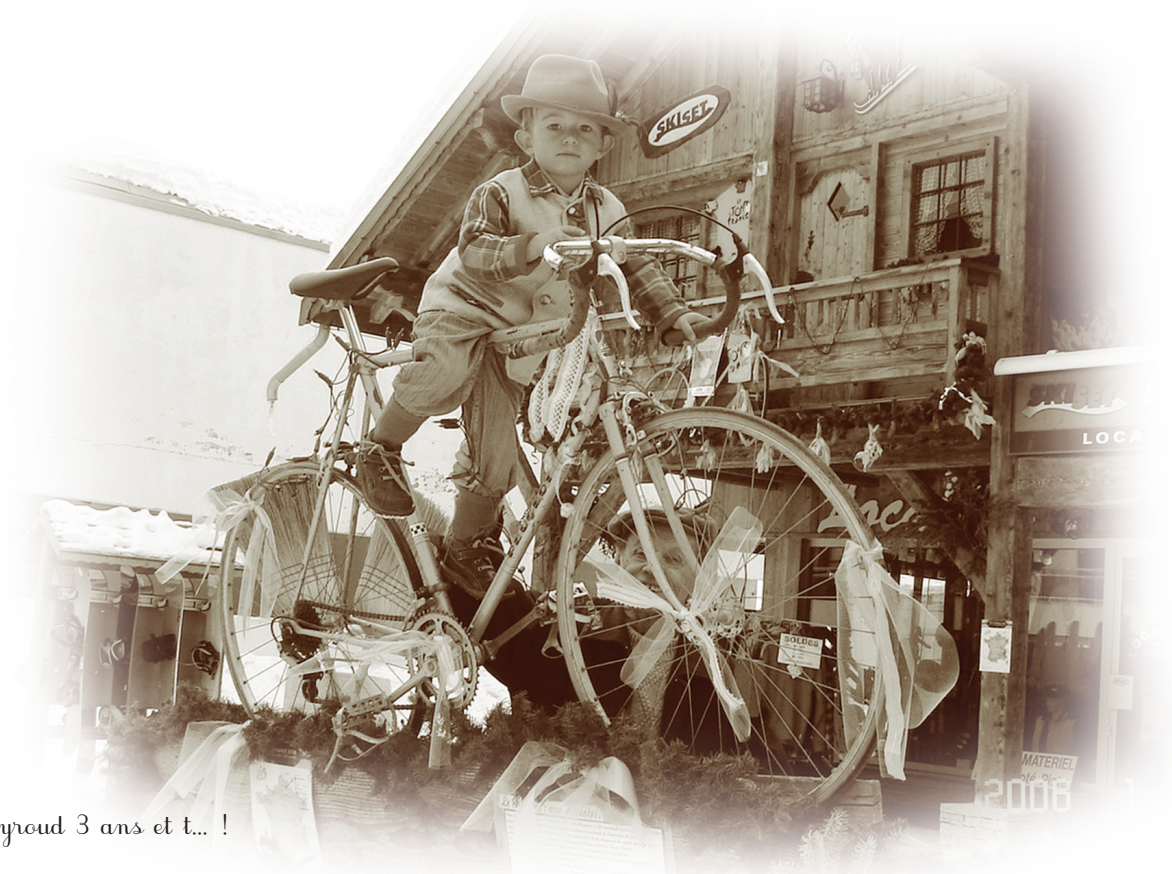
or

Bambino Pizza tomato, ham, cheese



Ice cream or pastries of the moment

Max 10 years old



Théo Simon-Neyroud 3 ans et t... !

Pizzas

Bambino (child -10 years) 12,00 € (tomato, ham, mozzarella)	Napolitana 14,00 € (tomato, anchovies, capers, mozzarella)
Reine (tomato, ham, mushrooms, mozzarella) 14,00 €	Diavola 14,00 € (tomato, chorizo, mozzarella)
Végé 15,00 € (tomato, eggplant, zucchini, peppers, mozzarella)	Capra miele 15,00 € (cream, goat cheese, honey, nuts, mozzarella)
Raclette 17,00 € (tomato, raclette, Savoy ham, mozzarella)	Tonno 15,00 € (tomato, red onion capers, tuna, pesto, zest of lemon, mozzarella)
Rebloch' 17,00 € (tomato, country bacon, Reblochon cheese, mozzarella)	4 Fromaggi 16,00 € (cream, fontina, gorgonzola, goat cheese, mozzarella)
Paysanne 17,00 € (tomato, rosette, bacon, fresh mushroom, emmental cheese)	Buffala 17,00 € (cherry tomatoes, buffala, arugula, pesto)
Charolaise 17,00 € (tomato, minced meat, red onions, mozzarella)	Bresaola 17,00 € (cream, bresaola, sun-dried tomatoes, rocket, parmesan, mozzarella)
Baltique 19,00 € (cream, smoked salmon, red onion, arugula, 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 3,00/6,00 €
per ingredient

*All our pizzas are available for
takeaway.*

The Chef's Suggestions

Ask us



Ice-creams

Ice-creams and Sorbets	2 scoops	5,50 €
.....	3 scoops	8,00 €
(vanilla, coffee, strawberry, chocolate, pistachio, Rum-raisin, lemon, blueberry, Génépi)		

