



M E S S

C H A M O N I X



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Cocktails

SIGNATURE COCKTAILS

MESS SPRITZ 13
Aperol, St Germain liqueur, apricot juice, Prosecco, sparkling water

FANTASY 13
Amaretto, vanilla infused rum, vanilla syrup, pineapple juice

GENEPI ROYALE 13
Genepi, Chambord liqueur, pink grapefruit juice, lemon juice, cranberry juice

CAIPIRINHA MYRTILLE 13
Cachaça, wild blueberry jam, lime, cane sugar syrup

ITALICUS 15
Spirits Italicus with bergamot, Prosecco

SWEET STORM 13
Tequila, peach cream, lemon juice, fresh kiwi, pineapple juice

WHISKY SOUR 13
Whisky, lemon, egg white, cane sugar syrup

CHOCO ESPRESSO MARTINI 13
Vodka, coffee, cane sugar syrup, hazelnut and chocolate liqueur

ROSE GRAPE 13
Gin, lime, grapefruit, homemade rosemary syrup, flambéed rosemary

COCKTAIL OF THE DAY 15

CHARTREUSE COCKTAILS

CHARTREUSE MULE 13
Green Chartreuse, lemon juice, ginger beer, ginger syrup

MOJITO CHARTREUSE 13
Green Chartreuse, lemon juice, sparkling water, sugar, fresh mint

MONK'S GROG 13
Grande Chartreuse plant elixir, honey, lemon juice, hot water

ALCOHOL-FREE COCKTAILS

NOT SO WISE 8
Earl Grey tea, fresh mint, ginger beer, ginger syrup, lime

PURPLE JUICE 8
Pear juice, blueberry jam, lime

VIRGIN MOJITO 7
Sparkling water, lime, cane sugar, fresh mint

FRESH FRUIT COCKTAIL OF THE MOMENT 10





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To be enjoyed

ZUCCHINI FRITTERS WITH BASIL	6
REBLOCHON LOLLIPOPS Dairy Reblochon AOP	9,50
EGGPLANT CAPPONATA ON WOOD FIRE	6
FOCCACIA WITH OLIVE OIL & salt flower	5
HOMEMADE HUMMUS Sesame oil and coriander	5,50
SALLANCHES RILLETTES Vegetables pickles and gherkins	7

Boards to share

ST JEAN TRUFFLE PIZZA Parmesan cream and summer truffle	21
TAPAS BOARD Zucchini fritters, hummus, reblochon lollipops, eggplant caviar and focaccia with olive oil.	20
COLD CUTS & CHEESE Saint-Marcellin, quarter of reblochon, rillettes, half Savoy sausage and its condiments, raw ham.	21
PIZZETTES BOARD The 6 recipes of pizzettes to discover	18

Menu of the day

Only for lunch
From Monday to Friday

STARTER • COURSE OR COURSE • DESSERT	16,90
STARTER • COURSE • DESSERT	19,90
Mini Starter	
<i>The bufala in salsa verde</i>	
Or	
<i>Zucchini</i>	
Or	
<i>Tomato and watermelon gaspacho</i>	

Dessert	
<i>Floating island</i>	
Or	
<i>Apricot gratin</i>	
DAILY SPECIAL	13,90

Pizzettes

BOARD OF 3 IDENTICAL PIZZETTES TO SHARE AS AN APERITIF

Only on the evening

MARINARA Confit of tomatoes, anchovies and olive oil	9
MARGHARITA Fior di latte, tomato and basil confit	9
RICOTTA Artichokes Italian style	9
VEGETARINA Tomato, eggplant and parmesan confit	9
CALABRESE Confit of tomatoes, Nduja hot sausage and olive oil	9
MOUNTAIN Panceta and Reblochon cream	9

We work only with fresh products cooked on the spot by our brigade.



