



RESTAURANT

LA FRUITIÈRE

DEPUIS 1994

# ROSEBLOOD

D'ESTOUBLON



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, À CONSOMMER AVEC MODÉRATION

## SIGNATURE COCKTAILS

### ROMAIN'S HYDROMEL

Gordons Gin, Linden, Homemade Honey Syrup, Schweppes Selection Ginger Beer, Lime

22€

### FLOWERING PALOMA

Avion Silver Tequila, Grand Marnier, St-Germain, Hibiscus, Schweppes Selection Pomelo, Lime

24€

### A.C.E SPRITZ

Aperol, Prosecco Riccadonna, Kookabarra Clementine Juice, Fresh Ginger, Homemade Lemon Syrup

22€

### GOLOSO NEGRONI

Aperol, Mezcal Del Maguey, Red Martini, Pecan Nuts, dry Banana

21€

### ROSIFIZZ

Roseblood Rosé, St-Germain, Écusson Rosé French Pink Cider, Sweet and Sour Basil

21€

### FRUITIERE MARTINI

Beluga Noble Vodka, Amaretto Disaronno, Cold Brew coffee, Pumpkin Spiced Syrup (extra 9€ for Gold Line Beluga)

22€

### YOUNG CUBAN

Havana 3 years rum, Prosecco Riccadonna, infused Fresh mint, Cane Sugar Syrup, Lime Juice, Angostura

22€

### WINTER COLADA

Caraxes, Rum and Pear Blend, Coconut Milk, Gingerbread Syrup, Pineapple Juice, Lime

24€

### DRUNK SANTA

Johnnie Walker Black Label Whisky, Kookabarra Red Apple Juice, Condensed Milk, Jasmin Tea, Lemon, Schweppes Selection Ginger Ale

24€

### ADULTS TEA ONLY (served hot)

Eminente Rum, Passion Fruit, Caramel Syrup, Black Tea Infusion and spices

21€

## MOCKTAILS

### CANDY MULE

Martini Floreale, Hibiscus, Schweppes Selection Ginger Ale, Lemon, Elderflower Syrup

16€

### WHEN I GROW UP (served hot)

Martini Vibrante, Chai Tea Syrup, Kookabarra Red Apple Juice

15€

## COCKTAILS

Price in Euros, VAT included

"Alcohol abuse is dangerous for your health"

## APERITIFS

Apérol Spritz	18€
St-Germain Spritz	19€
Campari Spritz	19€
Mulled Wine by St-Germain	14€
Virgin Spritz (0% alcool) Crodino	12€

## CHAMPAGNES (by the glass, 12cl)

Veuve Clicquot Brut Carte Jaune	21€
Veuve Clicquot Rosé	23€
Moët & Chandon Ice Impérial	25€

## WINES (by the glass, 12cl)

### ROSÉ

Château d'Estoublon « Roseblood »	13€
Château d'Estoublon « 1489 »	17€

### WHITE

Château d'Estoublon, IGP Alpilles	13€
Graves 2020, Mouton Cadet Réserve	14€
Chablis 1 <sup>er</sup> Cru, J-L & P Aegerter	16€

### RED

Château de Bord, Côtes-du-Rhône-Village	10€
Château d'Estoublon, IGP Alpilles	12€
Bordeaux, Mouton Cadet Héritage	14€

## BEER (no alcohol)

1664 Blonde 0.0%	33cl	8€
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## BEERS

Carlsberg (tap)	25cl / 50cl	8€ / 12€
Extra Picon		1€
Carlsberg	33cl	9€
Sköll	33cl	10€
San Miguel Fresca	33cl	10€
Brooklyn Defender IPA	33cl	13€
1664 Blanche	33cl	11€
French Cider Loïc Raison « La Mordue »	27,5cl	9€
French Cider Rosé Écusson Bio	33cl	10€

