



**M E S S**  
C H A M O N I X

# Cocktails

## Signature cocktails

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

**ITALICA FIZZ** 14  
White rum, Italicus, raspberry syrup,  
fresh orange juice, rhubarb/hibiscus tonic

**ELDERFLOWER SOUR** 13  
White rum, white vermouth, lime, sugar syrup,  
elderflower mousse

**D'S FIRST** 13  
Bombay gin, cranberry juice, lime,  
strawberry syrup

**NEW FANTASY** 13  
Vodka, vanilla syrup, pineapple juice,  
lime, triple sec

**ROSE GRAPE** 13  
Gin, lemon, rosemary syrup, grapefruit juice

**WINTER'S LAST BREATH** 13  
Cognac, homemade cinnamon-orange-lemon  
syrup, homemade cinnamon-orange bitter

**COCKTAIL OF THE DAY** 15

## Chartreuse cocktails

**CHARTREUSE MULE** 14  
Green Chartreuse, lemon juice, ginger beer,  
ginger syrup

**MOJITO CHARTREUSE** 14  
Green Chartreuse, lemon juice, sparkling water,  
sugar, fresh mint

**JAPAN GREEN JULEP** 14  
Green Chartreuse, plum sake, lime, mint leaves

**ALPINE NEGRONI** 14  
Infused gin with camomile, vermouth dry,  
Yellow Chartreuse

## Mocktails

**SWEET APPLE** 8  
Apple juice, lime, honey syrup

**PURPLE JUICE** 8  
Pear juice, blueberry jam, lime

**VIRGIN MOJITO** 7  
Lemonade, lime, cane sugar, fresh mint



Prices are in euros and include all taxes and service.  
The list of allergens is available from your waiter. Some cocktails may contain egg white.  
Containers and sizes may vary between 15cl and 30cl.



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*Sharing to start*

<b>TAPAS BOARD</b> Ewe cheese fritters, beetroot hummus, PDO dairy reblochon lollipops and focaccia	21
<b>MELANOSPORUM TRUFFLE PIZZA</b> Parmesan cream and melanosporum truffle	32
<b>XXXL HOT-DOG</b> Viennese bread, wild garlic sausage, vegetables pickles and cheddar sauce	21
<b>6-PIZZETTE BOARD</b> <b>Marinara:</b> Preserved tomatoes, anchovies and olive oil   <b>Calabrese:</b> Preserved tomatoes, 'Nduja hot sausage and olive oil   <b>Ricotta:</b> Ricotta, Italian style artichokes	19
<b>ALPINE COLD MEATS &amp; CHEESES BOARD</b> Saint-Marcellin, PDO dairy reblochon, rillettes from Sallanches city, cured sausage, Savoie cured ham and its condiments	24

## *Menu of the day*

Only for lunch  
From Monday to Friday

<b>MAIN OF THE DAY</b>	14,90
<b>STARTER • MAIN OR MAIN • DESSERT</b>	20,90
<b>STARTER • MAIN • DESSERT</b>	24,90

### **Starter**

Starter of the day  
or  
Soup of the day

### **Main of the day**

### **Dessert**

Churros  
or  
Apple gratin

## *To be enjoyed*

<b>FÊTA FRITTERS</b> Cooked by the minute	7
<b>REBLOCHON LOLLIPOPS</b> PDO dairy reblochon	9,50
<b>FOCACCIA</b> Olive oil, fleur de sel and garlic butter	5,50
<b>BEETROOT HUMMUS</b> Sesame oil and hazelnuts	6
<b>RILLETTES FROM SALLANCHES CITY</b> Vegetables pickles	7,50

We only work with fresh products cooked on the spot by our brigade.  
Our dishes can vary accordingly to the disponibility of ingredients.

Prices are in euros and include all taxes and service.  
The list of allergens and the origin of meats are availables from your waiter.



