



Traditional « Grands Crus » Fondue : 42€

« Grands Crus » Fondue served with fruit, vegetables and mushrooms : 50€

« Grands Crus » Fondue served with fruit and snails : 60€

CHOOSE YOUR VINTAGE CHEESES FROM THE CHEESES OF HUBERT THUET, ARTISAN AFFINEUR

AOP COMTE

Comté, Fruitière de Champagnolles (Jura)
Comté, Fruitière of Charmavillers (Haut Doubs)
Comté, Fruitière of Nozeroy (Jura)

Characteristics

Vegetable, floral hints and leeks
Animal nose, hints of hazelnuts and grilled onions
Dried fruit nose, hazelnut flavors, roasted coffee

MATURITY

7 months
20 months
27 months

AOP BEAUFORT

CHALET D'ALPAGE D'ERIC MONTMAYEUR

Beaufort, groupement pastoral Macot (Savoie)
Beaufort, groupement pastoral Macot (Savoie)

Characteristics

Farm nose, fresh hints
Generous and animal palate

MATURITY

12 months
24 months

AOP L'ABONDANCE DE SEBASTIEN BASTHARD BOGAIN DE CHATILLON DU GRAND BORNAND

Abondance d'Alpage (Haute - Savoie)
Abondance, le Petit Bornand (Haute - Savoie)

Characteristics

Melting, lactic and citrus palate
Melting, lactic and honey palate

MATURITY

6 months
9 months

AOP VACHERIN SUISSE FRIBOURGEOIS FROMAGERIE DE BELFAUX

Vacherin (Canton de Fribourg)
Vacherin Rustique Plissé (Canton de Fribourg)

Characteristics

Matured cream lactic hints
Animal hints of meat stock

MATURITY

4 months
8 months

AOP LE GRUYERE SUISSE D'ALPAGE DE CEDRIC PRADERVAND

Gruyère (St Cergue la Givrine)

Characteristics

Orange nose, citrus fruit palate

MATURITY

24 months

AOP L'ETIVAZ SUISSE

CHALET RUBLE DE PETER WISLER

L'Etivaz Alpage (Château d'OEx)
L'Etivaz Alpage (Château d'OEx)

Characteristics

Pineapple nose, burnt wood aroma
Pineapple nose, exotic fruit aroma

MATURITY

12 months
24 months





COMPOSE YOUR FONDUE WITH OUR DIFFERENT BASES

Vegetable stock from Mora Primeurs in Megève for a vegetable flavor
Spicy and resin meat stock for a strong and animal flavor
Carlsberg beer from Denmark to give a smoother taste
Savoie Chignin vieilles vignes domaine Berthollier 2015 white wine for the original flavor
"Simple" wines from Champagne, Coteaux Champenois, Vertus blanc, Veuve Fourny and Fils

BREAD FROM THE FOURNIL DE MEGEVE

Mègevan country bread in pure Savoyard tradition
Hazelnut bread for a more crusty and toasted taste
Gluten free bread for everyone's enjoyment

CONDIMENTS

10€ per person

Cooked or raw fruit and vegetables (pineapple, raspberries, pears, artichokes, carrots, broccolis)

Snails with garlic

Dices of Savoie Tomme cheese

Dices of country chicken

Bowl of morel mushrooms

Mushroom Fricassée (button, oyster and girolles mushrooms)

New Potatoes and chives

Meats from the region and from Italy (prosciutto, dried beef, rosette)

Chopped black Perigord Truffles (melanosporum) 10€ per gram

DESSERTS

12€ par personne

Fresh Fruit

Sorbets

Sweet of the Day





THE ORIGINS OF CHEESE FONDUE

Historically, the origin of cheese fondue was attributed to our Swiss friends and more specially to those from the Fribourg region where men stayed for long periods in the pre-alpine pastures in the middle of their cattle. In order to eat rich and consistent food and above all to save money they would use the remains of cheese and stale bread. The story goes that they were the ones who brought back the famous recipe for fondue to their homes.

THE HISTORY OF OUR GREAT CHEESES

THE ALPAGE ABONDANCE AOP

Abondance is a French cheese from Haute-Savoie.

Made from full cream raw milk, it belongs to the family of cooked pressed hard cheese. It shares its name with the valley where it was created the Valley of Abondance, and the breed of cattle from whose milk the cheese is made, the Abondance. Its nutty taste is appreciated on its own or mixed with others.

THE ALPAGE ÉTIVAZ AOP SWITZERLAND

Pressed hard cheese cooked in a copper cauldron over open wood fires in high mountain pastures between 1500m and 2500m, three things which guarantees l'Étivaz cheese its speciality. This raw cow's milk cheese is made in very small quantities from May to October by 70 families who go and live between 4 and 5 months of the year in high mountain pastures situated in Haut Valais Switzerland.

Étivaz of the Alpine pastures is a generous tasting cheese with touches of exotic fruit (pineapple) mixed with the strong taste given by the treatment to the cheese rinds in the cellars and the flavors from cooking over a resin wood fire. This all makes a very good vintage cheese.

BEAUFORT CHALET D'ALPAGE AOP SAVOIE

Hard pressed cheese made in high altitude pastures between 1800m and 2500m, by one of the last alpine farmers.

The cheese is made after each milking (morning and evening) using the raw milk and respecting the old traditional methods: decurding, wrapping in cloths and pressing all done by hand...

The Beaufort de Chalet d'Alpage 2015, which rarely reaches its best before 15 months, has a wide range of aromas. It deliciously melts in your mouth with a fruity, flowery flavor, slightly animal taste in cheeses which are 24 to 30 months old. The treatment of the cheese in the cellar of washing the rind is important for its final quality.

COMTE AOP

Hard pressed cheese from Franch-Comte dairy cooperatives, this Comté is made in the Haut Doubs in Charmau Villers, from raw milk from several producers (as stipulated in the AOP). The permanent grazing grounds are one of the special aspects about the village situated at an altitude between 500 and 1100m. The aromas of Comté are multiple: lactic, fruity, floral, animal and roasted. The age of this cheese, essential for its balance of flavors for tasting, is between 18 to 25 months.

VACHERIN FRIBOURGEOIS AOC

Uncooked pressed raw milk cheese, the Vacherin Fribourgeois is transformed in the cheese dairy to give an excellent smoothness in a fondue.

Washing the cheese rind in salty water gives it a subtle aroma, mild with a dominant mineral taste.