## SOFT DRINKS, JUICES & WATERS

Sodas	33cl	8€
(Pepsi, Pepsi Zéro, Lipton Ice tea, Lipton Green Ice tea, Seven Up, Schweppes Agrumes, Orangina)		
Fruit Juice Alain Millat	20cl	8€
Rockstar Energy Drink	25cl	9€
Freshly squeezed Orange	20cl	10€
Badoit, Evian	75cl	10€
Eau de la Sasse (Mineral natural water from Megève)	74cl	15€

## SPIRITS (4cl)

Génépi de la Distillerie des Alpes		18€
Téquila Volcan		21€
Téquila Avion Silver		22€
Téquila Avion Anejo		35€
Téquila Patron Silver		24€
Téquila Don Julio 1942	4cl / 70cl	43€ / 670€
Téquila Clase Azul Reposado	4cl / 70cl	48€ / 710€
Rum Eminente		21€
Gin Bombay Sapphire		22€
Vodka Beluga Noble	4cl / 70cl	23€ / 380€
Vodka Beluga Gold Line	4cl / 70cl	30€ / 470€
Johnnie Walker Blue Label	4cl / 70cl	36€ / 590€
Talisker 10 years		25€
Royal Salute 21 years		27€
Chivas Regal 25 years		40€
Cognac Hennessy VS		25€
Cognac Hennessy XO		49€

## HOT DRINKS

Coffee (Espresso, Decaffeinated, Ristretto)	5€
Double espresso, Hot Milk, Hot Lemon	8€
Coffee with milk, Cappuccino, Hot Chocolate	8€
Tea	8€
(Green Tea, Earl Grey, English Breakfast, Darjeeling, Verbena organic, Lime blossom, Mint)	

## DRINKS

Price in Euros, VAT included

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<b>CRISPY REBLOCHON LOLLYPOPS</b> , local cured alpine beef, poached egg	29€
<b>BEETROOT CARPACCIO</b> , raspberry and stracciatella	26€
<b>TUNA TARTARE</b> , ponzu	34€
<b>SAUTEED BEEF WITH GARLIC</b> and sesame, mango tartare	29€
<b>AMBERJACK CARPACCIO</b> with citrus and fennel	33€
<b>BAKED EGGS</b> , pan fried cep mushrooms, Beaufort cheese shavings, toasted bread fingers with onion confit	29€
<b>LETTUCE HEART WITH KING CRAB</b> , avocado, grapefruit, honey and coriander vinaigrette	54€

## TO SHARE

<b>GIANT "CROQUE-MONSIEUR"</b> with ham and Beaufort cheese, mixed green salad with truffle cream	49€
<b>FRUITIÈRE PLATE</b> selection of 5 local cheeses, green salad, dried fruits	35€
<b>BURRATA 250g</b> , mixed baby tomatoes with basil	39€
<b>OPEN TOASTED BAGUETTE</b> with morel mushrooms and pan-fried foie gras	55€
<b>BEAUFORT CHEESE QUICHE</b>	59€
<b>TRUFFLE CREAM PIZZA</b>	67€

## SOUPS

<b>TRADITIONAL BROWN AND WHITE ONION SOUP</b> , toasted bread fingers with Beaufort cheese	32€
<b>BUTTERNUT SQUASH SOUP</b> , toasted hazelnuts, poached egg	29€

## OYSTERS CORNER & CAVIAR

<b>OYSTERS N°3 GILLARDEAU</b>	6 pieces	36€
	9 pieces	52€
	12 pieces	66€
<b>KASNODAR BAERI CAVIAR</b>	30g	95€
	50g	145€

Allergy Statement : for more information, please speak with a manager

## STARTERS

## PASTA & TRADITION

TRADITIONAL TARTIFLETTE, mixed green salad	41€
LINGUINE WITH PISTACHIOS, burrata and sundried tomatoes	43€
TRUFFLE CREAM MACARONI, Beaufort cheese and ham	47€
RIGATONI with braised beef cheek	44€

