

LA BRAISE - CHAMONIX
3 Allée des Bréventines - 74310 Les Houches



EVERYDAY :
12:00 - 14:00 // 19:00 - 21:30

INCL. TAXES / INCL SERVICE
CB / MASTERCARD / TICKET RESTAURANT
CHÈQUES VACANCES

WOODFIRE COOKING

WINE CELLAR

TO SHARE OR NOT

Organic Lentils Salad from Moulin du Vers Pré, 	10.
Organic Perfect Egg	
Hummus from organic Chickpeas from Moulin du Vers Pré	9.
Homemade Gnocchis with Sage Butter, Matured Comté	12.
Trout from Annecy in Gravlax, Crème with Herbs	14.
Organic Egg with Red Wine Sauce, Mushrooms, Lard from the farm	11.
Croquettes of Pork from the Farm from the Faucigny, Gribiche Sauce	12.
Veal's head Carpaccio from the Mont Blanc	12.
Homemade Terrine du Moment	14.
Snails from the Orchis Domain on a skewer, Pancetta from Aosta	14.
Angus beef Tartare from our Valley (100gr)	15.
Tasting Plate (Trout from Annecy · Croquettes · Hummus)	14.

ON THE EMBERS

BURGER < LA BRAISE >	25.
Bun bread from Bourdillat's barkery, Minced beef steak from the Valley, Raclette cheese from la Ferme des Houches, Pickled Cucumber, Salad, Onions, Gribiche Sauce, Fries	
ANGUS BEEF tartare FROM OUR VALLEY (180gr)	24.
RISOTTO ACQUERELLO DU PIÉMONT	24.
Matured Comté, Veggies from Yannick & Sylvia's Garden 	
FISH FROM OUR LAKES	28.
Acquerello Risotto from Piémont, Grilled Veggies, Seasonal Sauce	
PORK FROM THE FARM in the FAUCIGNY	26.
Your choice of Side, Seasonal Sauce	
BEEF from OUR VALLEY	29.
Your choice of Side, Seasonal Sauce	
THE AUTHENTIC ANDOUILLETTE	24.
Mustard Sauce from Savoie, Fries	
SELECTION OF MEAT & PRIME RIB OF BEEF MATURED LOCALLY SOURCED PRICE BY WEIGHT - Ask for what you want 	
SIDES	
Potatoe Fries from Annecy ... Casserole of local Veggies ... Old School Purée on Extra : 5€ Extra Salad : 3€	

YOU MAKE ME MELT !

11/2 REBLOCHON FROM THE FARM WITH PARSLEY AND GARLIC COOKED ON THE EMBERS, BABY POTATOES FROM ANNECY & COLD MEATS	25.
FONDUE FROM LA FERME DU MONT-BLANC & COLD MEATS VACHERIN /// MEULE DE SAVOIE /// COMTÉ 2 personnes minimum	29,pp

UN PETITE DOUCEUR ?

CUSTARD INFUSED WITH HAY & CRÈME BIO FROM THE VALLEY	10.
MOUSSE AU CHOCOLAT FROM SHOUKA	10.
SEASONAL DESSERT	10.
TIRAMISU W/ COFFEE FROM SHOUKA	10.
PROFITEROLES WITH CHOCOLATE FROM SHOUKA	14.

FOR LUNCH WE'RE DOING IT TOO !

Retrouvez DU LUNDI AU VENDREDI nos formules !
Main : 17€ · Starter/Main or Main/Dessert : 21€ · Starter/Main/Dessert : 24€

KIDS MENU

MINCED MEAT STEAK FROM THE VALLEY, FRIES SCOOP OF ICE CREAM SIROP	13.
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PAIN AU LEVAIN NATUREL
ARTISAN BOULANGER PINPIN - 74310 SERVOZ

BOEUF BRUNE DES ALPES & FROMAGES
FERME DE VALLORCINE - 74660 VALLORCINE

BOEUF HERENS
FERME LES 3 TERRES - 74310 LES HOUCHEs

FROMAGES
FROMAGERIE LA FRUITIERE - 74310 LES HOUCHEs

LÉGUMES, FRUITS, AROMATIQUES
GAEC SYLVIA & YANNICK VIRET
74150 MARCELLAZ ALBANAIS

COCHON FERMIER
PORC DE A à Z - 74800 ST PIERRE EN FAUCIGNY

CRÈME & LAIT BIO
FERME DU CRET JOLY - 74270 MINZIER

BOEUF / AGNEAU / PORC
ABATTOIR DU MONT BLANC - 74120 MEGEVE

BUNS À BURGER
MAISON BOURDILLAT - 74400 CHAMONIX

PÂTES ARTISANALES
PATES COTÉ MONT BLANC - 74300 ARACHES LA FRASSE

POISSONS
DU LÉMAN À L'OcéAN - 74500 MAXILLY SUR LÉMAN

CHOCOLAT & CAFÉ
SHOUKA- 74400 CHAMONIX

FROMAGE BREBIS
FERME GROETS MASTINS - 74310 LES HOUCHEs

ESCARGOTS
DOMAINE DES ORCHIS - 74330 POISY

FRUITS DES SAVOIES
THABUIS - 74800 ARENTHON

BOEUF & PORC
FERME DE CHALLONGES - 74910 CHALLONGES

LÉGUMES SECS
MOULIN DU VERS PRÉ - 74150 VALLIERES-SUR-FIER

VOLAILLES
LES VOLAILLES DU SEMNOZ - 74600 SEYNOD

MORILLES
MORILLES DU LAC - 74210 SAINT-JORIOZ