

Drinks

Served from 8:30am to 5:30pm with a smile

COFFEE & HOT DRINKS

Organic Black Coffee

ESPRESSO	2.00
DOUBLE ESPRESSO	3.50
RISTRETTO	2.00
LONG BLACK / AMERICANO	3.00
EXTRA SHOT	0.50

White Coffee

LATTE / FLAT WHITE	4.50
CAPPUCCINO	5.00
MOCHA / VIENNOIS	6.00 / 6.50
MACCHIATO / HAZELNUT	2.50
DOUBLE MACCHIATO	4.50
CORTADO / PICCOLO	3.00
BABYCCINO	2.50

Specials

CHAÏ LATTE / DIRTY CHAÏ	5.00 / 5.50
MATCHA LATTE	6.00
LE CAFÉ PENTU	7.50
Double espresso, Coffee Liqueur, Genepi Foam.	
IRISH COFFEE TWIST	8.00

Hot Chocolate

HOT CHOCOLATE	5.00
COCONUT HOT CHOC	5.50
VIENNESE CHOC	6.00
MARSHMALLOW CHOC	6.50
ICED CHOCOLATE	6.50

Add-ons

PLANT-BASED MILK +0.50 : OAT, ALMOND, COCONUT, SOY.
SYRUPS +0.50 : VANILLA, ORGEAT, HAZELNUT, SPECULOS,
CARAMEL, POP CORN.
HOMEMADE SALTED CARAMEL +0.50 / WHIPPED CREAM +1.00
BOOZY WHIPPED CREAM +2.50 : GENEPI, RUM, WHISKY.

COLD DRINKS

Fresh Fruit Juices

IMHOTEP	8.00
Apple, Cucumber, Celery, Ginger.	
POLYNECTAR	8.50
Pear, Apple, Ginger, Lime, Cinnamon.	
BLOODY BEETROOTS	9.00
Beetroot, Apple, Carrot, Turmeric.	
NOBODY KNOW	10.00
Make your own juice. (Açaï +1.00, Matcha +1.00)	
FRESH ORANGE JUICE	5.00
FRESH APPLE JUICE	5.00
HOMEMADE GINGER BEER	5.00
With fresh ginger.	
HOMEMADE ICED TEA	5.00

Smoothies & Shakes

FRESH FRUIT SMOOTHIE	8.00
Banana, Red Berries, Mountain Honey.	
FRESH FRUIT MILKSHAKE	9.00
Milk, Banana, Blueberry, Mountain Honey. (Plant-based +0.50)	

Teas & Infusions

TEAS	4.00
Green, Mint, Earl Grey, English Breakfast, Red Berries.	
INFUSION CBD	6.00
DETOX HOMEMADE	5.00
Mountain Honey, Fresh Lemon, Ginger.	
AMOUR HOMEMADE	5.00
Mountain Honey, Fresh Orange, Cinnamon, Star Anise.	

Sodas & Water

SODAS	4.50
Organic Lemonade, Coke, Zero, Orangina, Schweppes, Badoit.	
DIABOLO	4.50
Lemonade with Syrup: Strawberry, Grenadine, Mint, Peach, Lemon, Kiwi, Almond.	
SYRUP & WATER	3.00
Strawberry, Grenadine, Mint, Peach, Lemon, Kiwi, Almond.	
SPARKLING WATER	33CL 3.50 / 1L 7.00
STILL WATER	25CL 3.00 / 1L 6.00

Alcohol

Beers, Wines & Cocktails

BEERS

Very Local Craft Draft Beers

	25cl	50cl
BIG MOUNTAIN LAGER	4.50	8.00
Chamonix Brewery.		
SHANDY (PANACHÉ)	4.50	8.00
Half Lager, Half Lemonade.		
BLANCHE FREERIDE	5.00	8.50
Wheat Beer from Chamonix.		
IPA BIG MOUNTAIN	5.50	9.00
Chamonix Brewery.		
Syrup shot +0.50		

Bottled Beers

CIDER LA MORDUE	25CL 7.00
MONT-BLANC BREWERY	33CL 7.00
Blue (Blueberry) or Green (Genepi).	
ALCOHOL-FREE BEER	33CL 6.00

WINES

Red

SAVOIE PINOT NOIR	7.00 / 22.00
Chignin René Quenard.	
VACQUEYRAS	8.00 / 29.00
Novae Famille Gilly 2021.	

White

APREMONT LOCAL	7.00 / 25.00
Domaine Jean Masson et Fils, Jacquère 2022.	
L'AUDE CHARDONNAY	7.00 / 19.00
Amelia Barbier, Les Cabanes 2023.	

Rosé

CÔTE DE GASCogne	6.00 / 19.00
Moment de plaisir 2022.	

COCKTAILS

Spritz

APEROL	10.00
Aperol, Prosecco, Sparkling Water, Orange Slice.	
CAMPARI	10.00
Campari, Prosecco, Sparkling Water, Orange Slice.	
BERGAMOTE	11.00
Italicus, Prosecco, Tonic, Grapefruit.	
FLAMINGO	11.00
Sarti Rosa, Prosecco, Sparkling Water, Fresh Mint.	
HUGO	12.00
Elderflower, Prosecco, Badoit, Lime, Mint.	

Classics

GINGER BREEZE	11.00
Fresh Ginger Juice, Grapefruit Liqueur, Lime, Sugar.	
LILLET TONIC	11.00
Lillet Rose, Rhubarb Hibiscus Tonic, Red Berries.	
PINA COLADA	11.00
Pineapple Rum Liqueur, Pineapple Juice, Coconut Milk, Lime.	
KIR / KIR ROYAL	7.00 / 8.50
Blackberry, Blackcurrant or Peach Cream with White / Sparkling Wine.	