Prices in Euros, VAT included

## MEAT

LARGE CAESAR SALAD with crispy chicken	41€
THE 3 LITTLE BEEF TARTARES, fries	43€
VEAL MILANESE, capers and lemon confit, tomato linguine	49€
HOMEMADE CORDON BLEU, house ketchup, mashed potatoes	39€
ARGENTINIAN ENTRECOTE, seasoned butter, dauphinois potatoes	47€
WAGYU BEEF "QUICK'N'TOAST" BURGER, raclette cheese, crispy onions, house ketchup, fries	49€
CRISPY CHICKEN BURGER, cheddar, creamy and spicy sauce, fries	41€

## FISH

COD FILLET fish and chips, fries	43€
BAKED SEABASS FILLET, steamed vegetables, sundried tomatoes, garlic, basil	45€
KING CRAB LEGS WITH GARLIC BUTTER, linguine in a tomato bisque	67€
WHOLE TURBOT MEUNIÈRE, whipped butter, dill and capers, mashed potatoes	49€

## VEGAN / VEGETARIAN

TEMPURA VEGETABLES, fries	31€
VEGGIE BURGER, avocado and red cabbage	35€

## TO SHARE

SLOW COOKED LAMB SHOULDER, bulgur, olives and tomatoes	110€
WHOLE ROASTED FARMHOUSE CHICKEN with morel mushrooms, new potatoes	130€

## SIDES

French fries or Mashed potatoes or Romaine lettuce roasted with pecorino cream	12€	Steamed vegetables	14€		
Eggplant Parmigiana	15€	Cheese Alps Fries	18€	Truffle fries or Truffle mashed potatoes	25€

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## MAINS

## FRUITIÈRE PLATE

Selection of 5 cheeses, salad, dried fruits

35€

## ABONDANCE

Farmhouse Abondance

13€

## TERMIGNON

Termignon Blue Cheese

15€

## TIGNES

Tignes Persillé (Farmhouse Goat cheese sprinkled with parsley from Tignes)

15€

## BEAUFORT

"Chalet d'Alpage" Old Beaufort

13€

## SAVOIE

Farmhouse Savoy Tomme cheese

Flower flavoured Farmhouse Goat's cheese

Savoy sheep milk cheese

Reblochon

13€

Price in Euros, VAT included

Our cheeses are refined by Eric Mainbourg,  
At Les Caves d'Affinage de Savoie in Rognaix (Savoy, France)

Cheeses are seasonal products!  
Due to the maturing process, some cheeses may not be available on the platter.  
We apologise in advance for any inconvenience this may cause.

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# MOUNTAIN CHEESES



<b>PEANUT AND CHOCOLATE CHIP COOKIE,</b> vanilla ice cream, crunchy caramelised peanuts	17€
<b>INTENSE CHOCOLATE PROFITEROLES,</b> hazelnut praline, vanilla ice cream, panko crumble	18€
<b>BLUEBERRY TART,</b> almond and blueberry base, blueberry compote, light white chocolate ganache	17€
<b>PIEDMONT HAZELNUT SOUFFLÉ,</b> praline	18€
<b>MONT-BLANC,</b> chestnut cake, black currant compote, chestnut cream with rhum, yoghurt ice cream	17€
<b>TIRAMISU,</b> chocolate casing, coffee biscuit, salted pistachio praline, tiramisu mousse	17€
<b>LEMON TART TRICKERY,</b> lemon confit biscuit, light vanilla cream, intense lime centre	17€
<b>OUR HOMEMADE ICED FRUITS, (per unit)</b> mango, papaya, banana, pineapple, clementine, lemon	18€

Price in Euros, VAT included

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## TO SHARE

<b>HAZELNUT FRENCH TOAST,</b> hazelnut ice cream, red berries	29€
<b>HOMEMADE VANILLA ICE CREAM,</b> selection of toppings	39€
<b>SHARING LADDER,</b> a mixed selection of our 5 best desserts	80€

## DESSERT COCKTAIL

<b>PORNSTAR PANNA COTTA</b> Vodka Beluga Noble, Fresh Passion Fruit Juice, Vanilla, Almond, Lemon, Clarified Milk	22€
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# DESSERTS