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Grill

For each dish, choose your side and your sauce

GRILLED VEAL SAUSAGE DE VEAU GRILLÉE Artisanal from the Sallanches butcher shop	20
PORK RIBS Confits and spice lacquering	24
WOOD-FIRED ENTRECOTE 250g, matured with thyme, flat flower and mixed peppers	33
SUPREME OF FARM POULTRY LABEL ROUGE Marinade with olive oil, lemon and fennel	23
CHEESEBURGER 180g ground steak, cheddar sauce, zucchini pickles, ketchup, old fashioned mustard and romaine salad	19
VERCORS BLUE CHEESEBURGER Buns, 180g chopped steak, zucchini pickles, ketchup, mustard and romaine salad	20
CROQUE-MONSIEUR ON WOOD FIRE Brioche, white ham cooked in a cloth and reblochon cream	20
BUTCHER'S SUGGESTION Price according to the product	

SIDES

Homemade fries
Romaine salad with vegetable pickles
Mashed potatoes
Ratatouille with basil

SAUCES MAISON

Mayonnaise
Cheddar cheese
Penja pepper
Reblochon cheese
Barbecue
Aioli

For two to share

Choose one side and one sauce per person

AUBRAC BEEF RIB 1 kg of pure French pleasure	45 PER PERSON
RACK OF FARMHOUSE PIGS FROM HAUTE SAVOIE	26 PER PERSON



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Meals

- GNOCCHI** 15
Confit of tomato with olive oil, fior di latte basil and Parmesan
- COD FISH & CHIPS** 25
Cod in tempura, tartar sauce and home fries
- LINGUINE WITH MORELS AND BLACK TRUMPETS** 24
Tarragon and parmesan
summer truffle supplement +8€
- LINGUINE NEAPOLITAIN STYLE** 17
Seasonal tomatoes preserved in olive oil, basil and parmesan.

Salad

- BUFALA IN SALSAL VERDE** 16
Seasonal tomatoes, DOP bufala, hazelnuts, salsa verde and arugula
- THE ZUCCHINI** 15
Zucchini tagliatelle with lemon, romaine salad, virgin sauce and dill cream
- TOMATO AND WATERMELON GASPACHO** 14
Brousse with basil and olive oil
- CAESAR SALAD** 18
Grilled farm poultry supreme, romaine salad, seasonal tomatoes, anchoivies and parmesan cream

Fondues

From one person - Only in the evening

- CLASSIC** 19
Artisanal mixture of cheeses from the Schmidhauser house prepared with white wine with a fire potato and salad
- CHARCUTERIE** 25
Artisanal mix of cheeses from the Schmidhauser house prepared with white wine, cold cuts salad, baked potato and salad
- MORELS AND CHAMPAGNE** 30
Artisanal mixture of cheeses from the Schmidhauser house prepared with morels and champagne, baked potato and salad

Bad Kids Menu

Lunch and dinner - Up to 12 years old - 13,50

MAIN COURSE

- Gnocchi, tomato sauce, parmesan and basil
Or
Chopped steak with side of your choice
Or
Cod fish & chips

DESSERT

- 2 scoops ice cream
Or
Floating island with pralines

WATER SYRUP



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Desserts

PRALINE CHOCOLATE MOUSSE TO SHARE Gianduja and praline	16
CHURROS FOR 2 Mascarpone cream and chocolate sauce	14
STRAWBERRY TIRAMISU Mascarpone cream, canistrelli and strawberry compote	8
FLOATING ISLAND Custard, egg whites and praline chips	8
GIANT PROFITEROLE Choux pastry, vanilla ice cream and melted chocolate	14
APRICOT GRATIN Baked in the oven	8
GOURMET COFFEE Strawberry tiramisu, chocolate mousse, floating island	11

Artisanal ice creams of the Alps

ICE CREAM

Bourbon Vanilla
Coconut
Chocolate
Rum and grapes
Pistachio
Chocolate Mint
Coffee pure arabica