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## Grill & meats

For each course, choose your side and your sauce

<b>WOOD FIRED ENTRECOTE</b> 250g, fleur de sel and mixed peppers	34
<b>PORK RIBS</b> Confit and spicy glazed <b>Double version for passionates</b>	27 52
<b>XXXL HOT-DOG</b> Viennese bread, wild garlic sausage, vegetables pickles and cheddar sauce	25
<b>GRILLED VEAL SAUSAGE</b> Artisanal sausage from Sallanches' butcher shop	22
<b>WOOD FIRED CROQUE-MONSIEUR</b> Artisanal brioche bread, regional white ham and PDO dairy reblochon cream	21
<b>CHEESEBURGER</b> 180g minced steak, red cabbage, cheddar sauce, ketchup and wholegrain mustard	21
<b>MESS BURGER</b> 200g Galice minced steak, foie gras and truffle cream	43

## An exceptionnal sharing

Choose one side and one sauce per person

<b>BEEF TOMAHAWK, AR. 1KG</b> Its unique cut allows a cooking giving it a remarquable taste	56/pers
<b>PRIME BEEF RIB</b> 1kg of pur French pleasure American style cooked	48/pers
<b>RACK OF PORK</b> Free-range from Haute-Savoie made by Sallanches' butcher shop	29/pers
<b>BRESSE POULTRY</b> Cooked in two ways, to discover all its savors	46/pers



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## Meals

<b>GNOCCHIS</b>	16
Reblochon sauce	
<b>Mountain version</b> with cured ham	19
<b>FISH &amp; CHIPS</b>	26
Cod in tempura, tartar sauce, burnt lemon and homemade French fries	
<b>LINGUINES WITH MORELS</b>	25
Tarragon and parmesan	
<b>Extra charge for melanosporum truffle</b>	12
<b>CAESAR SALAD</b>	21
Wood-fired romaine salad, free-range poultry, caesar sauce and parmesan	
<b>Vegetarian version</b>	19
<b>SOUP OF THE DAY</b>	16

## Cheese fondues

Starting from one person - Only in the evening

<b>CHARCUTERIE (CURED MEAT)</b>	26
Mix of beaufort, abundance and comté cheeses. Cured meat, wood-fired potatoes and salad	
<b>MORELS AND CHAMPAGNE</b>	34
Champagne, morels, mix of beaufort, abundance and comté cheeses. Wood-fired potatoes and salad	
<b>Mountain version</b> with cured meat	41
<b>MELANOSPORUM TRUFFLE</b>	46
Truffle, mix of beaufort, abundance and comté cheeses. Wood-fired potatoes and salad	
<b>Mountain version</b> with cured meat	53

## Sides & sauces

### SIDES

Homemade French fries  
 Romaine salad and veg pickles  
 Mashed potatoes  
 Fried winter vegetables

### SAUCES MAISON

Mayonnaise  
 Cheddar cheese  
 Penja pepper  
 Reblochon cheese  
 Barbecue  
 Smoked spicy

## Bad Kids Menu

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

### MAIN

Gnocchis, reblochon sauce  
 or  
 Minced steak with side to choose  
 or  
 Fish & chips

### DESSERT

Rice pudding  
 or  
 Chocolate mousse

### WATER SYRUP



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## Desserts

<b>GIANT PRALINE CHOCOLATE MOUSSE TO SHARE</b> Gianduja and praline	17
<b>RICE PUDDING</b> Salted butter caramel sauce	8
<b>CHURROS</b> Mascarpone cream and chocolate sauce	8
<b>APPLE GRATIN</b> Cooked by the minute and flambé with Génépi	8
<b>BIG PROFITEROLE</b> Choux pastry, vanilla ice cream, mascarpone cream and melted chocolate	14
<b>CAFÉ GOURMAND</b>	12

## Artisanal ice creams of the Alps

### ICE CREAMS

Bourbon vanilla  
Coconut  
Chocolate  
Rum and grapes  
Pistachio  
Chocolate mint  
Coffee pur arabica

### SORBETS

Pear  
Lemon  
Strawberry  
Raspberry  
Blackcurrant of Burgundy  
Mango-passion fruit  
Vineyard peach

1 scoop	3
2 scoops	6
3 scoops	8,50
Extra homemade chantilly cream	1

## Cheeses

### CHEESE BOARD

Saint-Marcellin, PDO dairy reblochon, Vercors blue cheese, Tamié and its condiments

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