



THE ORIGIN OF THE FONDUE

Historically, the fondue was created by our Swiss friends and more particularly by those of the Friborg region at the time when shepherds stayed for very long periods in their pre-Alpine altitude pastures in the midst of their herds. To obtain rich and substantial meals but also to save money, shepherds used all their leftover cheeses and stale bread.

History would say that they were the ones who brought the famous fondue recipe to their homes.

THE HISTORY OF OUR “GRANDS CRUS” CHEESES

ABONDANCE D'ALPAGE AOP

Abondance is a French cheese from Haute-Savoie region. Made with whole raw milk, it belongs to the family of cooked pressed cheeses. It shares its name with the valley which gave birth to it, the Abondance valley, and the bovine breed which gives it its milk, abundance. Its nutty taste makes it appreciated as it is or melted in many cooked dishes.

L'ETIVAZ D'ALPAGE AOP

Pressed cheeses cooked in a copper cauldron, made over a wood fire, in the Alp between 1500m and 2500m, three criterias which give all its specificity to L'Etivaz. This raw milk cheese is produced in very small quantities from May to October, by 70 families who go up to live 4 to 5 months in a mountain pasture located in the upper Valais Switzerland region.

The alpine is generous, its notes of exotic fruits (pineapple), mixed with the powerful flavors given by the cellar aging and the aroma given by the wood fire (coniferous), make it a very appreciated.

BEAUFORT CHALET D'ALPAGE AOP

Pressed cheeses cooked in alpine pasture at an altitude between 1800m and 2500m, made by one of the last 12 alpagiste farmers.

The production is made with each milk (morning & evening), in accordance with ancestral methods: manual cutting, racking with canvas, pressing managed manually.

The Beaufort Chalet d'Alpage cheese has a wide aromatic palette. It develops a delicious melting texture on the palate, with fruity, floral and strong flavors on pieces from 24 to 30 months. The crust washing work in the cellar is decisive in the final quality.

COMTE AOP

Cooked pressed cheeses, this Comté is made in Haut Doubs region in the village of Charmavillers, with raw milk and several producers (as defined by the certification label). The pastures in permanent meadows are one of the specificities of this village, at an altitude between 500 and 1100m. The Comté aromas are multiple, evolving from lactic, fruity and floral, animal, then roasted. The age of this cheese, important for the aromatic balance in tasting, is between 18 and 25 months.

VACHERIN FRIBOURGEOIS AOP

Uncooked pressed cheese, with raw milk, Vacherin Fribourgeois is transformed into a cheese dairy in the town of Yverdon

(Canton of Vaud, Switzerland). Its short maturing (2 to 4 months) and its type of production allows Vacherin Fribourgeois to provide fondue cooking an excellent homogeneity. Its crust washing with salt water gives it an aromatic subtlety devoid of power, with a fairly pronounced mineral note.

GRUYERE AOP

A cooked pressed cheese, Gruyère takes its name from the eponymous region of Friborg in Switzerland. Appeared almost eight centuries ago, its elaboration remains unchanged to this day. With a minimum maturation of 120 days, the wheels are the subject of special attention by refiners. In particular, they take great care to clean and dry the spruce boards on which the grindstones are placed.





CREATE YOUR FONDUE WITH OUR DIFFERENT BASES

Extra White Vedett beer to give a creamier flavor
Savoy Chignin white wine "old vines" Domaine Berthollier 2016 for the original taste
"Still" wine from Champagne, Coteaux Champenois, Vertus blanc, Veuve Fourny et Fils
Biscantin apple and pear cider.

BREADS FROM "FOURNIL DE MEGEVE" BAKERY

Mègevan country bread to stay in the Savoyard tradition
Nut bread to get a crunchier, toastier flavor
Gluten-free bread to make everyone enjoy our fondue

LES CONDIMENTS

15€ per person

Cooked and raw fruits and vegetables (pineapple, raspberries, pears, artichokes, carrots, broccoli)
Snails with « Maître d'hôtel » butter
Tomme de Savoie dices
Fricassee of morels and porcini mushrooms
Grenaille potatoes and chopped chives
Regional smoked meats (dried Savoy meat, country ham, etc.)
Tuber Melanosporum black truffle (€ 10 per gram)

DESSERTS

12€ per person

A mix of fresh fruits plate
Ice creams and sorbets
Dessert of the day

*We invite you to report any food allergy or intolerance / Our meats come from France
Net prices-service included*





SELECT YOUR SPECIAL FONDUE, BY HUBERT THUET, MASTER CHEESE REFENER

Classic « Grands crus » fondue 45€

Fruits, vegetables and mushrooms « Grands crus » fondue 50€

Fruits, vegetables, mushrooms and snails « Grands crus » fondue 60€

COMTÉ AOP

Champagnolles (Jura)
Charmavilliers (Haut doubs)
Nozeray (Jura)

FLAVORS

Plant, leek and flowers
Strong, nuts and grilled onions
Strong and dry fruits

MATURING

6 Months
19 Months
38 Months

BEAUFORT CHALET D'ALPAGE AOP

ERIC MONTMAYEUR

Mâcot-la-Plagne (Savoie)

Fresh and animal

18 Months

ABONDANCE AOP

CHRISTOPHE CONTAT

Le Grand Bornand (Haute-Savoie)
Le Grand Bornand (Haute-Savoie)

Melting in the mouth with citrus flavors
Melting in the mouth with honey flavors

6 Months
9 Months

VACHERIN FRIBOURGEOIS AOP

FROMAGERIE DE BELFAUX

Belfaux (Canton de Fribourg)
Vacherin Plissé, Belfaux (Canton de Fribourg)

Lactic and matured cream
Leather and meat broth

4 Months
8 Months

GRUYERE SUISSE D'ALPAGE AOP

CÉDRIC PADERVAND

Saint-Cergue la Givrine (Canton de Vaud)

Fruity with orange flavors

18 Months

L'ÉTIVAZ AOP

CHALET RUBLOZ, PETER WISLER

Château d'Oex (Canton de Vaud)
Château d'Oex (Canton de Vaud)

Pineapple nose, smoked wood flavors
Pineapple nose, smoked wood flavors

9 Months
16 Months





WINE MENU

BOURGOGNE A.O.P blanc

Corton-Charlemagne, Dom. D'Ardhuy	2009	224€
Pouilly Fuissé, «Art Minéral»	2018	56€
Chablis, Jean-Marc Brocard	2020	62€

LOIRE A.O.P blanc

Sancerre«Tournebride», Vincent Gaudry	2016	48€
Pouilly Fumé «Domaine De Ladoucette»	2018	54€

SAVOIE A.O.P blanc

Apremont, «Terres Blanches», Domaine Dupraz	2017	45€
Chignin «Vieilles Vignes», Domaine Berthollier	2020	32€

ALSACE A.O.P blanc

Alsace, Riesling, Domaine Eric Rominger	2020	32€
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LOIRE A.O.P rouge

Sancerre «Vincengetorix», Vincent Gaudry	2017	79€
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VALLÉE DURHONE A.O.P rouge

Saint-Joseph, Domaine Pichon	2016	49€
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SAVOIE AOP

Persan, «Prinsens», Domaine Saint Germain	2019	34€
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BORDEAUX A.O.P rouge

Saint Julien, Château Gruaud Larose	2001	294€
Saint-Estèphe, Château les Ormes de Pez	2011	72€

