



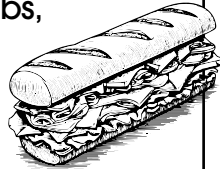
SODAS & JUICES

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

CHAMOIS SNACK BAR

Paninis, sandwiches, kebabs,
waffles & churros...

-10%



(upon presentation of your restaurant bill)



DRINKS

Fuzetea 25 cl	4,50 €
Oasis Tropical 33 cl	4,50 €
Sprite 25 cl	3,50 €
Diabolo 25 cl	4,50 €
Sirop à l'eau 25 cl	3,50 €
<i>Menthe, grenadine, fraise, framboise, citron, orgeat, kiwi, myrtille, violette, châtaigne, pamplemousse, cassis, pêche, cerise, orange</i>		
Orange Juice (Freshly Squeezed)	8,00 €
Lemon Juice (Freshly Squeezed)	8,00 €
Cider (75 cl bottle)	18,00 €
Cider (33 cl bottle)	7,50 €
Still Water (100 cl)	6,50 €
Still Water (50 cl)	4,50 €
Sparkling Water (100 cl)	6,50 €
Sparkling Water (50 cl)	4,50 €
Extra Syrup or Slice of Fruit	1,00 €



BEERS

ET TOI, QUELLE EST TA BIÈRE?

A chacun sa médaille...

CHAMOIS'S BEERS

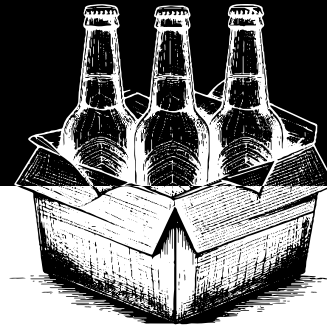
Chamois d'Or (lager) 33 cl
Light hop flavor, pronounced malt, slightly caramelized

7,00€

Chamois d'Argent (white) 33 cl
Flavored with plants from the Alps, with a light wheat malt taste

Chamois de Bronze (amber ale) 33 cl
Made from barley and hops, with roasted malt flavor

Our beers are brewed in Savoy and are certified organic.



GIFT BOX
23,00 €

See our full menu for more options
**SPECIAL BEERS, COCKTAILS
& RUM BAR**

DRAFT 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 fruit	5,40 €	10,80 €
Picon bière	5,20 €	10,40 €
Extra charge for concentrated fruit syrup 1,00 €		

WINE BY THE GLASS 15 cl



**PLEASE REFER TO OUR BOARD
FOR MORE OPTIONS...**



PRE-DINNER DRINKS

Savoyard Kir <i>15 cl</i>	5,20 €
<i>(cassis, mûre, framboise, pêche, violette, châtaigne)</i>	
Kir sparkling white wine <i>15 cl</i>	8,20 €
Royal Kir <i>15 cl</i>	13,00 €
Coupe of Champagne <i>15 cl</i>	11,00 €
Ricard, Pastis, Casanis <i>2 cl</i>	4,00 €
Martini, Suze, Muscat <i>4 cl</i>	5,00 €
Porto, Campari <i>4 cl</i>	6,00 €
Home-made Américano <i>6 cl</i>	11,00 €
Chamois Cocktail <i>(Spritz Savoyard) 6 cl</i>	11,00 €



WHISKYS

Whisky <i>4 cl</i>	7,80 €
Jack Daniel's <i>4 cl</i>	9,00 €
Bourbon, J.B. <i>4 cl</i>	9,00 €
Aberlour <i>4 cl</i>	10,00 €
Chivas 12 years old <i>4 cl</i>	12,00 €



