



# ■ ■ ■ L'ERIDAN RESTAURANT

## ■ APERITIFS

|  |      |        |
|--|------|--------|
| Kir : Blackcurrant, blackberry, peach, raspberry, chestnut   | 12cl | 4,00€  |
| Organic Prosecco:  Blackcurrant, blackberry, peach, raspberry, chestnut | 12cl | 5,50€  |
| Ricard   | 2cl  | 4,00€  |
| Red / White Martini  | 4cl  | 4,50€  |
| Campari - Suze   | 4cl  | 4,50€  |
| Spritz : Aperol, organic Prosecco  , Perrier, orange zest               | 15cl | 7,50€  |
| Baby J&B   | 2cl  | 4,00€  |
| J&B Whisky   | 4cl  | 8,00€  |
| Jack Daniel's Bourbon  | 4cl  | 9,00€  |
| Virgin Mojito  | 15cl | 7,50€  |
| Mojito   | 15cl | 10,00€ |

## ■ DRAUGHT BEER 25cl 50cl

|   |       |       |
|---|-------|-------|
| Warsteiner lager  | 3,70€ | 7,00€ |
| Panaché, Monaco, Demi sirop                                     | 3,70€ | 7,00€ |
| <i>Shandy / Shandy with grenadine / beer with fruit cordial</i> |       |       |
| Picon Beer  | 4,00€ | 8,00€ |
| Grimbergen  | 4,50€ | 9,00€ |

## ■ BOTTLED BEERS 33cl

|                             |       |
|-----------------------------|-------|
| Desperados                  | 5,50€ |
| Mont Blanc white beer       | 5,80€ |
| Mont Blanc beer with Genepy | 5,80€ |

## ■ FRUIT JUICE

|  |      |       |
|--|------|-------|
| Granini : Orange, Pineapple, Apple, Tomato | 25cl | 3,80€ |
|--|------|-------|

## ■ SOFT DRINKS

|  |      |       |                   |      |       |
|--|------|-------|-------------------|------|-------|
| Sirop eau  | 25cl | 2,00€ | Schweppes Agrumes | 25cl | 3,80€ |
| Limonade   | 25cl | 2,50€ | Orangina          | 25cl | 3,80€ |
| Diabolo  | 25cl | 2,70€ | Fuze tea          | 25cl | 3,80€ |
| <i>Lemonade with fruit cordial</i>                                       |      |       | Coca-Cola         | 33cl | 3,80€ |
| Schweppes  | 25cl | 3,80€ | Coca Zero         | 33cl | 3,80€ |
| Extra cordial  |      |       |                   |      | 0,20€ |
| <i>Grenadine, mint, lemon, strawberry, peach, cherry, slice of lemon</i> |      |       |                   |      |       |

## ■ MINERAL WATERS

|                |       |       |
|----------------|-------|-------|
| Perrier        | 33cl  | 3,80€ |
| San Pellegrino | 50cl  | 4,00€ |
| San Pellegrino | 100cl | 6,00€ |
| 808            | 75cl  | 5,00€ |

*Mineral water drawn from 808 m, millennial purity, the deepest source in Europe, zero nitrates*

## ■ HOT DRINKS

|                                  |       |                            |       |
|----------------------------------|-------|----------------------------|-------|
| Decaffeinated                    | 2,00€ | Verveine                   | 3,00€ |
| Coffee                           | 2,00€ | Mint verveine              | 3,00€ |
| Coffee with milk                 | 2,20€ | Ceylan tea                 | 3,50€ |
| Large coffee                     | 4,00€ | Green tea                  | 3,50€ |
| Large coffee with milk           | 4,20€ | Green mint tea             | 3,50€ |
| Coffee with whipped cream        | 4,50€ | Earl Grey tea (Bergamotte) | 3,50€ |
| Hot chocolate                    | 3,50€ | Tea with milk              | 3,50€ |
| Hot chocolate with whipped cream | 4,50€ | Lemon tea                  | 3,50€ |