SORBETS

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

1 scoop : 3

2 scoops : 6

3 scoops : 8,50

Extra charge for homemade whipped cream : 1

Cheeses

CHEESES BOARD	12
Saint-Marcelin, quarter of dairy reblochon, Vercors blue cheese	



Alcohol Free

WATER	75cl
Filtered water Cryo plate	5
Cryo sparkling filtered water	5
SODAS	33cl
Organic Yaute Cola	3,70
Organic Lemonade	3,70
Yaute & Tea	3,70
Perrier	3,70
FRUIT JUICE	20cl
Squeezed orange or lemon	7
	25cl
Bissardon apple juice	4,50
Bissardon orange juice	4,50
Bissardon pineapple juice	4,50
BIGALLET SYRUPS	
Water syrup	2,60
Diabolo	3,90
COFFEE	
Espresso	2
Deca	2
Hazelnut	2
Double espresso	3,80
Cream	3,80
Cappucino	3,80
Hot chocolate	3,80
TEA	
Infusion Les 2 Marmottes	3,50
Grog	7
Hot wine	5
(Wine, cinnamon, star anise, sugar, orange slice)	
Irish coffee	10

Beers

PRESSURE BREWERS SAVOYARDS BIO

Beer of the moment (25cl)	4,50
Beer of the moment (50cl)	8,50
Organic Blonde half (25cl)	3,80
Organic Blonde Pint (50cl)	7,60
Organic white half	3,90
Organic white pint	7,80
Organic Amber half	3,90
Organic Amber pint	7,80
Half panaché	3,80
Pint panaché	7,60
Half syrup	3,80
Pint syrup	7,60
Half monaco	3,80
Pint monaco	7,60
BOTTLES	33cl
Les Brasseurs Savoyards Brown	6,50
Nonne ABI	6,80
Nonne APA	6,80
Nonne Ipa	6,80
Nonne Triple	6,80
Brasserie des Cimes Aiguille White	6,80
Yeti Peak Brewery	6,80

ALCOHOL-FREE BEER	33cl
Warsteiner	5,50

Syrups :	
Strawberry	Blackberry
Grenadine	Blueberry
Lemon	Hazelnut
Mint	Orgeat
Caramel	Grapefruit
Blackcurrant	Passion
Elderflower	Peach
Raspberry	Licorice
Lavender	Vanilla



Alcohols

ANISEED AND BITTER

Pastis odes Alpes 4cl	5
Pontarlier Anis 4cl	3,20
Suze 5cl	4

Americano 4cl	11
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Dolin Vermouth 4cl	4
White	
Dry 75cl	
Bitter	
Red	

APERITIFS

Kir	4,50
Royal Kir	13
Graham's 20 year old port	15

VODKAS - 4cl

Stolichnaya	8,50
Grey Goose classic	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
G'vine floraison	12
Citadel	11
Saffron gin	9,50
Petit Grain Distillery	10
Nouaison Gin	13
Mont Blanc Gin	11

WHISKIES - 4cl

France

Sequoia	14
Peaty Sequoia	14
Domaine des Hautes Glaces Rye	16
Domaine des Hautes Glaces Malt	16
Rouget de Lisle Vin de Paille	12,50
Eddu	14,50

Scotland

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

Ireland

Bushmills	8,50
Tullamore Dew	14,50

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
YELLOW VEP	15
GREEN VEP 2020	17
Genepi Traditionnel des Pères Chartreux	7,70

RHUMS - 4cl

Sailor Jerry	8,50
3 Rivières Cannes Brûlées	10
Père Labat	9
Don Papa	11
Zacapa	16
Bumbu	10
Angostura 1919	10
Rhum Pacto Navio	11
Plantation Pineapple	9

DIGESTIVE - 4cl

Cognac VSOP	12
Calvados : Christian Drouin Pomme Prisonnière	12
Calvados : Poire Prisonnière - Manguin	12
Grappa borgo antico	9
Bas armagnac Uby Long 3 ans	10
Get 27 / 31	8
Porto Graham's 20 ans d'âge	15
Disaronno 4cl	8
Limoncello di capri	8
Bailey's	8
Bumbu cream	10

Prices are in Euros and include VAT and service.

