

FINGERFOOD ...

Foie gras (duck livers) and toasted bread 13.00

Local ham, toasted bread covered with
Tomatoes and basil 13.00

Vegetables stick, crawfish
and Sérac cream (cheese) 13.00



TO START

Organic egg perfect, tomatoes soup and blue cheese

Mushrooms Gazpacho, Hazelnuts and wood sorrel

Local Trout tartare, apple and lemon balm

Salad Sea & Land
(Ham and Féra fish cured in salt)



MAIN DISHES

Veal Shank, carrots, honey and cumin

Anney's lake Burger and French fries

Crozet, crawfish and chartreuse sauce

Féra fish cooked « meunière » and wok vegetables

Duck breast cooked with Saint-Génix and green pea
mousseline

Hanger beef steak, confits shallots and wine sauce



SWEETNESS

Chocolate mousse

Floating island with praline

Coffee with mini-pastry

Blueberry pie

MARKETPLACE

Create your own menu!

Starter, main, dessert : 35 €

Starter, main : 31 €

Main, dessert : 29€

Kid's menu 14,00€

(Until 6 years old)

Burger
or
Breaded chicken

Served with
French fries OR vegetables

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Ice cream
or
Chocolate mousse

Fruit syrup

Let us know about any allergy.

**« All our dishes are homemade and made in our
kitchen with our own recipes with fresh product »**



WHITE WINES

	37.5 cl	75 cl
Chignin « Vieilles Vignes » - André & Michel Quénard, 2018	18.00	27.00
Bordeaux « Les Pins Francs », Jean Faux, 2015		45.00
Pouilly-Fuissé Pierre Vessignaud, 2015 (50 cl)		78.00
Côtes du Rhône « La Redonne » - Colombo		43.00
Muscadet Sèvre et Maine Domaine La Bretonnière, 2012		43.00
Provence « Blanc de Léoube »- Château Léoube 2015	43.00	67.00
Chablis Domaine La Mandelière 2017		45.00
Arbois-Pupillin « Melon à queue rouge » - Domaine de la Pinte, 2014 Bio		69.00
Sancerre « La Poussie » 2017		67.00



RED WINES

	37.5 cl	75 cl
Chignin Mondeuse « Vieilles Vignes » - André & Michel Quénard, 2017	24.00	39.00
Vin de Savoie Persan « Cuvée Prestige » - Domaine Vullien, 2016		56.00
Lirac – Domaine Mont Redon 2016		48.00
Saint Joseph « Les Capelets » - Pierre Amadiou 2016		52.00
Sancerre « La Poussie » 2015		68.00
Mâcon « Les Gentilhommes » Domaine Martin 2016		69.00

ROSÉS WINES

	75 cl
Côtes de Provence « Lou Peyrassol» 2017	32.00
Coteaux d'Aix "Cuvée la Source" - Château Vignelaure 2018	32.00
Côtes du Roussillon Cuvée « 153 » - Arnaud de Villeneuve 2017	31.00

CHAMPAGNES

	37.5 cl	75 cl
Veuve Clicquot Ponsardin, nm	55.00	81.00
Duval-Leroy « Fleur de Champagne », NM		105.00
Le Brun de Neuville « Les Trésoms », NM		69.00

ROSÉS CHAMPAGNES

	37.5 cl	75 cl
Taittinger, NM		134.00
Veuve Clicquot Ponsardin, NM	69.00	135.00

**For more choice ask for the wine list for more bottles
and wine by the glass**



Restaurant
LA COUPOLE

Our team is happy to welcome you

During this summer

For a relaxing and friendly moment



OPENING

Diner only 7:00pm 9:30pm

APERITIFS

Ricard	4 cl	6.00
Whiskey Red Label	4 cl	8.00
Martini Blanc	6 cl	7.00
Martini Rouge	6 cl	7.00
Porto Ruby	6 cl	9.00
Kir	12 cl	7.00

BEERS

Thirsty for authenticity?

Then get ready to take a massive gulp! With our unique local brewer "Brasseur Savoyard" **100% organic**, no additives during the process !

BOTTLE

Triple 33 cl 10.00
(The hoppy bitterness develops gradually and is associated with a fruity character 9°)

IPA 33 cl 10.00
(Its "herbal" and resinous aromas quickly develop in the mouth to finally give way to strong and powerful bitterness 6,3 °)

APA 33 cl 10.00
(The West Coast spirit of the 80s influences its aromatic nature 6,3 °)

White 33 cl 10.00
(A caramel robe and unctuous froth for a Belgian style 5°)

OUR DRAUGHT BEER

Edelweiss white (Austria)	33 cl	7.00
Affligem ALE (belgium)	33 cl	7.00

COCKTAILS

Trésoms	19.00
Apérol	19.00
Mojito (Regular, Raspberry or Passion fruit)	19.00
The barman inspiration	19.00

MOCKTAILS (Alcohol free)

Colomb Spécial	9.00
Virgin mojito	9.00
The barman inspiration	9.00

SOFTS

Schweppes	25 cl	6.00
Limonade	25 cl	6.00
Coke and Coke-zero	25 cl	6.00
Ice Tea	25 cl	6.00

Fruits Nectar by Alain Milliat 33 cl
10.00
(Raspberry, Apricot, Mango, white peach)

Monsieur BRUNAZ's softs 25 cl **6.00**
(Apple and pear OR Apple and raspberry)

WINE BY THE GLASS

WHITE WINES

	10 cl
Chignin-Bergeron « Les Terrasses » - A & M Quénard	8.00
Sancerre La Poussie	12.00

RED WINES

Chignin Mondeuse « Vieilles Vignes » - A&M Quénard	8.00
Saint Joseph « Les Capelets » - Pierre Amadiou (Magret, Bœuf)	10.00

HOT DRINKS

Coffee	4.00
Tea and Herbal tea	5.00