



M E S S

C H A M O N I X

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COCKTAILS

SIGNATURE COCKTAILS

PORNMESS MARTINI 12

Vodka, Passoa, lime, apricot juice, passion fruit syrup

MESS SPRITZ 13

Aperol, St Germain, apricot juice, Prosecco, sparkling water

DAISY ISLAND 13

Gin, fresh passion fruit and kiwis, lime, soda

SYSY 12

Gin Citadelle, Sirop de framboise, Rhubarbe bitter, Poivre, tonic elderflower

SWEET THUNDER 13

Vodka, cointreau, orange juice, lime, maple syrup, egg white

HANS GARDEN 13

Amareto, amber rum, lavender syrup, sea salt

CHOCO ESPRESSO MARTINI 13

Vodka, coffee, cane syrup, hazelnut liqueur and chocolate liqueur

BLUEBERRY CAIPIRINHA 13

Cachaca, blueberry and lime jam

HO MY PEAR! 12

Rum, pear, vanilla, orgeat

CHARTREUSE COCKTAILS

CHARTREUSE MULE 11

Green Chartreuse, lemon juice, ginger beer

CHARTREU'ITO 11

Green Chartreuse, lemon juice, sparkling water, sugar, mint

GROG CHARTREUSE 11

Vegetal Elixir of the Grande Chartreuse, honey, lemon juice, hot water

COCKTAILS SANS ALCOOL

PURPLE JUICE 7

Pear juice, lime, blackberry jam

VIRGIN MOJITO 7

Sparkling water, lime, sugar cane, fresh mint

WISE LADY 8

Passion fruit, fresh kiwi, elderberry syrup, lime, soda
Glass



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- TO START -

- TO SHARE** 16
IGP mortadella, Savoie cured ham, coppa, terrine and rilette from Sallanches, Vercors blue cheese, comté, tomme de Savoie, reblochon, gherkins and onion pickles
- TOMATO GASPACHO** 14
Mint and fresh basil
- SALLANCHES' RILLETTES** 7
Onion pickles and gherkin

- SALADES -

- ROMAIN** 16
Cherry tomatoes, Grillworks balsamic marinated chicken supreme, salad, sour cream, parmesan cheese, homemade crouton
- MOZZARELLA BUFFALA & SALSA VERDE** 15
Tomatoes, oil sauce, roquette salad et Grillworks bread toasts
- ZUCCHINI** 13
Romain salad, fine crunchy zucchini, honey vinaigrette, cream with aneth, roasted seeds

- MENU BAD KIDS - 13

- MAIN**
Gnocchi with tomato sauce , parmesan and basil
Or
Black Angus minced meat with a choice of sides

DESSERT

Choose from all our desserts

- MAIN -

- LINGUINE CARBONARA** 17
Cream, bacon, egg yolk, small onions and parmesan
- GNOCCHI DE LA NONNA** 15
Tomato, parmesan and fresh basil sauce
- BRIOCHE BREAD TOASTIE** 15
White ham in a cloth, béchamel sauce, melted Comté cheese



DAILY MENU

lunchtime only

STARTER • MAIN OU MAIN • DESSERT 16,90

STARTER • MAIN • DESSERT 19,90

Entrée

Demi-buffala and tomato

or Sallanches' rilette

Daily special

Dessert

Au choix

DAILY SPECIAL 13,90



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- GRILLWORKS -

The price includes a side and a homemade sauce

CHEESEBURGER 19

Black Angus steak (150g), cheddar, pickles, ketchup, mustard

BLUE CHEESE BURGER 20

Blue cheese, caramelised yellow onions, 150g Black Angus steak, rocket and honey mustard

ENTRECÔTE 29

250g of Aubrac beef, grilled on wood, salt flower and peppers blend

HALF ROUELLE OF PORK 17

Simply roasted, lacquered with honey, maple syrup and juniper berries, about 350g