HOT BEVERAGES

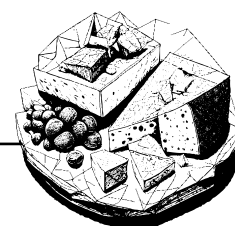
Café, Déca	2,20 €
Café crème	2,40 €
Grand café	4,40 €
Grand crème	4,80 €
Chocolat Pure origine	4,00 €
Green chaud <i>(chocolat, Chartreuse)</i>	8,50 €
Thé noir	3,50 €
Thé lait, citron, Thé vert	3,80 €
Infusion, Verveine, Tilleul, Menthe	3,80 €
Viennois chantilly <i>(chocolat ou café)</i>	5,00 €
Cappuccino	5,00 €
Vin chaud	4,00 €
Citron chaud.....	8,20 €
Grog.....	8,50 €
Irish Coffee	11,00 €
Café, thé ou chocolat gourmand	12,00 €

ANYTIME

19,00€

Mountain Platter

Assortment of local cold meats and cheeses from our regions



AFTER-DINNER DRINKS

Poire Williams <i>4 cl</i>	8,50 €
Cognac, Armagnac <i>4 cl</i>	8,50 €
Calvados <i>4 cl</i>	8,50 €
Grand Marnier <i>4 cl</i>	8,50 €
Cointreau <i>4 cl</i>	8,50 €
Amaretto <i>4 cl</i>	8,50 €
Bailey's, Malibu <i>4 cl</i>	8,50 €
Get 27 ou 31 <i>6 cl</i>	8,50 €
Vodka, Tequila, Gin, Rhum <i>4 cl</i> ...	8,50 €
Vieux marc <i>4 cl</i>	10,00 €
Rum supérieur quality <i>4 cl</i>	11,00 €
Extra soda	2,00 €



LIQUEURS FROM SAVOY

The guide coffee <i>(Génépi)</i>	6,50 €
Traditional Génépi <i>4 cl</i>	8,80 €
Mont Corbier <i>4 cl</i>	8,80 €
Green Chartreuse <i>4 cl</i>	10,00 €
Old Savoy Marc <i>4 cl</i>	11,00 €



INFUSIONS AND FLAVORED TEAS

Ask for our tea box

Harvested during spring and summer - 4,50 €



BEERS

SPECIALS BEERS

- Tourtel Twist *27,5 cl lemon alcohol-free beer* 6,00 €
- Desperados virgin *33 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 Caramel and coffee fragrance lager 6°* ... 7,00 €
- 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 IPA *33 cl lager from India 6°* 7,50 €
- Chimay *33 cl triple fermentation 8°* 7,50 €
- Trappe witte 8,00 €
33 cl bière blanche des Pays Bas au arômes d'agrumes 5,5°
- Queue de charrue blonde 8,00 €
33 cl bière belge de haute fermentation 6,6°
- Queue de charrue ambré 8,00 €
33 cl bière refermentée en bouteille douce et fruitée 5,6°
- La Nonne triple bio *33 cl organic distinctive beer 9°* 8,50 €
- Paix dieu *The only beer from an abbey brewed at full moon 10°* 8,50 €
- Karmeliet Tripel *33 cl High fermentation Belgian beer 8,4°* 8,50 €
- Bush Ambrée *33 cl strong Belgian beer 12°* 8,50 €



COCKTAILS

WITH ALCOHOL

11,00€

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

9,50€

Caribbean sun

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

Paradise dream

Pineapple juice, cascade of strawberry, raspberry, pome-granate squash and white peach flavours

INFUSED RUMS

Vanilla

Passion

4,50€
2cl

9,00€
4cl

PITCHER

- 100 cl - 24,00 €
- 50 cl - 14,00 €
- 25 cl - 8,00 €

- Provence rosé wine
- Savoie white wine (AOP)
- Côtes-du-Rhône red wine (AOP)



LE CHAMOIS BEERS

7,00 €



Chamois d'Or (lager) 33 cl

Light hop flavor, pronounced malt, slightly caramelized

Chamois d'Argent

(white) 33 cl

Flavored with plants from the Alps, with a light wheat malt taste

Chamois de Bronze

(amber ale) 33 cl

Made from barley and hops, with roasted malt flavor

Our beers are brewed in Savoy and are certified organic.



