



Pausesêrac

Simply Gourmand

ALCOHOL-FREE ALCOOL

CANNED SODAS 33cl. 3,50€

Perrier, Ice tea peach, Orangina, Schwepes agrumes, Coca cola, coca zéro.

FRUITS JUICE PAGO 20cl. 3,50€

orange, apricot, apple, pineapple, tomato.

NECTARS ATELIER P. FONT 25cl. 6,50€

Straxberry, yellow peach.

SYRUP WITH LOCAL WATER 3,00€

Bigallet : *grenadine, strawberry, mint, lemon, peach, orgeat.*

Morand CH : *apricot, pear, raspberry, Wild strawberries, Mojito.*

LEMONADE ELIXIA 33cl. 4,50€

Nature, wild strawberries, Diabolo (syrup of your choice).

TONIC Fever Tree 20cl. Lemon slice. 4,50€

GIMBER TONIC 22cl. 6,50€

Non alcoholic organic drink of ginger, lemon, Herbs and spices with a tonic, lemon slice.

BITTER VENEZZIO 20cl. 6,50€

Non alcoholic bitter drink, orange slice and ice cubes.

ICED TEAS MÉ MÉ 30cl. 4,50€

ÉNERGIZING : *98% maple syrup, matcha tea, lemon.*

REFRESHING : *matcha tea, mint.*

ORGEAT ICES COFFE 5,00€

EVIAN, PERRIER FINES BULLES 50cl. 5,00€

Supplément syrup, lemon slice : 0,50€

WINE, BEER, CIDER, PERRY

Theses drinks will only served with A savoury or sweet snack

GLASS OF WINE OF THE DAY 12cl. 6,00€

DRAFT BEER 25cl. 4,50€

BEER OURS AIX RIVIERA BIO

Brasserie Caquot Aix-les-Bains

Draught larger made with a blend light grain And hops

CIDER & PERRY KYSTIN VANNES 33cl. 6,00€

Cuvée Opalyne et Kalysie (pear/ginger)

HOT DRINKS

COFFEE EXPRESSO 2,00€

DOUBLE EXPRESSO 4,00€

TEA AND INFUSION NUNSHEN 4,00€

Darjeeling, Earl Grey Bio, Jasmin, Sencha Lemon, Mint green tea Touareg Bio, Verveine Bio.

GLACES D'ALPES

Master Ice cream maker

Scoops of icecream either in cones or in a pot

Please choose our flavors

Directly at the ice cream counter

ICE CREAM DISHES

12€

3 scoops served with whipper cream, biscuit, glass water

ALPINE : *2 balls of raspberry, 1 ball of blueberry yogurt, blueberries and raspberries in syrup, granola.*

BERGERON : *2 balls of apricot/rosemary, 1 ball of pistachio, roasted apricots, granolat,*

BABA : *2 balls of grape rhum, 1 ball of Bourbon vanilla, Roasted pineapple, punched baba, roasted almonds.*

CAFÉ LIEGEOIS : *2 balls coffee, 1 ball vanilla, 1 espresso.*

GUERANDE : *2 balls caramel, 1 ball macadamia, caramel.*

MT BLANC : *2 balls of chesnut, 1 ball of vanilla, Chestnut jam, meringue.*

CREPES

SUGAR 4,00€

SAUCE OF YOUR CHOICE 5,00€

Caramel, Sauce Noisetella, jams of chestnut, raspberry, wild blueberry.

Homemade whipped cream supplement : 1€

Scoop of ice cream supplement: 3€

HOUSE PASTRIES

6,50€

Selection inside the catering shop.

FRESH SAVOURY SNACKS

ICE SOUPE : *fennel, melon, Watermelon, chives,* 8,50€

SALAD BOWLS 14,00€

Goat : *tomatoes with pesto, creamy goat cheese « Chèvrerie au Cœur de Montjoie », salad.*

César : *salad, chicken curry, tomato, Grated parmesan, red onions, croutons.*

Provençale : *salad, cooked peppers, tomato, Grilled zucchini, potato.*

QUICHE OF THE DAY *served cold.* 8,50€

PÂTÉ IN PASTRY CRUST *with craterellus mushrooms* 8,50€

CHEF'S PORK PATÉ *pot of 270g with Gerkhins in vinegar and 1 French bread to share.* 20,00€

WHOLE ST MARCELLIN *of « La Mère Richard »* 10,00€

COULOMMIERS *cheese stuffed with truffe.* 12,00€