FONDUES

Only at night, from one person

CLASSIC 19

Schmidhauser cheese mix, salad

CHARCUTERIE 25

Schmidhauser cheese mix, artisanal charcuterie, salad

MORELS AND CHAMPAGNE 29

Schmidhauser cheese mix, morels and champagne, salad

- TO SHARE -

The price includes a side and a homemade sauce

RIB OF BEEF AUBRAC PRICE PER PERSON 45/PERS

1,2kg of pure French pleasure, simply matured

CHICKEN BROTH AOP 19/PERS

HOMEMADE SAUCES

BBQ
VERCORS' BLUE
RUSTIC MAYO
WHOLE GRAIN
MUSTARD
PEPPER

SIDES

MACHED POTATOES
HOMEMADE FRENCH FRIES
GRILLED SUMMER VEGETABLES
SALAD & CHERRY TOMATOES



M E S S

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DESSERTS

- HOMEMADE DESERTS -

CHOCOLATE MOUSSE

The classic mixed with a wooden spoon, chocolate 64%

8

RED FRUIT SUMMER MASCARPONE

Red berries, grated chocolat

8

PANNA COTTA

Strawberries

8

TIRAMISU

Traditional with coffee

8

- ARTISANAL ICE CREAMS FROM THE ALPES -

ICE CREAM

Bourbon vanilla
Coconut
Chocolate
Rum and raisins
Pistachio
Chocolate Mint
Pure Arabica coffee

SORBETS

Pear
Lemon, yellow
Strawberry
Raspberry
Blackcurrant from
Burgundy
Mango-passion
Peach vine

1 scoop: 3

2 scoops : 6

3 scoops : 8,50

Extra charge for homemade whipped cream: 1

- CREAM SUNDAES -

MELBA STRAWBERRIES

Vanilla ice cream, strawberries, red berries coulis, homemade whipped cream

7

CHOCOLAT FOREVER

Chocolate ice cream, homemade chocolate, home-made whipped cream

7

COFFEE ADDICT

Coffee ice cream, espresso, homemade whipped cream

7

WHITE LADY

Vanilla ice cream, homemade chocolate, homemade whipped cream

8

FRUITY SUMMER

Red berries ice cream, red berries coulis, fresh red fruit, whipped cream

8

COLONEL

Lemon sorbet, lemon peel, vodka

9,50



- SOFT DRINKS -

WATERS

Cryo filtered still water 75cl	5
Cryo filtered sparkling water 75cl	5

SODAS

Yaute Cola BIO 33cl	3,70
Limonade citron 33cl	3,70
Pur Tea BIO 33cl	3,70
Fritz orange 33cl	4,50
Perrier 33cl	3,70

FRUIT JUICES

Squeezed lemon or orange	4,90
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25cl

Bissardon Organic Apple	4,50
Bissardon Organic Pear	4,50
Apricot Artisanale Bissardon Organic	4,50
Pineapple Granini Organic	4
Tomato Granini Organic	4

BIGALLET SYROPS

Water syrup	2,60
Diabolo	3,90

COFFEES

Espresso	2
Deca	2
Noisette	2
Double espresso	3,80
Cream	3,80
Cappucino	3,80
Hot chocolat	3,80

TEAS

Les 2 Marmottes infusion	3,50
Grog	7
Hot Wine	5
(Wine, badian cinnamon, sugar, orange slice)	
Irish coffee	10
Extra plant milk	0,30

- BEERS -

DRAFT BEER BRASSEURS SAVOYARDS BIO

Blonde half	3,80
Blonde pint	7,60
Nonne ABI BIO half	3,90
Nonne ABI BIO pint	7,80
Amber half	3,90
Amber pint	7,80
Half coolers	3,80
Pint coolers	7,60
Half syrups	3,80
Pint syrups	7,60
Half monaco	3,80
Pint monaco	7,60

BOTTLES

Les Brasseurs Savoyards Dark Beer 33cl	6,50
Nonne ABI	6,80
Nonne APA	6,80
Nonne Ipa 33cl	6,80
Nonne Triple 33cl	6,80
Brasserie des Cimes Aiguille White 33cl	6,80
Brasserie des Cimes Yeti 33cl	6,80
White Frontier Pillow 33cl	7,50
White Frontier FWT Citra 33cl	8
Baladin Nazionale 33cl	8
Birrificio Del Ducato Machete 33cl	8
Birrificio Del Ducato Viaemillia 33cl	8