The list of allergens and the origin of the meats are available from your waiter.



Red wines

VALLÉE DU RHONE

	Glass	75cl	150cl
La Poignée de Syrah, IGP Collines Rhodaniennes		24€	
Mas du notaire, Costières de Nîmes 2018		26€	
Garrigues, Domaine Pascal Lafond, AOP Côtes-du-Rhône 2018	6€	28€	
Cairanne, Domaine Grosset 2016		30€	
Rasteau Bio Vignes D'Horizon, Domaine Des Côteaux De Travers 2019	8,50€	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	7€	35€	
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LANGUEDOC-ROUSSILLON

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€	
Goulée by Cos d'Estournel, Médoc 2018		90€	180€
St Julien Amiral De Beychevelle, Second Vin Chateau Beychevelle 2015		155€	
Cos d'Estournel, Saint Estèphe 2017		350€	

BOURGOGNE

Hautes Côtes de Nuits, domaine des Chambris, 2020	6€	30€	
Domaine Voarick Mercurey, Sous les Roches 2016	9,50€	48€	
Domaine Darnat Pommard 2017		72€	
Aloxe Corton AOP, Chateau Santenay		76€	
Château de Santenay Beaune 1er Cru «Clos du roi» 2017		80€	
Chambolle Musigny, Nuits Saint George 2018		130€	250€
Gevrey Chambertin Domaine Harmand Geoffroy 2017		135€	
Corton Grand Cru La Vigne Au Saint 2014		210€	

LOIRE

Chinon Bio Domaine De Roche Honneur 2016		35€	
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BEAUJOLAIS

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

Abbruzzes 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		48€	
La Difese Doc Bolgheri Tenuta San Guido Second Vin De Sassicaia 2016		85€	



Rosé wines

PROVENCE

Alpes de Haute Provence IGP, Chateau Saint Jean, Biodynamie 
Côtes de Provence, MIP Collection, Domaine des Diables 

Glass	75cl
5,50€	27€
	36€

White wines

SAVOIE

Apremont Masson
Domaine des Vendanges Roussette "Altesse" 2018
Domaine Quenard Chignin-Bergeron Les Damoiselles 2018

6,00 €	30€
	30€
	40€

BOURGOGNE

Domaine Corsin Château de Nancelle Mâcon-Villages 2018 
Petit Chablis AOP, Domaine Hamelin 
Domaine Cordier Saint-Véran, En Faux, 2019
Domaine des Sansonnets Pouilly-Fuissé 2018
Meursault, Le Clos, Domaine Henri Darnat
Chassagne Montrachet Bachelet 2018

5,50€	28€
	39€
	42€
10€	50€
	76€
	92€

VALLÉE DE LA LOIRE

Maison Foucher Lebrun, IGP Val de Loire Sauvignon 2018
Menetou Salon Classique Isabelle Et Pierre Clément 2018
Domaine David Sautereau, Sancerre 2018

5,50€	26€
	38€
	40€

LANGUEDOC-ROUSSILLON

Mas Paillet IGP Oc, Chardonnay-Viognier 2018 
IGP Côtes De Thau, Pensée Sauvage Domaine In Vinhys 2019

6€	30€
	34€

ALSACE

Maison Wolfberger Alsace Gewürztraminer Signature 2018

6€	30€
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Champagnes

Perrier Jouet Brut
Ruinart blanc de blancs
Dom Pérignon

Glass	75cl	Magnum
13€	95€	180€
	120€	230€
	330€	

Prosecco

Prosecco Riccadonna

5,50€	29€
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 : Organic wines

 : HVE label for High Environmental Value