



L'APÉRO

- **Apéritif Maison « Le Thiou » (12 cl)**7,20 €
Strawberry cream and sparkling wine
- **« SensAlpes » (12 cl)** 11,00 €
Sparkling wine with a hint of Alpine genepi
- **La Capella vin doux (12 cl)**7,00 €
Fruity wine
- **Spritz Savoyard (15 cl)**..... 10,50 €
Bitter Maison Dolin sparkling wine, soda, orange
- **Spritz des frères Granier (15 cl)**..... 11,50 €
Vincent's local Verveine liquor, sparkling wine, soda, lemon
- **Spritz de Rosalie (15 cl)** 10,50 €
Strawberry liquor, sparkling wine, soda, lemon
- **Spritz Confidentiel « Suédois » (15 cl)**..... 11,50 €
Bitter Maison Dolin liquor, sparkling wine, soda, lemon
- **Virgin Spritz 0.0% (15 cl)** 10,00 €
Bitter syrup, sparkling water, orange
- **Americano savoyard (9 cl)**.....9,00 €
Red Vermouth and Bitter Dolin, soda, orange
- **Negroni des montagnes (9 cl)** 11,00 €
Gin, red Vermouth and Bitter Dolin, orange
- **Kir au vin blanc (12 cl)**.....6,00 €
Blackcurrant, raspberry, chestnut, peach
- **Jacqu' in Rose (12 cl)**.....7,00 €
Sparkling Savoyard rosé wine
- **Chambéryzette de Rosalie 16° (5 cl)**6,40 €
White local vermouth and strawberry liquor from Dolin in Chambéry
- **Vrai Vermouth de Chambéry 16° white or red (5 cl)**.....6,50 €
- **Bonal 16° l'authentique apéritif à la gentiane (5 cl)**.....6,20 €
Maison Dolin

À PARTAGER • TO SHARE

-   **Berthoud apéro** 19,00 €
Traditional warm Speciality, farmhouse PDO Abondance cheese, white wine, Madeira wine
- **Planche de charcuterie** 19,90 €
Our pork potted meat, pork sausage, cooked ham, homemade pickles, seasonal salad
- **Planche de « Caïon & Fromâjo »** 29,90 €
Our pork potted meat, pork sausage, cooked ham, smoked ham, homemade pickles, reblochon cheese, Abondance cheese, seasonal salad

BIÈRES À LA PRESSION

- | | 25cl | 50cl |
|--|------|------|
| •  Birra Moretti L'Autentica 4,6° (25 cl)5,00 €.....9,80 €
<i>Authentic italiana lager : La Baffo d'oro</i> | | |
| • Amer Bière Savoyard7,00 €.....14,00 €
<i>Birra Moretti and bitter liquor « Suédois » of Dolin's house in Chambéry</i> | | |
| • Panaché, Tango, Canari, Monca, demi-sirop5,00 €.....9,80 € | | |
| •  Rousse du Mont-Blanc 6,5° (25 cl)   6,50 €.....12,80 €
<i>Multi world medalist. Gluten free</i> | | |
| •  Blanche du Mont-Blanc 6,5° (25 cl) 6,50 €.....12,80 €
<i>Multi world medalist. Gluten free</i> | | |

BIÈRES À LA BOUTEILLE

- **Bières du Mont-Blanc (33 cl)**7,80 €
Verte au Génépi 5,9°, Bleue aux myrtilles 5,8°, Crystal IPA 4,7°, Sylvanus Triple 8,3°
- **Heineken 0.0 sans alcool (33 cl)**7,20 €

STARTER & SALADS

HORS D'ŒUVRE & SALADES

- **Escargots tout Chô !**.....les 6 : 13,00 €.....les 12 : 25,00 €
Snails seasoned with garlic
- **Notre terrine de cochon**..... 13,00 €
Our pork potted meat, « bescoïn » saffron brioche made by our pastry chef, homemade pickles
-  **Œufs Mayo de chez nous et à la mode de chez nous**9,00 €
Poached free-range eggs from Haute-Savoie, served with a wild garlic mayonnaise and julienned crunchy vegetables
- **Soupe à l'oignon gratinée**9,90 €
Onion soup gratinated with Abondance cheese and croutons
- **P'tite charcuterie**..... 11,00 €
Our pork potted meat, pork sausage, cooked ham, smoked ham homemade vegetables pickles, seasonal salad
-  **Salade Estivale** 17,00 €
Colored local tomatoes, creamy burrata cheese, homemade wild garlic pesto, pine nuts, black olive flakes
-  **Allobroges Bowl**..... 18,00 €
Seasonal salad, tomatoes and julienned crunchy vegetables, crispy chickpea balls, radish, avocado, hard boiled egg, citrus vinaigrette, spring onions
- **Salade César à la savoyarde**..... 18,50 €
Chicken fillet, Abondance PDO cheese, hard boiled egg, tomatoes and salad, Abondance cheese dressing and bread croutons
- **Salade de chèvre chaud**..... 18,50 €
Warm breaded goat cheese from la Closette farm in Thônes, julienned crispy vegetables, tomatoes, crispy almond, honey, seasonal salad