MENU & TODAY'S SPECIAL

Refer to our slate



STARTERS AND SALADS

Mixed salad <i>(salad, tomato, onions)</i>	12,00 €
Savoyard salad <i>(salad, raw ham from Savoy, Comté cheese, walnuts)</i>	18,00 €
Hot goat cheese salad	18,00 €
Caesar salade <i>(poultry breast, croutons, cherry tomatoes, parmesan cheese, bacon)</i>	18,00 €
Soupe du moment	14,00 €
Beaufort cheese tart <i>(homemade, green salad)</i>	17,00 €
Mountain Plancha <i>(cocal cold meats)</i>	19,00 €
Savoyard Machon <i>(green salad, melted reblochon cheese, potatoes, raw ham from savoy)</i>	19,00 €

13,00 €

CHILDREN'S MENU

(10 years old maximum)

Butcher-style minced steak, fries
or sausage, fries



Ice cream or
applesauce

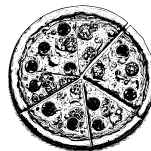
Feeling hungry late at night
or early in the morning?

HOMEMADE PIZZAS, DRINKS, AND SNACKS

24h/24



Available through our
vending machine
Roadside (Rue Blanche)



PIZZAS

Pizzas Le chamois offers you a clever mix of pizza between France, Savoy and Italy. All our pizzas are made with fresh products and Mozzarella fior di latte.

Bambino (child -10 years) <i>(tomato, ham, mozzarella)</i>	12,00 €
Reine <i>(tomato, ham, mushrooms, mozzarella)</i>	14,00 €
Végé <i>(tomato, eggplant, zucchini, peppers, mozzarella)</i>	15,00 €
Raclette <i>(tomato, raclette, Savoy ham, mozzarella)</i>	17,00 €
Rebloch' <i>(tomato, country bacon, Reblochon cheese, mozzarella)</i>	17,00 €
Paysanne <i>(tomato, rosette, bacon, fresh mushroom, emmental cheese)</i>	17,00 €
Charolaise <i>(tomato, minced meat, red onions, mozzarella)</i>	17,00 €
Baltique <i>(cream, smoked salmon, red onion, arugula, mozzarella)</i>	19,00 €
Napolitana <i>(tomato, anchovies, capers, mozzarella)</i>	14,00 €
Diavola <i>(tomato, chorizo, mozzarella)</i>	14,00 €
Capra miele <i>(cream, goat cheese, honey, nuts, mozzarella)</i>	15,00 €
Tonno <i>(tomato, red onion capers, tuna, pesto, zest de lemon, mozzarella)</i>	15,00 €
4 Fromaggi <i>(cream, fontina, gorgonzola, goat cheese, mozzarella)</i>	16,00 €
Buffala <i>(cherry tomatoes, buffalo, arugula, pesto)</i>	17,00 €
Bresaola <i>(cream, bresaola, sun-dried tomatoes, rocket, parmesan, mozzarella)</i>	17,00 €
Parma <i>(tomato, parma ham, parmesan, cream of balsamic, arugula, mozzarella)</i>	19,00 €
Tartufa <i>(truffle cream, Parma ham, arugula, mozzarella)</i>	21,00 €

All our pizzas are available for takeaway.



PASTA

- Linguines with bolognese sauce ... 17,00 €
- Linguines with Reblochon sauce ... 19,00 €
- Home-made baked Lasagna 20,00 €

Servies avec de la salade verte



MAIN COURSES

- Plate of chips 11,00 €
- Frankfurt sausage (2 pièces) - Chips... 16,00 €
- Grilled beef steak 180g - Chips 19,00 €
- Fish and chips 19,00 €
- Steak tartare, raw or fried - Chips 23,00 €

(250g) (non préparé)

Ribsteak from Emin's butchers shop 25,00 €

(250g environ)

Choice of sauces *green peppercorns, Reblochon cheese* 3,00 €

Ask for today's special side-Dish



BURGERS

Chicken burger 20,00 €

(poulet tenders, salade, tomate, oignon cheddar)

Chamois burger 20,00 €

(viande hachée façon bouchère, lard paysan, raclette, frites)

