



LA

# BRAISE

· CUISINE AU FEU DE BOIS · CAVE A VIN ·



3 allée des Bréventines - Les Houches



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# WELCOME IN LA BRAISE !

In this landmark of bon vivants, we simply honour the terroir from Savoy with products carefully selected directly from local producers and farmers. Returning to a more natural and responsible way of consuming in order to support the local economy, respectful of the Earth, Living Things and People is a priority for us.

We're committed to produce the gastronomy of our region, and we're also showcasing the expertise of committed winemakers through a wine cellar with more than 400 references that we invite you to discover in our grocery section, where you'll find the products you can taste on our menu, such as natural sourdough bread from our friend PIN-PIN, Savoy mustard, honey from the valley and many other local flavours.

## OUR DEAR PRODUCERS

**NATURAL SOURDOUGH BREAD** : CRAFT BAKER PINPIN - 74310 SERVOZ

**BROWN ALPINE BEEF & CHEESES** : FERME DE VALLORCINE - 74660 VALLORCINE

**ANGUS BEEF** : FERME DE MANEGUET - 74440 TANINGES

**HERENS BEEF** : FERME LES 3 TERRES - 74310 LES HOUCHES

**CHEESES** : FROMAGERIE LA FRUITIERE - 74310 LES HOUCHES

**VEGGIES, FRUITS, AROMATICS** : GAEC SYLVIA & YANNICK VIRET - 74150 MARCELLAZ ALBANAIS

**BEEF / LAMB / PORK** : ABATTOIR DU MONT BLANC - 74120 MEGEVE

**BURGER BUNS** : MAISON BOURDILLAT - 74400 CHAMONIX

**PORK & COLD CUTS** : MAISON BAUD - 74370 VILLAZ

**FRESH PASTAS** : PATES COTÉ MONT BLANC - 74300 ARACHES LA FRASSE

**SNAILS** : HELIX MONT BLANC - 74300 MAGLAND

**CHOCOLATE & COFFEE** : SHOUKA - 74400 CHAMONIX

**GOAT CHEESE** : FERME CROETS MASTINS - 74310 LES HOUCHES

**FISH** : DU LÉMAN À L'OCÉAN - 74500 MAXILLY SUR LÉMAN

**SAVOY FRUITS** : THABUIS - 74800 ARENTHON

**BEEF & PORK** : FERME DE CHALLONGES - 74910 CHALLONGES

**DRIED VEGGIES** : MOULIN DU VERS PRÉ - 74150 VALLIERES-SUR-FIER

**POULTRY** : LA MERE GAUD - 74140 BALLAISON

**POULTRY** : LES VOLAILLES DU SEMNOZ - 74600 SEYNOD

**MORELS** : MORILLES DU LAC - 74210 SAINT JORIOZ





# #CE SOIR ON BRAISE

## FOREPLAY ALONE OR WITH OTHERS

TERRINE FROM SAVOY  
MONDEUSE WINE SAUCE & CHOCOLATE from SHOUKA  
· 9 € ·

BEEF TARTAR from the FARM of MANEGUET  
& LOCAL TOMME CHEESE  
· 18 € ·

CROQUETTES OF SMOKED TROUT FROM SAVOY  
& WHIPPED CREAM W/ HERBS  
· 15 € ·

SKEWERS OF SNAILS FROM MAGLAND (x12)  
WITH PANCETTA & GARLIC & PARSLEY CREAM  
· 18 € ·

MARROWBONE & FOCCACIA from PINPIN w/ GARLIC  
· 14 € ·

PLATTER W/ COLD MEATS FROM LA MAISON BAUD  
& PICKLES FROM THE VALLEY  
· minimum : 2 personnes : 17 € pp ·

CRUSTY FARM GOAT CHEESE, FARM BACON  
& LAMB'S LETTUCE  
· 15€ ·



Seasonal specials are the best way to enjoy our region,  
ask our staff about what's on the menu

# ON THE EMBERS ?!

ANDOUILLETTE FROM MAISON BAUD  
MUSTARD FROM SAVOY SAUCE

• 18 € •

BEEF from our ALPINE PASTURES  
born & raised in Savoy

• 22 € •

PIG'S BACK from the Farm from UPPER SAVOY

• 20 € •

FISH FROM SAVOY w/ CITRUS FRUIT BEURRE BLANC

• 28 € •

LAMB from MONT-BLANC  
to suit the cut

• 25 € •

## LA BRAISE BURGER

Bun from la Maison Bourdillat, Angus Minced beef Steak on the Grill from Maneguet, Farm Raclette w/ unpasteurized milk, Farm Bacon, Onions, Homemade Pickles, Salad, Fresh Herbs mayo