SPECIALITIES FROM THE REGION

SPÉCIALITÉS AUX FROMAGES

-   **Berthoud traditionnel**..... 29,90 €
*Traditional warm Speciality, farmhouse PDO Abondance cheese, white wine, Madeira wine.
Assortment of deli meat, seasonal salad and potatoes*
- **Tartiflette spéciale Ô Savoyard** 25,50 €
Ô savoyard special tartiflette, potatoes, bacon, seasonal salad
- **Boîte chaude du Revard** 36,50 €
Artisanal local melted cheese served in wooden box, deli meat, potatoes and seasonal salad
-  **Fondue savoyarde au vin de Savoie (par pers)**..... 25,50 €
Savoyard cheese fondue, secret mixte of PDO cheeses
-   **Fondue suisse Moitié Moitié (par pers)**..... 29,90 €
Half Gruyère Suisse cheese, Half Vacherin of Fribourg cheese
- **Fondue savoyarde des Monchus (par pers)** 33,80 €
Traditional fondue, served with assortment of deli meat, potatoes and seasonal salad
- **Fondue aux champignons du moment**..... à l'ardoise
Savoyard cheese fondue, secret mixte of PDO cheeses and mushroom of the moment
- **Raclette de Savoie IGP au lait cru (mini 2 pers, par pers)** 31,50 €
*Served only in the evening and inside
Raclette cheese from Savoie, served for minimum 2 people, deli meat, potatoes and seasonal salad
Cheese must be eaten in the place*
- **Boule Ô SAVOYARD !**..... 28,50 €
*Loaf of artisanal bread topped with hot melted raclette cheese, grilled bacon, poached egg,
caramelized oignon, seasonal salad*

FRESH FISH

POISSONS FRAIS SUIVANT ARRIVAGE

- **Spaghetti Bio à la truite fraiche des Alpes** 26,80 €
Organic Spaghetts from Alpina in Chambéry made of French wheat, homemade wild garlic pesto, fresh grilled Alpine trout, cherry tomatoes, spring onions
- **Filet frais d'omble chevalier grillé plancha** 33,00 €
Fresh fillet of Char fish grilled, meat juice with smoked brisket and herbs from our mountains, vegetables
- **Tartare de truite fraiche des Alpes**..... 25,50 €
Fresh raw Alpin trout chopped prepared as tartare served with french fries and seasonal salad
- **Filets frais de perche meunière (220gr)** 36,00 €
Fresh fillet of perch « Meunière style », parsley, butter and lemon served with french fries and seasonal salad

SUPPLEMENTS

COMPLÉMENTS

- **Assiette de légumes de saison poêlés**.....5,00 €
Seasonal vegetables
- **Salade de saison**.....3,00 €
Seasonal salad
- **Polenta crémeuse**5,00 €
Creamy polenta
- **Pommes de terre en robe des champs**.....4,00 €
Potatoes in their jacket
- **Frites maison**.....petite : 3,50 €grande : 6,00 €
Homemade french fries
- **Spaghetti bio de Savoie au beurre**5,00 €
Organic Spaghetts with butter

MEAT VIANDES

- **Diots de Villaz** 25,50 €
Local sausages cooked in a white wine sauce and onions. Served with creamy polenta
- **La fameuse fricassée de caïon sauce coffe** 26,50 €
Stewed pork cooked in a red wine sauce with shallots, mushroom and bacon, creamy polenta
- **Le « Secret » de Maxence Baud** 26,50 €
Grilled tender pork meat, meat juice and local herbs, seasonal vegetables
- **Andouillette artisanale de région** 18,00 €
Andouillette, french trip sausage, old style mustard sauce, homemade french fries
- **Escalope savoyarde** 26,00 €
Chicken fillet, smoked ham, creamy mushroom sauce, gratinated with Reblochon cheese, homemade french fries
- **Tartare 100% bœuf français** 23,00 €
Knife cut raw beef tartare prepared and seasoned in kitchen, french fries and seasonal salad

DISCOVERY BOARD

**For gourmet lovers, local sausage cooked in white wine and onions,
pork civet, creamy polenta, mini tartiflette**

31€80



FORMULE DES BOËBES

(children under 10 years old)

