

# LA COUPOLE

Bar - Brasserie

## *Lunchtime options*

Excluding weekends and holidays

19,00€ **Today's menu**

15,00€ **Today's starter + Today's main course**

or

**Today's main course + Today's dessert**

11,00€ **Today's main course**

12,00€ **Children's menu** (age under 12)

Fruit squash

Burger with fries or Mini Tartiflette

Ice cream (2 scoops)

— Price Net in euros —

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Open 7 days a week

# To start

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## Ours Salads and appetizers

"These are all composed of endive, tomatoes and seasonal salad"

Starter Main Course

12,80€ 16,40€ **Crispy Saint Marcellin**  
Endive, tomatoes and seasonal salad

11,50€ 15,90€ **Cesar Salad**  
Salad, chicken breast, tomato, croutons, cheese shavings

12,40€ 17,80€ **Carpaccio of beef**  
with parmesan shavings

15,60€ **The chiffonade of ham craft and Melon**

11,20€ 14,80€ **Sliced tomatoes and Mozzarella ball,**  
pesto sauce

10,60€ 13,80€ **Fresh citrus salad**  
melon, tomato, cucumber, pomelos, orange

12,80€ 17,80€ **Salmon tartare**  
with Chermoula sauce

— Dishes served on their own may only be served as a main course —  
— Starters are served without chips — Price Net in euros —

## *To continue...*

### *Behind the Mont Blanc*

- 16,90€ **Risotto** with mushrooms  
14,90€ **Tartine "bruschetta", vegetarian** and salad

### *Sea and Lake* (depending on availability)

- 23,40€ **Perch fillets**, Meunière with "homemade" Home fries, green salad, and tartare sauce  
24,40€ **Back of cod** and crayfish bisque  
22,30€ **Fillet of sea bream** and its virgin sauce

### *Butcher Corner*

- 26,80€ **Entrecote steak with Forest Sauce** (300 gr)  
gratin or home fries and salad  
24,70€ **The duck fillet roasted citrus**, gratin or home fries and salad  
18,60€ **Grilled Sirloin steak**, Maître d'hôtel butter, home fries and salad

### *Savoyard specialities* (sup. charcuterie + 6€)

#### **Three-Cheeses Fondue Savoyard**

selected by Pierre Gay « Meilleur Ouvrier de France »

- 21,30€ - Cep mushrooms and green salad  
18,50€ - Traditional and green salad  
17,90€ **Tartiflette** with cured raw ham, green salad  
18,30€ **The Diots "craft"** and red wine sauce, with Crozet gratin  
19,60€ **"Breaded" Petit Reblochon cheese** with potatoes, charcuterie, green salad

# *The Suggestion "of the Moment"*

29,00€

**Crispy Saint Marcellin**

or

**Chermoula salmon tartare**



**Back of cod and crayfish bisque**

or

**Grilled Sirloin steak, Maître d'hôtel butter  
fresh fries "House", salad bouquet**

or

**The "Tartiflette" and green salad**



**Desserts you will be told**

# Wine List

## White wines

Verre	50 cl	Bout.	
3.80€		21.90€	<b>Savoie</b> Chasselas « Les Vignes de Féchy – VDP Allobrogie <i>The ideal wine for an aperitif or a fondue</i>
5.70€	19.80€	27.80€	Chignin Bergeron – Domaine J. Vullien & Fils - AOC Vin de Savoie <i>Savoie « Le Bergeron » is made with Roussanne grapes and is an ideal aperitif</i>
	16.90€	22.40€	Roussette de Savoie Altesse – Domaine Jean Vullien & Fils <i>A local Savoie grape variety that produces fresh, elegant, distinctive wines with hawthorn, orange tree and rhubarb aromas</i>
6.80€		29.70€	Bugey Manicle – Le Caveau Bugiste – VDQS Bugey Manicle <i>Chardonnay 12 months in 100% new oak, this wine is a rich, bold and complex notes of dried fruit a real pleasure to discover and share</i>
	22.60€	28.70€	<b>Burgundy</b> Petit Chablis – Olivier Savary - AOC Petit Chablis <i>The poor relative of the Chablis appellation, this "Petit Chablis" fully deserves our esteem</i>
5.60€		26.80€	Chardonnay – Domaine Girardin – Appellation Bourgogne Contrôlée. <i>A very nice chardonnay, that will accompany your starters or white meat dishes.</i>
6.80€		29.70€	Santenay « Les Terrasses de Bievoux » Domaine Girardin – Appellation Santenay Contrôlée <i>Expressive and aromatic wine, very fresh, with mineral expression. A brilliant dress and limpid yellow gold</i>
5.20€		26.30€	<b>Languedoc</b> Hortus « Loup y es-tu » – AOC Coteaux du Languedoc <i>Elegant, rich and well balance: a delicious weakness!</i>