CIDERS

Appie Brut 33cl	6,50
Appie Pear 33cl	

Syrups available:

Strawberry	Blackberry
Grenadine	Blueberry
Lemonade	Hazelnut
Mint	Orgeat
Caramel	Grapefruit
Cassis	Passion
Chestnut	Fishing
Elderflower	Liquorice
Raspberry	Sucre
Morello cherry	Vanilla
Gooseberry	Violette
Lavender	



- RED WINES -

RHONE VALLEY

	Glass	75cl	150cl
La Poignée de Syrah, IGP Collines Rhodaniennes	5€	24€	
Mas du notaire, Costières de Nîmes 2018		26€	
Garrigues, Domaine Pascal Lafond, AOP Côtes-du-Rhône 2018 🇪🇺	5,50€	28€	
Cairanne, Domaine Grosset 2016		30€	
Rasteau Bio Vignes D'Horizon, Domaine Des Côteaux De Travers 2019 🇪🇺	8€	36€	
Crozes-Hermitage, Domaine de Chasselvin 2018		42€	84€
Saint-Joseph, Domaine de la Favière 2018		46€	
Châteauneuf-du-Pape, Domaine Pascal Lafond 2016/2017 🇪🇺		65€	
Côte-Rotie, Domaine Xavier Gérard 2016		82€	
Hermitage «La Petite Chapelle» Domaine Jaboulet 2014		110€	
Hermitage «La Chapelle» Domaine Jaboulet 2006		260€	

SAVOIE

Domaine Boniface Mondeuse d'Arbin 2017		35€	
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LANGUEDOC-ROUSILLON

Cochon Volant, Château de Caraguilhes Corbières 2018 🇪🇺	5,50€	27€	
L'insoumis, Domaine Mas Onésime; AOP Faugères 🇪🇺		32€	
Domaine Haut-Lirou, Pic-Saint-Loup, Les Costes 2018		38€	

BORDEAUX

Château Tour Prignac Médoc, Les hauts de la Tour Prignac 2016	6€	30€	
Château Brown Pessac Léognan, Le colombier de Brown 2016	9,50€	48€	
Saint-Emilion, Château Haut Gros Caillou Grand Cru 2016		54€	
Pauillac Les Sieurs De Bellegrave, Second Vin Chateau Bellegrave 2016		68€	
Pomerol, Carillon De Rouget 2015		72€	
Château Cantenac Brown Margaux, Brio de Cantenac 2015		75€	
St Julien Amiral De Beychevelle, Second Vin Chateau Beychevelle 2015		155€	

BOURGOGNE

Domaine Voarick Mercurey, Sous les Roches 2016 🍷		48€	
Domaine Darnat Pommard 2017	9,50€	72€	
Château de Santenay Beaune 1er Cru «Clos du roi» 2017		76€	
Aloxe Corton AOP, Chateau Santenay		80€	
Gevrey Chambertin Domaine Harmand Geoffroy 2017		135€	
Corton Grand Cru La Vigne Au Saint 2014		210€	

LOIRE

Chinon Bio Domaine De Roche Honneur 2016 🇪🇺	7€	35€	
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BEAUJOLAIS

St Amour «En Paradis» Domaine Francois 1er 2016		38€	
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ITALIAN WINES

Abbruzes Montepulciano d'Abruzzo Zonin 2018	5,50€	28€	
Toscane Chianti Zonin 2018		34€	
Venetie Valpolicella Superiore Ripasso 2017		42€	
Dolcetto d'Alba, Domaine Réva, Biodynamie		45€	
Primitivo Di Manduria Cantine Soloperto 2018	9,50€	48€	
La Difese Doc Bolgheri Tenuta San Guido Second Vin De Sassicaia 2016		85€	



- ROSE WINES -

PROVENCE

Alpes de Haute Provence IGP, Chateau Saint Jean, Biodynamie 	Verre	75cl
Côtes de Provence, MIP Collection, Domaine des Diabes 	5,50€	27€
	7€	35€