*Fresh fillet of trout grilled
with homemade french fries*

Or

*Mini tartiflette (potatoes, bacon gratinated
with Tamié cheese)*

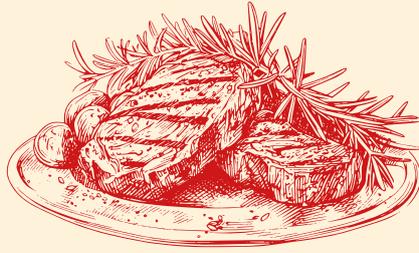
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1 scoop ice-cream

or

applesauce

13€



CAFÉ DE PARIS

*Grilled beef served with our famous
real sauce Café de Paris,
homemade french fries, salad*

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The very first Café de Paris in Annecy was served
in April 1990 in one of our restaurants,
“La Brasserie des Européens”
Very often imitated but never equaled!

34€50
PER PERSON

ICE CREAMS • GLACES ET SORBETS

- **L'originelle pêche Nellie Melba d'A. Escoffier** 9,90 €
Vanilla ice-cream, peaches poached In a vanilla sirup, raspberry sauce and nothing else!
 - **Café Affogato** 9,90 €
Vanilla ice-cream, pistachio cream, crushed roasted pistachio, espresso 100% Arabica Perle Noire
 - **Café liégeois** 9,90 €
Coffee ice-cream, iced coffee, whipped cream, almonds, coffee coulis
 - **Dame blanche** 9,90 €
Vanilla ice-cream, meringue, whipped cream, hot chocolate, crunchy chocolate balls
 - **Mont-Blanc** 9,90 €
Vanilla ice-cream, chestnut ice-cream, candied chestnut, whipped cream, almonds, caramel topping
 - **Sundae caramel** 9,90 €
Salted caramel ice-cream, vanilla ice-cream, meringue, whipped cream, Granola® slivers, almonds
 - **Chaperon Rouge** 9,90 €
Strawberry sorbet, vanilla ice-cream, meringue, fresh strawberry, whipped cream, red fruits coulis, almonds
 - **Exotique** 9,90 €
Pineapple sorbet, mango sorbet, meringue, mango, whipped cream, exotic fruits coulis, almonds
 - **À la boule**
Strawberry, Pineapple, Mint-tea, Mango, Lemon, Vanilla, Coffee, Chartreuse, Chestnut, Hazelnut, Salty caramel
- 3 scoops: 9,50 • 2 scoops: 6,50 • 1 scoop: 3,50**
Supplements: Whipped cream: 2,00 • Hot chocolate: 2,00
- **Chartreux** Chartreuse ice-cream and Chartreuse liquor (3cl) 11,00 €
 - **Colonel Savoyard** Lemon ice-cream and Marc de Savoie liquor (3cl) 11,00 €
 - **Granier & Granier** Pineapple sorbet and verbena liquor (3cl) 11,00 €

SWEETS • GOURMANDISES

- **L'unique matafan aux pommes de Savoie** 11,50 €
Local apple crepe flamed with Calvados
- **Biscuit de Savoie comme le servait Pauline** 10,50 €
Local cake, hot chocolate, vanilla ice-cream
- **Tarte citron cassée dans la verrine** 9,90 €
Lemon curd, lemon mousse, shortbread
- **Romanoff aux fraises** 11,00 €
Sponge cake soaked in kirsh sirup, strawberry confit, vanilla mousseline, wipped cream, fresh strawberries
- **L'Européen prince d'orange 1990** 10,00 €
3 chocolat cake on a sponge cocoa cake soaked in orange liquor sirup, orange custard
- **Soupe de fraises fraîches** 9,80 €
Fresh stawberry soup served with mint-tea sorbet
- **Pavlova aux fruits rouges** 10,00 €
Created for Anne, meringue, light vanilla cream, red fruits, coulis
- **Profiteroles Piémontaises** 11,00 €
Piedmontese profiteroles, pure butter chou puff pastry filled with hazelnut ice-cream, caramelized hazelnuts, hot chocolate
- **Café ou thé gourmand** 10,00 €
Baci di dama, chou puff pastry filled with vanilla cream, chocolate mousse, vanilla pana cotta
- **Caffè et Baci di Dama** 8,00 €
Coffee with famous italien chocolate and hazelnut biscuits

TO ROUND YOUR MEAL OFF POUR BIEN TERMINER VOTRE REPAS

- **Café Savoyard** *Hot coffee cocktail, marc de Savoie liquor, whipped cream* 12,00 €
- **Grolle** (at least 2 people) per pers 9,00 €
Local coffee digestive served in a wooden recipient (Marc de savoie liquor, spices, oranges, citrus)
- **Café Goutte** (espresso + 2cl de gnôle).....6,00 €
- **Assiette Reblochon et Abondance de Savoie AOP**9,50 €
Savoyard cheese