## ■ THE STARTERS

|  |        |
|--|--------|
| Mixed leaf salad   | 5,00€  |
| Parma ham and its condiments   | 12,50€ |
| Country salad  | 12,50€ |
| <i>Mixed leaf salad, bacon bits, soft-boiled egg, croutons, Comté cheese</i>                   |        |
| Tomatoes, mozzarella, balsamic vinegar, fresh basil  | 13,50€ |
| Salad Niçoise  | 14,50€ |
| <i>Mixed leaf salad, tomatoes, potatoes, anchovies, onions, egg, tuna, green beans, olives</i> |        |
| Grilled goat's cheese on toast, mixed salad, Bresaola  | 14,50€ |
| Caesar Salad   | 14,50€ |
| <i>Mixed leaf salad, tomatoes, chicken, parmesan, sweet corn, egg, croutons</i>                |        |
| Italian Salad  | 15,50€ |
| <i>Tomatoes with balsamic vinegar, mozzarella, Parma ham, black olives</i>                     |        |
| Refreshing Salad   | 15,50€ |
| <i>Mixed leaf salad, tomatoes, grapefruit, shrimps, smoked salmon, palm hearts</i>             |        |
| Fresh salmon tartar with dill, toast, mixed leaf salad   | 17,00€ |

## ■ THE PASTA DISHES

|  |        |
|--|--------|
| Spaghetti Italian-style "P.G.I. Neapolitan House Garofalo" | 13,00€ |
| Spaghetti Carbonara "P.G.I. Neapolitan House Garofalo"     | 14,50€ |
| Baked Lasagne, mixed leaf salad                            | 15,00€ |

### THE THIOU MENU 22€

Country Salad or Parma Ham

Tartiflette from Alpine Pastures or Small Fry of Smelt  
French fries

Soft cheese with Blueberries or Apple Tart  
or Ice-cream, 2 scoops of your choice

### THE CHILDREN'S MENU (-10 years' old) 10€

Pizza Regina or Beefburger  
French fries

Apple Puree or Ice-cream, 1 scoop of your choice

Fruit cordial

*Pitcher of water free-of-charge*

**The restaurant no-longer accepts payment by cheque**

**Accepted payment methods :** Bank/Credit Card - Restaurant Coupons -  
Holiday Vouchers - Cash (except €500 notes) - American Express

## ■ THE PIZZAS

|  |               |
|--|---------------|
| The Margherita<br><i>Tomatoes, mozzarella, olives</i>  | <b>10,00€</b> |
| The Neapolitan<br><i>Tomatoes, mozzarella, anchovies, capers, olives</i>   | <b>13,00€</b> |
| The Regina<br><i>Tomatoes, mozzarella, ham, button mushrooms</i>   | <b>14,00€</b> |
| The Calabrian<br><i>Tomatoes, mozzarella, tuna, onions, olives</i>   | <b>14,00€</b> |
| The Corrida<br><i>Tomatoes, mozzarella, chorizo, onions, sweet pepper</i>  | <b>14,00€</b> |
| The Oriental<br><i>Tomatoes, mozzarella, merguez, sweet pepper, olives</i>   | <b>14,00€</b> |
| The Calzone (pastry turnover)<br><i>Tomatoes, mozzarella, ham, button mushrooms, egg</i>                                   | <b>14,50€</b> |
| The Woodland<br><i>Fresh cream, mozzarella, chicken, button mushrooms</i>  | <b>14,50€</b> |
| The 4 Cheeses<br><i>Tomatoes, mozzarella, goat's cheese, Roquefort, Reblochon</i>  | <b>14,50€</b> |
| The Vegetarian<br><i>Tomatoes, mozzarella, onions, sweet pepper, artichoke hearts, button mushrooms, aubergine, olives</i> | <b>14,50€</b> |
| The Maritime<br><i>Tomatoes, mozzarella, seafood</i>   | <b>14,50€</b> |
| The Pizzaflette<br><i>Fresh cream, mozzarella, potatoes, Reblochon, bacon bits, onions</i>                                 | <b>14,50€</b> |
| The Kid<br><i>Cream base, mozzarella, goat's cheese, honey</i>   | <b>14,50€</b> |
| The Scandinavian<br><i>Tomatoes, mozzarella, salmon, fresh cream, dill</i>   | <b>14,50€</b> |
| The Caribbean<br><i>Tomatoes, mozzarella, chicken, curry, pineapple</i>  | <b>14,50€</b> |
| The Parma<br><i>Tomatoes, mozzarella, Parma ham, arugula, cherry tomatoes, flakes of parmesan</i>                          | <b>14,50€</b> |

