

Pausesérac

Simply Greedy

Alcohol-free

Canned Sodas 33cl **3,50€**

Fuze Tea peach, Orangina, Coca cola,
Coca zéro, Schweppes agrumes

Fruits Juices Pago 20cl **3.50€**

Orange, apricot, apple, pineapple, tomato

Clémentinade Patrick Font 20cl **3.50€**

Syrup Morand à l'eau du pays **3.50€**

Martigny Suisse: apricot, blackcurrant, cherry,
lemon, strawberry, orange blossom, passion fruit,
grenadine, kiwi fruit, litchi, mango, green mint,
orgeat, grapefruit, peach, pear, violet

Lemonade Elixia Diabolo 33cl **4,50€**

Tonic water lemon slice 20cl **4,50€**

Bitter Venezzio 20cl **6,50€**

Non Alcoholic bitter drink, orange slice, ice cubes

Virgin Mojito Patrick Font Bio 20cl **6,50€**

Gimber Tonic 25cl **6,50€**

Non alcoholic organic sparkling drink of ginger,
herbs and spices. 100% natural.

Iced Tea Patrick Font Bio 25cl **6.50€**

Green tea with passion and mint

Saint Geron, Evian 75cl **7€**

Naturally carbonated from the Haute Loire.

Extra syrup **0,50€**

San Pellegrino canned 33cl **3,50€**

Orgeat iced coffee **5€**

Hot Beverages

Tea, infusions Nunshen Organic **4€**

Black Tea: Darjeeling, Earl Grey,

Green Tea: Long Jing, Sencha Fukuyu,

Sencha Lemon, Mint green, Jasmine green

Infusions: Verveine, Fruity red fruits

Coffee espresso **2€**

Double espresso **4€**

Wine, Beer, Cider, Perry

**These drinks will only be served with a savoury
and sweet snack**

Glass of wine of the moment 12cl **6€**

Beer Blonde or White 33cl **6.50€**

Brasserie Caquot Aix les Bains

Non-Alcoholic beer Run'Hard 33cl **6.50€**

Organic Savoyard Brewed Blonde Beer

Cider Kystin 4%Vol 33cl **6.50€**

Perry Kystin Pear/Ginger 2%Vol 33cl **6.50€**

FRESH SAVOURY SNACKS

. Tabouleh with fresh herbs **10.50€**

. Grated carrots salad **8.50€**

. Sucrine lettuce, Balsamic vinaigrette **6.50€**

. Homemade Quiche served cold **8.50€**

Cheese/Bacon - Spinach/Goat cheese - Salmon/Provençal vegetables -
Mushrooms/tarragon

. Pâté in a pastry crust from Maison Baud **8.50€**

Pork, veal, trumpets, pistachios

. Chef's country paté in a 270g jar

With gerkins in vinegar & bread **20€ to share**

. Whole melted St Marcellin de la Mère Richard **10€**

. Local Tomme des Aravis la Palouze **7€**

GLACES d'ALPES - Master ice cream maker

Scoops of ice cream either in cônes or in a pot:

Choose yours ice cream flavours directly from the fridge

1 Scoop: 4€ - 2 Scoops: 6€ - 3 Scoops: 8€

GOBLET OF ICE CREAM: 12€

**3 scoops served with whipped cream, biscuit,
glass of local water**

ALPINE: 2 balls of raspberry, 1 ball of blueberry yogurt,
red fruits coulis, granola

LEMON : 3 balls of lemon, limoncello, meringue

CAFÉ LIÉGEOIS: 2 balls of coffee, 1 ball of vanilla, 1 espresso

CHOCOLAT LIÉGEOIS: 2 balls of chocolate, 1 ball of vanilla,
chocolate sauce, meringue

DAME BLANCHE: 2 balls of vanilla, 1 ball of chocolate,
chocolate sauce, meringue

GUÉRANDE: 2 balls of caramel, 1 ball of macadamia,
caramel sauce

MONT BLANC: 2 balls of chestnut, 1 ball of vanilla,
Local chestnut jam from la Création, meringue

CREPES

Sugar: 4€

Sauce of your choice: 5€

(caramel, Sauce Noisetella, local jams of chestnut, raspberry,
wild blueberry)

Extra homemade whipped cream chantilly: 1€

Extra scoop of ice cream: 3€

HOUSE PASTRIES: 6,50€

Selection inside the catering shop