

L'Auberge de la Fruitière

invites you to choose your alpine speciality :

Choice of : **20 €/people**

Berthe t'es où ?

*Dish from my great-grandmother Berthe, oven baked dish with melted **homemade Abondance** cheese*

Homemade raclette (min 2 people)

With cooked meats **+6 €/people**

From Savoie **24 €/people**

A delicious stew of bacon diots, saussages, cabbage, potatoes and carrots

Choice of : **21 €/people**

Classic Alpine Fondue (min 2 people)

Comté fruité, Gruyère Suisse, Vacherin Fribourgeois et Saveur des Gets

Morbier Raclette (min 2 people)

Smoked Raclette (min 2 people)

Reblochonade (min 2 people)

With cooked meats **+6 €/people**

Choice of : **22 €/people**

Alpine Fondue with Mushrooms (min 2 people)

Alpine Fondue with local wine Pétillant (min 2 people)

With cooked meats **+6 €/people**

Goat Raclette (min 2 people) **23 €/people**

With cooked meats **+6 €/people**

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All our meals are served with potatoes and lettuce.

**La Fruitière one proposes an egg and small glass of Kirch
to you to finish your fondue : 2€**

Enjoy your meal !

Desserts

SELECTION OF HOMEMADE CHEESES

Abondance, Tomme, Saveur des Gets..... 8,00 €

FROMAGE BLANC OR A HOMEMADE FAISSELLES

Natural..... 5,20 €

Fresh Cream 5,50 €

With homemade whipped cream 5,50 €

Chestnut Cream 6,80 €

Blueberries 6,80 €

Raspberries 6,80 €

MERINGUES

Meringues with Whipped Cream 6,50 €

Meringues with fresh cream 6,50 €

Meringues Blueberries and Whipped Cream 7,50 €

Meringues Raspberries and Whipped Cream 7,50 €

ICE CREAM 8,00 €

The Fruitière : *Vanilla ice cream, Raspberries, Whipped Cream*

The Auberge : *Vanilla ice cream, Blueberries, Whipped Cream*

Dame Céline : *Vanilla ice cream, Chestnut Cream, Whipped Cream*

Iced Vacherin : *Vanilla ice cream, Meringues, Raspberries, Cream*

The Genuine Coffee Liégeois : *Coffee ice cream, Coffee Espresso, Whipped Cream*

FOR THE SMALL EATERS

It Mini Cut with the choices enters the dessert of the top 5,00 €

ICE CREAM WITH A SIP OF ALCOHOL 9,00 €

The Alps : *Génépy ice cream, Génépy Alcohol*

The Pear : *Pear ice cream, Pear William*

The Mirabelle : *Mirabelle ice cream, Plum Brandy*

The Mont Chéry : *Raspberry ice cream, Raspberry Alcohol*

The Colonel : *Lemon ice cream, Vodka*

The Amiral : *Vanilla ice cream, Whisky*

OTHER

Homemade Natural Yoghurt 2,20 €

Home Made Chocolate Cake with a scoop of Vanilla ice cream 6,80 €

Kirsh Griottes and Vanilla Ice-Cream 9,00 €

Raspberry Brandy of at Framboiseraie in Ballaison 8,50 €

ICE CREAM FLAVOUR production by crasftsman « GLACES DES ALPES »

Vanilla, Chocolate, Coffee, Strawberry, Lemon, Raspberry, Blueberry, Genepy, Cherry Plum, Pear, Mint.

1 scoop 2,80 €

2 scoops 5,60 €

Extra Wipped Cream Home Mad 1,00 €

Coffee and Liqueur

Espresso	2,00 €
Double Espresso	4,00 €
Double Espresso with Milk	3,20 €
Tea « Dammann » (<i>Darjeeling, Mint, Earl Grey</i>)	3,30 €
Tea with Milk	3,40 €
Herbal Tea « Les 2 Marmottes » (<i>Verbena, Lime Tea, Chamomile, Mint-Lime Tea-Verbena</i>)	3,30 €
Cappucino with Froth or Whipped Cream	4,00 €
Irish Coffee	8.00 €

CAFE VALDOTAIN ou GROLLE 8.00 € / person

The use of the word « Grolle » comes from a custom of Aoste Valley, where herdsmen used to pour a mix of coffee and gnôle (strong alcohol) in their clogs or « gnola » meaning « old shoes ». The way the grolle is used reflects creates a friendly atmosphere : each guest drinks in turns from one of the lips. To make sure not to spill the content on the knees, each one should block the adjacent lips with their thumbs while drinking. The tradition also demands not to put the grolle on the table before the last drop !

Flambé Coffee with Grand Marnier, Gnôle, Génépy, Sugar and Orange.

LIQUEUR

Get 27, Limoncello, Amaretto 6,50 €

BRANDY

Genepy, Grappa, Pear, Plum, Raspberry Wine Cocktail, Calvados 6,50 €