- WHITE WINES -

SAVOIE

Domaine Suptil Apremont BIO 2018 	5,50€	26€
Domaine des Vendanges Roussette "Altesse" 2018		30€
Domaine des Vendanges Vin Savoie "Chardonnay" 2018		32€
Domaine Quenard Chignin-Bergeron Les Damoiselles 2018		40€

BOURGOGNE

Domaine Corsin Château de Nancelle Mâcon-Villages 2018 	5,50€	28€
Petit Chablis AOP, Domaine Hamelin 		39€
Domaine Cordier Saint-Véran «En Faux» 2017		42€
Domaine des Sansonnets Pouilly-Fuissé 2018	10€	50€
Meursault, Le Clos, Domaine Henri Darnat		76€
Chassagne Montrachet Bachelet 2018		92€

VALLÉE DE LA LOIRE

Maison Foucher Lebrun, IGP Val de Loire Sauvignon 2018	5,50€	26€
Menetou Salon Classique Isabelle Et Pierre Clément 2018	7,50€	38€
Domaine David Sautereau, Sancerre 2018		40€

LANGUEDOC-ROUSSILLON

Mas Paillet IGP Oc, Chardonnay-Viognier 2018 	6€	30€
IGP Côtes De Thau, Pensée Sauvage Domaine In Vinhys 2019	6,50€	34€

ALSACE

Maison Wolfberger Alsace Gewürztraminer Signature 2018	6€	30€
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- CHAMPAGNE -

Perrier Jouet Brut	Glass	75cl	Magnum
Ruinart blanc de blancs	13€	95€	180€
		120€	

- PROSECO -

Prosecco Riccadonna	5,50€	29€
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 : organic wine

 : HEV for High Environmental Value certification



- ALCOHOLS -

Pastis des Alpes 4cl	4
Pontarlier Anis 4cl	3,20
Suze 4cl	4
Americano 4c	11
Dolin Vermouth 4cl	4
White	
Dry 75cl	
Bitter	
Red	

APERITIFS - 4cl

Kir	4,50
Kir Royal	6,50
Porto Graham's 20 years	15

VODKAS- 4cl

Stolichnaya	8,50
Grey Goose classique	12
Grey Goose pear	13

TEQUILAS- 4cl

Patrón XO	13
Don Julio Reposado	14
Don Julio Blanco	12
Jose Cuervo Tradicional Silver	10

GINS- 4cl

Monkey 47	13
Bobby's Gin	9,50
Bobby's Jenever	9,50
G'vine floraison	12
Citadelle	11
Saffron gin	9,50
Distillerie du Petit Grain	10
Nouaison Gin	14
Mont Blanc Gin	11

WHISKIES- 4cl

France

Hautes Glaces Domain - Rye	16
Hautes Glaces Domain - Malt	16
Rouget de Lisle Vin de Paille	12,50
Eddu	14,50

Scotland

Lagavulin	16
Tullamore Dew	14,50
Jura 12 years	12,50
Mossburn Island Speyside Blended	9,50
Mossburn Island Blended	10,50
Aberlour	10,50
Ardbeg	14
Oban 14 years	14

Ireland

Bushmills	8,50
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United States

Jack Daniel's	9,50
Jack Daniel's Single Barrel	12
Buileit Bourbon	9,50
Platte Valley	12

CHARTREUSES - 4cl

Green	8
Yellow	8
MOF	9
9th centenary	11
VEP Yellow	15
VEP Green	15
Traditional Genepides Pères Chartreux	7,70
Limoncello di capri	8
Bailey's	8
Disaronno 4,cl	8

RUMS- 4cl

Spicy :

Sailor Jerry	8,50
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White :

3 Rivières Cannes Brûllées	10
Père labat	9
Don papa	11
Zacapa	16
Bumbu	10
Angostura 1919	10
Rhum Pacto Navio	11
Plantation Pineapple	9

BRANDY- 4cl

Major Cognac VSOP	12
Calvados : Christian Drouin Pomme Prisonnière	12
Calvados : Poire Prisonnière - Manguin	12
Grappa borgo antico	9
Bas armagnac Uby Long 3 years	10
Menthe Pastille (<i>Mint Flavour</i>)	8