

L'Auberge de la Fruitière

suggests for you:

Choose between:

21 €/people

Grandmother's Gratiné

A dish from Granny Berthe, with Abondance cheese from our dairy then melted in the oven

House Raclette (min 2 pers)

Selection of sliced cured meat with either of the above +7,50 €/people

Choose between:

22 €/people

Fondue (min 2 pers)

A combination of the following cheeses - Fruity Comté, Swiss Gruyère and Vacherin Fribourgeois

«Bears garlic» raclette (min 2 pers)

Raclette cheese made in our dairy, infused with the plant Bears Garlic, giving the cheese a subtile garlic taste

Tartiflette

Smoked raclette (min 2 pers)

Reblochonade (min 2 pers)

Reblochon cheese made in the style of raclette

Selection of sliced cured meat with either of the above +7,50 €/people

Choose between:

23 €/people

Fondue with porcini and Trompette mushrooms (min 2 pers)

Fondue with sparkling wine (min 2 pers)

Selection of sliced cured meat with either of the above +7,50 €/people

Potée Savoyarde

24 €/people

A Savoyard stew made with chunks of ham, bacon, sausage, cabbage, potatoes and carrots

Goat's Cheese Raclette (min 2 pers)

25 €/people

Selection of sliced cured meat with either of the above +7,50 €/people

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All our dishes (with the exception of the potée) are served with potatoes and salad.

**La Fruitière suggests an egg and a small glass of Kirsch
to complete the end of your fondue: €2**

The Fruitière team wishes you an excellent meal!

Cheese supplement (250g): 12 € / Salad supplement: 3 € / Potato supplement: 3 €

Desserts

HOMEMADE FAISSELLE (*lightly strained soft cream cheese*)

or FROMAGE BLANCS (*faiselles which is beaten so creating a smoother creamier taste*)

<i>Natural</i>	5,50 €
<i>With Crème Fraîche</i>	6,00 €
<i>With Homemade whipped cream</i>	6,00 €
<i>With chestnut cream</i>	6,80 €
<i>With Blueberry</i>	6,80 €
<i>With Raspberry</i>	6,80 €

MERINGUES

<i>With Crème Fraîche</i>	6,80 €
<i>With Homemade whipped cream</i>	6,80 €
<i>Blueberries and Homemade whipped cream</i>	7,50 €
<i>Raspberries and Homemade whipped cream</i>	7,50 €

ICE CREAM SUNDAES 8,50 €

La Fruitière: *Vanilla ice cream, raspberries and homemade whipped cream*

L'Auberge: *Vanilla ice cream, blueberries and homemade whipped cream*

La Dame Céline: *Vanilla ice cream, chestnut cream and homemade whipped cream*

La Vacherin Glacé: *Vanilla ice cream, meringue, raspberries and homemade whipped cream*

Le Véritable Café Liégeois: *Coffee ice cream, espresso and homemade whipped cream*

FOR THE FOODIES

<i>Taster size of one of any of the above desserts, (faiselles not included)</i>	5,00 €
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ICE CREAM SUNDAES WITH ALCOHOL 10,00 €

Les Alpes: *Génépy ice cream, Génépy liqueur*

Le Poirier: *Pear ice cream, Poire liqueur*

La Mirabelle: *Mirabelle plum ice cream, Mirabelle plum liqueur*

La Mont Chéry: *Raspberry ice cream, Raspberry liqueur*

Le Colonel: *Lemon sorbet, Vodka*

L'Amiral: *Vanilla ice cream, Whisky*

ALTERNATIVELY

<i>Natural homemade yogur</i>	2,20 €
<i>Homemade chocolate cake with a scoop of vanilla ice cream</i>	7,00 €
<i>Morello cherries in Kirsch with a scoop of vanilla ice cream</i>	10,00 €
<i>Raspberries from the local Ballaison fruit farm with raspberry eau de vie spirit</i>	10,00 €

ARTISANAL ICE CREAMS FROM «GLACES DES ALPES»

Vanilla, Chocolate, Coffee, Strawberry, Lemon, Raspberry, Blueberry, Génépy, Mirabelle plum, Pear, White Mint.

1 scoop	2,80 €
2 scoops	5,60 €

Additional Homemade whipped cream	1,50 €
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Coffees and Coffee chasers

Espresso	2,00 €
Double Espresso	4,00 €
Large white coffee	3,20 €
Teas“ Dammann ” (Darjeeling, Mint Green , Earl Grey)	3,50 €
Thé au Lait	3,60 €
Herbal Teas “Les 2 Marmottes»	
(Verbena, Lime, Chamomile, Mint-Linden-Verbena)	3,50 €
Cappuccino with frothed milk or homemade whipped cream	4,50 €
Irish Coffee	10,00 €

CAFE VALDOTAIN or GROLLE 10.00 € / person

The use of the word Grolle has its origins in an Aosta Valley custom, in which shepherds would pour a mixture of coffee and moonshine into their clogs, (“grola” meaning “old shoes”). Each guest drinks in turn from one of the spouts. To avoid spilling the contents onto your knees, the adjacent spouts should be plugged with your thumbs. It’s also customary not to place the grolle back on the table until the last drop has been drunk!

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

LIQUEURS

Get 27, Limoncello, Amaretto 6,50 €

EAU DE VIE

Génépy, Grappa, Pear, Mirabelle plum, Raspberry, Calvados 6,50 €