## ■ THE MEAT

|   |        |
|---|--------|
| Savoyard Cheeseburger, French fries                       | 18,00€ |
| Knife-cut Beef Tartar, French fries                       | 18,00€ |
| Beef Sirloin on the griddle, French fries                 | 19,50€ |
| Veal Milanese<br><i>Spaghetti Italian-style</i>           | 22,00€ |
| Duck Breast with honey, French fries                      | 22,00€ |
| Pepper or Cep mushroom sauce                              | 2,50€  |
| Extra French fries or Gratin Dauphinois<br>or Green Beans | 3,50€  |

### THE MIXED STONE BAKE 26,00€ per person minimum 2 persons

250gr of meat per person: Beef, Duck, Poultry  
with accompanying sauces, fresh vegetables, French  
fries, mixed leaf salad

Plate of additional meat - 200gr : 12,00€

## ■ THE FISH

|   |        |
|---|--------|
| Small fry of smelt tartar sauce, French fries       | 15,50€ |
| Fillet of red mullet with pesto rosso, French fries | 21,00€ |
| Fillet of lake bass meuniere, French fries          | 22,00€ |

### THE FISHERMAN'S PLATEAU 26,00€

Served on a large wooden board

Small fry of smelt tartar sauce, fillets of lake bass,  
fillets of red mullet with pesto rosso and French fries

■ **THE RACLETTES** minimum 2 people

Unpasteurised raclette and all-you-can-eat cheese served on a heated rack with part of the wheel of raclette

The Full Monty **25,00€/pers.**

*A selection of cold cuts and steamed potatoes*

The Special without pork **26,00€/pers.**

*Bresaola (dried beef) and steamed potatoes*

The Brezain "smoked raclette cheese" **26,00€/pers.**

*A selection of cold cuts and steamed potatoes*

Additional plate of cold cuts **6,00€**

■ **THE SAVOYARD SPECIALITIES**

Savoypad gratin of crozets **14,50€**

*Crozets de Savoie, bacon bits, onions, raclette cheese and mixed leaf salad*

Tartiflette from Alpine Pastures with Reblochon **14,50€**

*Potato strips, bacon bits, onions, Reblochon cheese, fresh cream and mixed leaf salad*

Salmon tartiflette **16,50€**

*Potato strips, fresh cream, onions, Reblochon cheese, salmon and mixed leaf salad*

Cep mushroom tartiflette **16,50€**

*Potato strips, bacon bits, onions, Reblochon cheese, French cep mushrooms and mixed leaf salad*

**THE SAVOYARD PLATEAU**

**21,00€**

*Served on a large wooden board*

Half a breaded Reblochon cheese wheel served with potatoes, smoked ham, dried sausage, cooked ham and mixed leaf salad

**THE ARAVIS PLATEAU**

**25,00€**

*Served on a large wooden board*

Gratin of crozets  
Warm potatoes  
covered in hot Reblochon cheese with smoked ham, Bresaola, Tomme de Savoie and a Beaufort cheese & walnut salad

■ **THE FONDUES** minimum 2 people price/pers.

Savoypad fondue **19,00€**






Savoypad fondue with French cep mushrooms **22,00€**

*Pitcher of water free-of-charge*

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## ■ THE DESSERTS

|   |       |
|---|-------|
| Farmhouse soft cheese with cream  | 5,00€ |
| Farmhouse soft cheese with blueberries  | 6,00€ |
| Apple tart   | 7,00€ |
| Blueberry tart                                       | 7,50€ |
| Coffee Tiramisu                                      | 7,50€ |
| Chocolate fondant  with a scoop of Vanilla ice-cream | 8,50€ |
| Profiteroles<br><i>3 pastry puffs filled with Vanilla ice-cream, hot chocolate sauce, grilled almonds and whipped cream</i>           | 8,50€ |
| Café Gourmand                                        | 9,00€ |