Pepper burger 23,00 €

(butcher-style minced meat, tomato, lettuce, Savoie ham, reblochon cheese, pepper sauce)

Maxi chamois burger 25,00 €

(2 butcher-style minced steaks, country bacon, raclette cheese, fries)



SAVOYARDES SPECIALITIES

- Sausage from Savoy cooked in Apremont Wine 20,00 €
- Tartiflette - *Cold Meats - green salad* 20,00 €
- Sapin chaud, *potatoes, cold meats, salad* 25,00 €
- Roasted knuckel cooked in le Chamois Beer 30,00 €

Fondues, Raclettes, Pierrades on reservation



Every Thursday

**MUSICAL
ATMOSPHERE!**

Think about reserving:
04 79 56 74 86 ou 06 69 68 74 86



OUR CREPES

Served from 11:00 AM
to 6:00 PM



BUCKWHEAT PANCAKES

Complète <i>(egg, ham, Comté cheese)</i>	11,00 €
Forestière <i>(ham, mushrooms, Emmental cheese)</i>	12,00 €
Vegetarian <i>(tomato, mushrooms, bell pepper, artichoke, Emmental cheese)</i>	12,00 €
Spanish <i>(chorizo, egg, bell pepper, Emmental cheese)</i>	13,00 €
Cheese Lover's <i>(goat cheese, gorgonzola, raclette cheese, Emmental cheese)</i>	13,00 €
Provençal <i>(fresh tomato, bell pepper, Savoie ham, Emmental cheese, Provençal herbs)</i>	13,00 €
Biquette <i>(goat cheese, honey, walnuts)</i>	13,00 €
Delight <i>(gorgonzola, pear, Savoie ham)</i>	13,00 €
Melting <i>(potatoes, raclette cheese, Savoie ham)</i>	13,00 €
Nordic <i>(salmon, goat cheese, chives)</i>	14,00 €
Tartiflette <i>(potatoes, reblochon cheese, bacon, Savoie ham, onions, cream)</i>	14,00 €
Salade verte	5,00 €



AFTER 3PM

Omelet - choose your ingredients

Ham, Emmental cheese, mushrooms, bell pepper, onions, potatoes

plain	9,00 €
1 ingredient	11,50 €
2 ingredients	13,50 €
3 ingredients	15,50 €

Beaufort cheese tart *(homemade, green salad)* 17,00 €

Home-made baked Lasagna 20,00 €

Servies avec de la salade verte

Moutain griddle 19,00 €

charcuteries du pays, Tomme de Savoie, Reblochon, salade verte

Tartiflette *Cold Meats - green salad* 20,00 €



FRENCH PANCAKES

Sugar	5,00 €
Lemon, sugar	6,00 €
Blueberry, Strawberry or Rapsberry	6,50 €
Chestnut cream or Chocolate	7,50 €
Nutella	8,00 €

Extra-charge whipped cream 2,00 €

Scoop of ice-cream 3,00 €



SPECIALITIS

Salidou <i>(salted caramel)</i>	8,50 €
Flambée <i>(liqueurs : Gd-Marnier, Rhum, Génépi, Chartreuse)</i>	9,50 €
Nutella banane	9,50 €
Mont Blanc <i>(vanilla ice-cream, Chestnut cream, whipped cream)</i>	9,50 €
L'Aumonière	10,00 €
<i>(caramelized apples, vanilla ice cream, whipped cream, chocolate)</i>	



CIDRE BRUT

25 cl	7,50€
75 cl	18,00€



ICE-CREAMS

Glaces et Sorbets 2 scoops 5,50 €
 3 scoops 8,00 €

(vanilla, chocolate, coffee, strawberry, rum-raisin, lemon, pistachio, genepey)

Coupe Chamois *(vanilla, raisins with rum, whipped cream, almonds)* 10,00 €
 Poire belle-Hélène *(vanilla, peach, redcurrant coulis, whipped cream)* 10,00 €
 Chocolat Liégeois *(vanille, chocolat, nappage chocolat chaud, chantilly, amandes)* 10,00 €
 Dame Blanche *(vanilla, hot chocolate, whipped cream)* 10,00 €
 Colonel *(lemon sorbet, vodka)* 10,00 €