## Rosé wines

Verre	50 cl	Bout.	
	16.10€		<b>Savoie</b> Gamay rosé – Domaine Jean Vullien & Fils – AOC Vin de Savoie <i>With its orange blossom, brioche and preserved fruit aromas. You'll love this wine for its freshness and fruitiness</i>
4.60€		18.70€	Gamay rosé – La Cave du Prieuré – Barlet Raymond – AOC Vin de Savoie <i>A fruity rosé wine and easy to drink. Its red fruit aromas make it a very pleasant wine</i>
3.50€		17.80€	<b>D'Oc</b> Moment de Plaisir – VDP Pays d'Oc <i>Wine of pale pink to strawberry nose and cassis. A wine of immediate pleasure !</i>
3.80€		18.20€	Griset des Vignoble Foncalieu – Sauvignon gris – IGP Pays d'Oc <i>This 100% Sauvignon will surprise you with its power and its complex nose of orange and passion fruit !</i>
4.90€		24.60€	<b>Provence</b> Côtes de Provence « Bio » – Château Tour St Honoré – AOC Côtes de Provence <i>Delicate nose exuding subtle aromas of flowers</i>

# Wine List

## Red wines

Verre	50 cl	Bout.	
5.40€	18.90€	25.40€	<b>Savoie</b> <b>Mondeuse d'Arbin</b> – Domaine Jean Vullien & Fils - AOC Vin de Savoie <i>Typical and distinctive, this Mondeuse is fruity with hints of violets and pepper from the mill</i>
			<b>Rhone Valley</b>
4.90€		24.20€	<b>Le Petit Martin</b> – Domaine Martin - IGP - Vin du Vaucluse <i>A cherry red color, aromas of red fruits and garrigue for a straight and gourmand mouth. "Le Petit Martin" is the wine to enjoy simply</i>
	17.60€	25.20€	<b>Vacqueyras</b> – Domaine Les Ondines « cuvée ancestrale » - AOC <i>Elegant and distinctive, with ripe red berry aromas and a hint of spices</i>
5.90€		29.80€	<b>Crozes Hermitage</b> – David Reynaud (Issus Agriculture Biologique) <i>A velvety Syrah with a peppery nose and small red berry aromas</i>
5.90€	22.90€	29.80€	<b>St Joseph</b> – Domaine Boissonnet - AOC St Joseph <i>The aromatic expression of Syrah wines from the northern Rhone Valley. Peppery roses, soot and cherries in kirsch</i>
5.20€		25.80€	<b>Rasteau Classique</b> – 2012 – Escaravailles <i>Pretty red dress with purple reflections pourpres. On discovers the nose spicy aromas. Heart for the Coast du Rhône hyper expressive</i>
5.60€		27.90€	<b>Mas de Libian Khazan</b> – 2013 - AOC Côtes du Rhône <i>An explosive wine, both greedy and deep with hints of finely spicy black fruits</i>
			<b>Languedoc</b>
5.80€		28.60€	<b>Les Creisses</b> – Domaine Des Creisses – VDP d'Oc <i>Expressive nose of blackberry and blackcurrant. Power is perfectly offset by the finesse and elegance. A true delicacy to be missed !!!</i>
	16.90€	22.40€	<b>Costières de Nîmes</b> – Les Galets Rouges – Château Mourgues du Grés <i>A delightful wine offering spicy fruitiness: absolutely delicious</i>
3.90€		19.50€	<b>Oriane Rouge Cabernet / Sauvignon</b> - VDP d'Oc <i>A very pleasant Languedoc Cabernet Sauvignon-Merlot</i>
		22.80€	<b>Pic Saint Loup</b> <i>Ripe red berries, vanilla, liquorice and sweet spices on the nose and superb balance on the palate</i>
			<b>Loire</b>
4.80€		19.60€	<b>Les Fossiles</b> – Appellation Reuilly Contrôlée - Pinot noir « BIO » <i>Elegant wine. Great aromatic intensity with red fruit flavors: strawberries, morello cherry and blackcurrant, soft and refreshing tannins</i>
			<b>Bordeaux</b>
	17.80€	24.60€	<b>Château de Barbe</b> – AOC Côtes de Bourg <i>A well-rounded, subtle, charming wine with restrained red berry aromas. ideal for accompanying red meat</i>
		29.70€	<b>Château Chevalier St Georges</b> – AOC St Emilion
			<b>Burgundy</b>
6.80€		35.80€	<b>Givry 1<sup>er</sup> Cru</b> – Domaine Steinmaer – AOC Givry 1 <sup>er</sup> Cru Contrôlé <i>A brilliant crimson colour: its bouquet opens with violet, strawberry and spicy aromas</i>
5.70€		28.20€	<b>Bourgogne Hautes côtes de Beaune</b> <b>« Famille Picard »</b> – AOC Bourgogne <i>An intensive nose of black current and black fruit, round, thin, elegant on the palate. It will please the women as the men. For fine and tasty dishes.</i>
		29.70€	<b>Santenay 1<sup>er</sup> Cru « Beauregard »</b> Domaine Girardin – Appellation Santenay 1 <sup>er</sup> Cru Contrôlée <i>The wine is expressed on red fruit flavors, complimentary wine as very aromatic. Ideal for learning to appreciate the wines of Burgundy</i>