BAILEY'S	8.50
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MOCKTAILS (ALCOHOL-FREE)

L'ÉTÉ SERA BEAU	9.00
Concentrated White Tea, Elderflower, Rhubarb Tonic, Lime, Mint.	
VIRGIN PINA COLADA	8.00
Pineapple Juice, Coconut Milk, Lime.	

Winter Special

MULLED WINE 6.00

DELICIOUS HOMEMADE RECIPE

The Menu

Served from 8:30am to 4:00pm

Brunch & Snacks

ENGLISH BREAKFAST	15.00	SCRAMBLED EGGS VEGGIE	8.00
The classic. Scrambled eggs, Savoy smoked sausage, beans, bacon, salad.		Simple and effective, with country bread.	
AVOCADO TOAST VEGGIE	16.00	BAKED EGGS (COCOTTE)	8.50
Homemade guacamole, poached egg, artisan bread, salad, beetroot mousse.		Brioche soldiers, cream, bacon, mushrooms.	
NORDIC TOAST	13.00	CANADIAN WAFFLE	8.00
Sourdough bread, whipped cream cheese, homemade Gravlax trout, dill, lemon confit.		Soft-boiled egg and maple syrup.	

Pimp your Brunch !

Add your favorite extras for a custom dish

GRILLED BACON	+3.00	SMOKED TROUT	+5.00
SMOKED SAUSAGE	+4.00	WHIPPED CHEESE	+2.50
POACHED EGG	+2.00	COUNTRY HAM	+2.00
HONEY & THYME PORTOBELLOS			+4.00

Lunch Menu

GREEN CURRY GLUTEN FREE	VEGAN 17.00 / SHRIMP 19.00	SOUP OF THE DAY VEGGIE	15.00
Thai rice, seasonal veggies, green curry paste, coconut milk, lime, coriander.		Toast choice: Guacamole or Gratin Savoy Cheese. (+ Country Ham +2.00)	
BEEF BOURGUIGNON	23.00	RUMP STEAK	21.00
24h marinade, red wine, vegetables, baby potatoes.		Homemade pepper sauce, potatoes.	
FISH AND CHIPS	17.00	WINTER BOWL VEGGIE GLUTEN FREE	18.00
Breaded cod, fresh fries, homemade aioli.		Roasted butternut, chestnut mousse, feta, beetroot, quinoa.	
KIDS MENU	12.00	FONDUE (MIN 2 PPL)	21.00/P
Thai Rice Veggies OR Nuggets & Homemade Fries.		Abondance, Meule de Savoie, Beaufort, salad.	
		+ Cured Meat Platter +5.00	
		+ Baby Potatoes Bowl +3.00	

Burgers

THE SAVOYARD 16.00

Butcher's steak, Raclette cheese, caramelized onions, bacon, tomatoes, garlic mayo.

THE VEGGIE VEGGIE 15.00

Portobello, roasted pumpkin, chestnut mousse, scallions, potato rösti.

THE RANCHO 15.00

Crispy chicken, red onion, sun-dried tomatoes, fresh salad, Sweet-Chili sauce.

Sides

FRESH FRIES 4.50

SWEET POTATO FRIES 5.00

DIRTY FRIES 7.00

GREEN SALAD 3.00

Tapas to Share (or not)

CHARCUTERIE & CHEESE BOARD 19.00

Local products from Val d'Arly Coop.

FRIED CALAMARI 9.00

Homemade breading, lemon slice, Aioli sauce.

HUMMUS VEGAN 7.00

Homemade, served with breadsticks.

HAM CROQUETAS 7.00

With local country ham.

THAI SHRIMPS GLUTEN FREE 12.00

Shrimp casserole, coconut milk, curry.

Homemade Treats

BROWNIE NUTS 6.00

Hazelnuts, salted caramel, whipped cream.

FRENCH TOAST 8.50

Brioche style, caramelized apples, whipped cream.

BLUEBERRY TART 6.00

Blueberries on homemade almond cream.

SMALL HOMEMADE COOKIE 3.50

Chocolate chips, mountain honey, hazelnuts.

CHEESECAKE 7.00

Speculoos base. Choice of: Lime or Salted Caramel.

BABY PORRIDGE VEGAN 5.00

Oats, oat milk, red berries, agave syrup.

TAPIOCA PUDDING VEGAN 5.00

Tapioca pearls, coconut milk, fruit coulis.

CHESTNUT CAKE 7.00

Gluten free. Whipped cream, homemade salted caramel.

LIEGE WAFFLE 5.00

Choice of: Plain, Nutella, Dark Chocolate, Maple Syrup, Blueberry Jam, Strawberry, Chestnut Cream, Speculoos Cream.

Allergens

Indicative information

DISH / DRINK	GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY	MILK	NUTS	CELERY	MUSTARD	SESAME	SULPHITES	LUPIN	MOLLUSCS
English Breakfast	●		●				●					●		
Avocado Toast	●		●											
Nordic Toast	●			●			●							
Green Curry Shrimp		●		●		●					●			
Beef Bourguignon									●			●		
Fish and Chips	●		●	●										
Soup of the Day	●						●		●					
Winter Bowl							●	●						
Savoy Fondue	●						●					●		
Burger Savoyard	●		●				●			●	●			
Burger Veggie	●		●				●			●	●			
Charcuterie Board	●						●	●				●		
Fried Calamari	●		●											●
Brownie	●		●				●	●						
Chestnut Cake			●				●							
French Toast	●		●				●							

*The information above is provided as a guide. Please inform our team of any severe allergies before ordering.
The kitchen handles various ingredients, cross-contamination is possible.*