

LA COUPOLE

Restaurant - Bar

Open 7 days a week

To start

Cours Salads and appetizers

“These are all composed of carrots, tomatoes and seasonal salad”

Starter	Main Course	
12,30€	16,80€	Salade of Nem at Reblochon Nem de Reblochon, walnuts and honey
11,50€	15,90€	Cesar Salad Salad, chicken breast, tomato, croutons, pieces of parmesan, Caesar sauce
12,60€	16,90€	Summer salad Melon, shrimps, Surimi
12,70€	17,10€	Italian salad Olive, pickled peppers, coppa, mozzarella pearls
12,30€	16,70€	Fresh citrus salad melon, tomato, pomelos, orange, fresh mint
12,80€	17,60€	Carpaccio of beef with parmesan shavings
12,80€	17,80€	Salmon tartare with Chermoula sauce

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 —

To continue...

Behind the Mont Blanc

16,90€	Forest risotto
14,90€	The tartine “bruschetta”, vegetarian and saison salad

Sea and Lake

(depending on availability)

19,80€	Perch filets , Meunière with “homemade” Home fries, saison salad and tartar sauce
18,90€	Salmon steak with sauce Oseille, forest risotto and vegetables of the day
17,80€	Gambas flambées with Pastis and its persillade

Butcher Corner

18,40€	Raw beef tartare just grasped or Italian with its parmesan shavings (+1€)
23,80€	Entrecote steak with wine sauce of mondeuse (300 gr) “homemade” fries and salad
16,80€	Grilled Sirloin steak , Maître d’hôtel butter, “homemade” fries and salad
19,60€	Duck breast with orange and acacia honey
17,60€	Farm chicken breast with Reblochon cream

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

Wine List

White wines

Verre	25 cl	50 cl	Bout.	
3.90€	7.80€	13.90€	18.70€	Savoie Chasselas « Les Vignes de Féchy » – VDP Allobrogie <i>The ideal wine for an aperitif or a fondue</i>
5.80€	11.60€	19.60€	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>
5.40€	10.80€	19.40€	25.90€	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€	13.60€	22.50€	32.60€	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>
5.60€	11.20€	17.90€	23.80€	Burgundy Chardonnay – Domaine Girardin – Appellation Bourgogne Contrôlée <i>A very nice chardonnay, that will accompany your starters or white meat dishes.</i>
5.90€	11.80€	18.90€	29.80€	Petit Chablis – Domaine Louis Moreau - AOC Petit Chablis <i>This «Petit Chablis» deserved our full consideration</i>
6.80€	13.60€	22.50€	32.90€	Santenay « Les Terrasses de Bievaux » Domaine Girardin – Santenay Contrôlée <i>Expressive and aromatic wine, very fresh, with mineral expression. A brilliant dress and limpid yellow gold</i>
3.90€	7.80€	13.90€	18.70€	Espagne Bodega Menade « Bio » Sauvignon blanc Bio <i>This wine is an aromatic wonder. A real nugget!</i>

Rosé wines

Verre	25 cl	50 cl	Bout.	
4.20€	8.40€	15.20€	19.80€	Savoie Gamay rosé - La Cave du Prieuré - Barlet Raymond - 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>
3.80€	7.60€	12.60€	17.20€	D'Oc Moment de Plaisir – VDP Pays d’Oc <i>Wine of pale pink to strawberry nose and cassis. A wine of immediate pleasure !</i>
4.20€	8.40€	15.20€	19.80€	Gard La Nuit tous les chats sont gris <i>Very pale rosé with hints of white peach and citrus</i>
4.90€	9.80€	17.60€	23.50€	Provence Côtes de Provence « Bio » Château Tour St Honoré - AOC Côtes de Provence <i>Delicate nose exuding subtle aromas of flowers</i>

Red wines

Verre	25 cl	50 cl	Bout.	
5.40€	10.80€	17.20€	22.40€	Savoie Mondeuse d'Arbin – 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>
3.90€	7.80€	13.90€	18.70€	Rhone Valley Le Petit Martin – Domaine Martin - IGP - Vin du Vaucluse <i>A cherry red color, aromas of red fruits and garrique for a straight and gourmand mouth. “Le Petit Martin” is the wine to enjoy simply</i>
5.40€	10.80€	19.40€	25.90€	Vaqueyras – Domaine Les Ondines « cuvée ancestrale » – AOC <i>Elegant and distinctive, with ripe red berry aromas and a hint of spices</i>
6.40€	12.80€	19.80€	31.60€	Crozes Hermitage – David Reynaud (Issus Agriculture Biologique) <i>A velvety Syrah with a peppery nose and small red berry aromass</i>
6.80€	13.60€	22.50€	32.90€	St Joseph – Domaine Louis Chomel - AOC St Joseph <i>One of the beautiful surprises of the year. A delight for lovers of the Rhône</i>
4.90€	9.80€	17.60€	23.50€	Rasteau Classique - 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>
5.90€	11.80€	18.90€	29.80€	Languedoc Les Creisses – 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>
4.80€	9.60€	17.20€	23.00€	Saint Chinian « Le Banel » – Domaine des Poissels <i>The aromas of fruit (raspberry, blackcurrant) take us into the scrubland. It is a gourmet wine with a very appreciable structure</i>
3.90€	7.80€	13.90€	18.70€	Oriane Rouge Cabernet / Sauvignon - VDP d’Oc <i>A very pleasant Languedoc Cabernet Sauvignon-Merlot</i>
22.80€				Pic Saint Loup <i>Ripe red berries, vanilla, liquorice and sweet spices on the nose and superb balance on the palate</i>
4.60€	9.20€	14.40€	19.60€	Loire Château Marie du Fou – Appellation Fiels Vendéens Contrôlée <i>Its flexibility and elegance make it a wine of all times</i>
4.70€	9.40€	14.80€	19.70€	Bordeaux Château de Chainchon «Tradition» <i>A wine with a pretty red dress, the nose is a basket of red fruits. The palate is fleshy with ripe tannins and a very fruity finish.</i>
29.70€				Château Chevalier St Georges – AOC St Emilion
6.40€	12.80€	19.80€	29.70€	Burgundy Givry 1^{er} Cru – Domaine Steinmaier – AOC Givry 1 ^{er} Cru Contrôlé <i>A brilliant crimson colour: its bouquet opens with violet, strawberry and spicy aromas</i>
5.80€	11.60€	18.60€	27.80€	Bourgogne Hautes côtes de Beaune « Famille Picard » – 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€				Santenay 1^{er} Cru « Beauregard » Domaine Girardin – Appellation Santenay 1 ^{er} 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>

Savoyard specialities

(sup. charcuterie + 6€)

	Three-Cheeses Fondue Savoyard selected by Pierre Gay « Meilleur Ouvrier de France »
21,30€	- Cep mushrooms and saison salad
18,50€	- Traditional and saison salad

17,90€	Tartiflette with cured raw ham, saison salad
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18,30€	Diots “artisanal” with the wine of Mondeuse, and Crozet gratin
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19,60€	“Breaded” Petit Reblochon cheese with potatoes, charcuterie, saison salad
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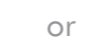
The Suggestion “of the Moment”

29,00€

Salade of Nem at Reblochon
OR
Chermoula salmon tartare



Salmon steak with sauce Oseille,
forest risotto and vegetables of the day
OR
Grilled Sirloin steak, Maître d’hôtel butter
fresh fries “House”, salad bouquet



The “Tartiflette” and green salad



Desserts you will be told