Extra-charge whipped cream 2,00 €

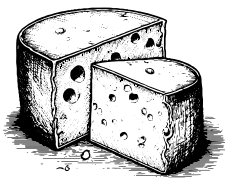


DESSERT

Home-made blueberry tart 10,00 €
 Seasonal pastry 10,00 €
 Chocolate mousse 10,00 €
 Vanilla crème brûlée 10,00 €
 Home-made Tarte Tatin, vanilla ice-cream 10,00 €
 Home-made Tiramisu 10,00 €
 Génépé gourmand 13,00 €

Every Wednesday
**EVERY
 WEDNESDAY**
**TRADITIONAL
 DISHES**
ACCORDION MUSIC

Think about reserving:
 04 79 56 74 86 ou 06 69 68 74 86



CHEESES

Cottage cheese with red Berry coulis 7,00 €
 3 matured cheeses from our mountain pasture 11,00 €



CAVE

VINS DE SAVOIE AOP

RED WINE 75 cl

Gamay «Sélection le Chamois»	29 € - 21 € (37,5 cl)
Pinot «Sélection le Chamois»	29 €
Mondeuse «Sélection le Chamois»	68 € (Mg) - 33 € - 28 € (50 cl)

WHITE WINE

Apremont «Sélection le Chamois»	29 € - 21 € (37,5 cl)
Roussette «Sélection le Chamois»	35 €
Chignin Bergeron	90 € (Mg) - 45 € - 29 € (50 cl)

ROSÉ WINE

Le Pure	29 € - 22 € (50 cl)
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AUTRES VINS

RED WINE

VINS DU BEAUJOLAIS AOP

Brouilly «Jean Paul Dubost»	35 €
Morgon «Jean Paul Dubost»	37 €

VINS DES CÔTES-DU-RHÔNE AOP

Costières de Nîmes	29 €
Vacqueyras Fontimple	40 € - 26 € (37,5 cl)
Saint Joseph Cave de St Désirat	48 € - 98 € (Mg)
Chateauneuf du Pape Olivier Mousset	60 €
Côte Rotie Domaine Vernay	85 €

VINS DE BOURGOGNE AOP

Côte de Beaune Villages	47 €
Nuits Saint Georges domaine Jean Chauvenet	89 €

VINS DE BORDEAUX AOP

Bordeaux «Sélection du Chamois»	36 €
Lussac St Emilion Château La Rose Perruchon	42 €
Margaux Château Cantenac Brown	149 €

VINS PAYS D'OC

IGP du Périgord Ter'raz.....	30 €
Pic Saint Loup	34 €

VINS D'ITALIE ODC

Montépulciano d'Abruzzo	40 €
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WHITE WINE

CÔTES DE GASCogne IGP

Tariquet «Premières Grives»	42 €
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VINS DE BOURGOGNE AOP

Chablis La Manufacture de Benjamin Laroche	44 €
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ROSÉ WINE

VINS DE PROVENCE AOP

Maîtres Vignerons de Saint Tropez	30 €
Peyrassol cuvée commandeurs.....	36 € - 76 € (Mg)

AUTRES

Cidre Bouché «Brut» de Savoie	18 €
Crémant de Savoie Brut AOP	36 €
Champagne «Sélection du Chamois»	65 €
Champagne Moët Chandon réserve Imperial	86 € - 175 € (Mg)
Champagne Louis Roederer collection 243	112 € - 227 € (Mg)

Tous nos Prix sont nets.

WINE BY THE GLASS 15 cl

St Emilion <i>Red wine</i>	8,00 €
Côtes-Du-Rhône <i>Red wine</i>	5,50 €
Mondeuse <i>Red wine</i>	5,50 €
Côtes de Provence <i>Rosé wine</i>	6,00 €
Roussette de Savoie <i>White wine</i> ...	6,00 €

PLEASE REFER TO OUR BOARD FOR MORE OPTIONS....