Coupe Chamcois (vanilla, raisins in Rum, whipped cream)	10,00 €
Poire belle-Hélène (vanilla, pear, hot chocolate topping, almonds).....	10,00 €
Chocolat Liégeois	10,00 €
Dame Blanche (vanilla, hot chocolate, whipped cream)	10,00 €
Colonel (lemon, Vodka)	10,00 €
Coupe Alcoolisée (choice of 2 scoops, choice of 2cl of alcohol)	10,00 €

Extra whipped cream 2 €

Pastries & desserts

Blueberry Tart	10,00 €
Seasonal Pastry	10,00 €
Chocolate mousse.....	10,00 €
Panacotta and red fruit coulis	10,00 €
Vanilla Crème brûlée	10,00 €
Tatin vanilla ice-cream scoop	10,00 €
Tiramisu	10,00 €
Coffee with dessert selection.....	11,00 €
Coffee with dessert selection and génépy	13,00 €

Mémé Delphine - 99 ans



Cheeses

Reblochon cheese	7,00 €
Tomme from Savoy cheese.....	7,00 €
Cottage cheese with fresh cream or red berry coulis	7,00 €
Plate of 3 cheeses matured in our mountain pasture	11,00 €

Cave

WINES FROM SAVOY AOP

RED WINE	Magnum	75 cl	50 cl	37,5 cl
Gamay «Sélection le Chamois»	29,00 €	21,00 €	
Pinot «Sélection le Chamois»	29,00 €			
Mondeuse «Sélection le Chamois»	68,00 €	33,00 €	28,00 €	

WHITE WINE	Magnum	75 cl	50 cl	37,5 cl
Apremont «Sélection le Chamois»	29,00 €	21,00 €	
Roussette Château Monterminod.....	35,00 €			
Chignin Bergeron	90,00 €	45,00 €	29,00 €	

ROSÉ WINE	Magnum	75 cl	50 cl	37,5 cl
Le Pure	29,00 €	22,00 €	



OTHER WINES

RED WINE

Magnum

75 cl

50 cl

37,5 cl

WINES FROM BEAUJOLAIS AOP

Brouilly Jean Paul Dubost	35.00€
Morgon Jean Paul Dubost	37.00€

WINES FROM CÔTES DU RHÔNE AOP

Saint Joseph Cave de St Désirat	29,00 €
Vacqueyras Fontimple.....	40,00 € 26,00 €
Saint Joseph Cave de St Désirat	98,00 €..... 48,00 €
Chateauneuf du Pape Olivier Mousset	60,00 €
Côte Rotie Domaine Vernay	85,00 €

WINES FROM BURGUNDY AOP

Côte de Beaune Villages	47,00 €
Nuits Saint Georges domaine Jean Chauvenet	89.00 €

WINES FROM BORDEAUX AOP

Bordeaux supérieur «Selection le Chamois»	36,00 €
Lussac St Emilion Château La Rose Perruchon	42,00 €
Margaux Château Cantenac Brown	149.00 €

WINES FROM PAYS D'OC

IGP du Périgord Ter'raz.....	30,00 €
Pic St Loup	34,00 €

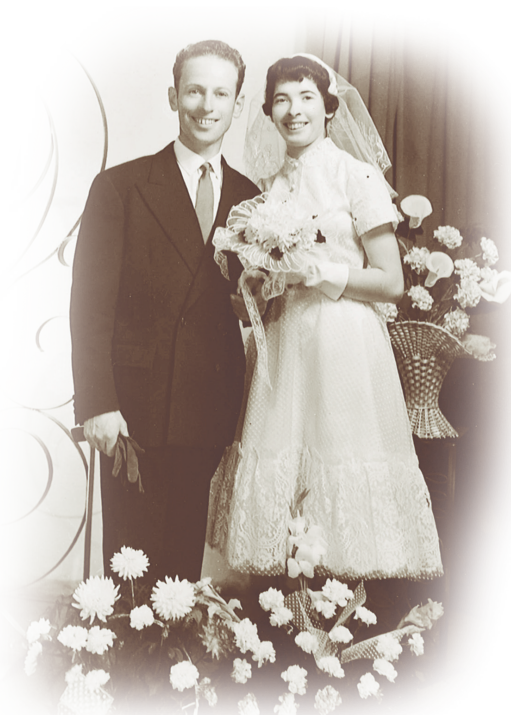
WINES FROM ITALIA ODC

Montépulciano d'Abruzzo.....	40,00 €
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Wine by the glass

St Emilion Red	8,00 €
Côtes du Rhône Red	5,50 €
Mondeuse White.....	5,50 €
Côtes de Provence	6,00 €
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.

WHITE WINE**Magnum**

75 cl

37,5 cl

CÔTES DE GASCOGNE IGP

Tariquet "Premières Grives" 42.00 €

WINE FROM BURGUNDY AOP

Chablis La Manufacture de benjamin Laroche 44.00 €

ROSÉ WINE**Magnum**

75 cl

37,5 cl

WINE FROM PROVENCE AOP

Maîtres Vignerons de Saint Tropez..... 30,00 €

Peyrassol cuvée des Commandeurs 76,00 €..... 36,00 €

OTHERS**Magnum**

75 cl

25 cl

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

Crémant de Savoie brut AOP..... 36,00 €

Champagne «Sélection du Chamois» 65,00 €

Champagne Moët Chandon réserve Imperial... 175 €..... 86,00 €

Champagne Louis Roederer collection 243 227 €..... 112 €

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.