## ■ THE ICE-CREAM

### Artisanal Ice-creams and Sorbets :

Vanilla, coffee, chocolate, lemon, raspberry, strawberry, pistachio, coconut, mint chocolate, pear, caramel flower of salt, banana, Genepy

|  |       |
|--|-------|
| Choice of 2 scoops   | 5,00€ |
| Choice of 3 scoops   | 7,50€ |
| Café Liégeois<br><i>Coffee ice-cream, coffee extract, coffee sauce, whipped cream</i>  | 8,00€ |
| Chocolate Liégeois<br><i>Chocolate ice-cream, chocolate sauce, whipped cream</i>   | 8,00€ |
| Peach Melba<br><i>Strawberry ice-cream, vanilla ice-cream, peaches in syrup, chocolate sauce, whipped cream, grilled almonds</i> | 8,50€ |

## ■ ICE-CREAM WITH ALCOHOL

|   |       |
|---|-------|
| Genepy<br><i>Genepy ice-cream, Genepy</i>                         | 9,00€ |
| Iceberg<br><i>Mint chocolate ice-cream, Get 27, whipped cream</i> | 9,00€ |
| Colonel<br><i>Lemon sorbet, Vodka</i>                             | 9,00€ |
| Williamine<br><i>Pear sorbet, pear alcohol</i>                    | 9,00€ |

## ■ THE WINES

### THE RED VINEYARD

|   | 37,5cl | 75cl |
|---|--------|------|
| Mondeuse de Savoie PDO Jacquin                      | 14€    | 22€  |
| Chianti «Villa Cardini»                             |        | 24€  |
| Pic Saint Loup «Réserve les Almades»                |        | 26€  |
| Organic Vacqueyras Armand Darbois                   |        | 28€  |
| Saint-Emilion Grand Cru «Château le Cros»           |        | 29€  |
| Saint Joseph «les Vins de Vienne»                   |        | 36€  |
| Mercrey 1 <sup>er</sup> cru «Domaine Meix-Foulot»   |        | 48€  |
| Beaune 2017 1 <sup>er</sup> cru «château Meursault» |        | 74€  |

### THE WHITE VINEYARD

|   | 37,5cl | 75cl |
|---|--------|------|
| Roussette de Savoie PDO Jacquin                   | 14€    | 22€  |
| Tariquet 1 <sup>ère</sup> Grives «Famille Grassa» |        | 26€  |
| Chignin Bergeron PDO «Domaine la Chancelière»     |        | 34€  |
| Sancerre «Domaine Delaporte à Chavignol»          |        | 34€  |

### THE ROSÉ VINEYARD

|   | 50cl | 75cl |
|---|------|------|
| Côte de Provence «Charme des Demoiselles» | 17€  | 24€  |

### THE CHAMPAGNE

|                      |  | 75cl |
|----------------------|--|------|
| Ruinart Brut de brut |  | 90€  |

## ■ LES PICHETS

|                              | 25cl | 50cl |
|------------------------------|------|------|
| Blanc de Savoie Jongieux PDO | 7€   | 11€  |
| Rosé Côte de Ventoux PDO     | 7€   | 11€  |

### WINE BY THE GLASS 12cl

#### The Reds

|                         |       |
|-------------------------|-------|
| Chianti «Villa Cardini» | 4,50€ |
| Organic Vacqueyras      | 5,00€ |
| Pic Saint Loup          | 5,00€ |

#### The Whites

|                                  |       |
|----------------------------------|-------|
| Tariquet 1 <sup>ère</sup> Grives | 4,50€ |
| Chignin Bergeron                 | 5,50€ |
| Sancerre Delaporte               | 5,50€ |

|                  |      |                     |       |
|------------------|------|---------------------|-------|
| <b>The Rosés</b> | 12cl | Côte de Ventoux PDO | 4,00€ |
|------------------|------|---------------------|-------|

## ■ THE AFTER DINNER DRINKS

|                              |     |       |
|------------------------------|-----|-------|
| Limoncello, Grappa, Calvados | 4cl | 6,50€ |
| Genepy, Get 27               | 4cl | 6,50€ |
| Pear, Vodka, Gin             | 4cl | 8,00€ |
| Rum, Cognac, Chartreuse      | 4cl | 8,00€ |
| J&B                          | 4cl | 8,00€ |
| Jack Daniel's                | 4cl | 9,00€ |
| Irish Coffee                 | 4cl | 9,50€ |