• 25 € •

## BRASERADE ON YOUR TABLE

Angus Beef from The Farm of Maneguet · Pork from the Bornes Massif

• 29 € •

SELECTION OF MEATS FROM OUR MOUNTAINS  
MATURED IN OUR CAVE

(Lamb, Pork, Poultry & Matured Beef)

Price by weight - Ask for the menu



## ANTI-GASPI !



All our plates are served with salad.  
If you don't want some, please indicate it to our staff !

Did you know that 57% of fresh salads are thrown in France ?

## ON THE SIDE

from the farm GAEC Viret

HOMEMADE FRIES

5€

SEASONAL VEGGIES  
GRATIN

6€

MASHED POTATOES  
FROM GRAND MA'

5€

## HAVE SOME SAUCE

KETCHUP  
FRESH HERBS MAYO  
MUSTARD FROM SAVOY

Special sauces :

BLUE CHEESE FROM UPPER-SAVOY : 4€  
SHALLOTS & MONDEUSE WINE : 4€  
MADAGASCAR GREEN PEPPER : 4€



## YOU MAKE ME MELT...

La Braise's Fondue with 3 Cheeses\*

from la Fruitière des Houches

· 26 € ·

MINIMUM 2 PERS.

Half Reblochon from the Farm cooked on the Brasero\*

Reblochon from the Farm selected by La Fruitière des Houches

· 26 € ·

Accompany your cheese dream a plate of Cold Meats from la  
Maison Baud + 5 € per person ·

Raclette w/ unpasteurized milk from the Valley  
grilled by the fire  
& Cold Meats from la Maison Baud\*

· 32 € ·

\*(Served w/ Salad & Potatoes)

## KIDS MENU



1 Sirop  
Minced meat Steak  
Homemade Fries  
1 Scoop of Ice Cream

## DESSERTS ?

Discover our homemade  
& seasonal desserts  
& all very local !

## LUNCH MENU

from MONDAY to FRIDAY

Cauldron cooked & on the Grill with the best products of our valley !

18 € Starter + Main or Main + Dessert

21 € Starter + Main + Dessert

(+ 1 € Coffee or Tea)



# DRINKS MENU

## APERITIF ?

Ricard _____	4 €	Apérol Spritz _____	12 €
Pontarlier _____	4 €	Salvia Spritz _____	12 €
Whisky _____	9 €	Gin Tonic (Altitude) _____	12 €
Kir _____	9,5 €	London Mule _____	12 €
(Blackcurrant/Raspberry/Blueberry/Peach)		Bloody Mary _____	12 €
Sparkling Kir _____	12,5 €	Made in La Braise (blueberry liqueur, natural fizzy wine, cognac) _____	15 €

## BEERS & CIDER

Blond BS (Draft) _____	25cl 4 €	50cl 7,50 €
Draft of the moment _____	25cl 4 €	50cl 8 €
Amber Ale (Bottle 33cl) _____		7 €
Nonne Triple (Bottle 33cl) _____		9 €
Cidre from Upper Savoy Les Pentes BIO (Bottle 75cl) _____		22 €

## SODAS & JUICES

Yaute Cola _____	4 €
Yaute Tea _____	4 €
Mona Soda _____	5 €
Juices from Le Prince (Apricot / Tomato / Orange /Apple-Raspberry) _____	5 €
Lemonade & Diabolo _____	5 €
Sirop à l'eau (Grenadine, Lemon, Mint, Almonds, Peach) _____	3 €

## LIL LIQUEUR ? (4cl)

Génépi _____	9 €	Armagnac _____	12 €
Get 27 _____	9 €	Téquila _____	9 €
Cognac _____	9 €	Rhum _____	9 €
Chartreuse _____	9 €	Sotol _____	12 €
Élixir from la Grande Chartreuse _____			15 €

## WATER

Stoppons the transportation of water in plastic or glass bottles !

Filtered water OR Sparkling water by CRYO :

5€ per table · as much as you want

## SOMETHING HOOOOT ?

**SHOUKA**  
TORRÉFACTEUR D'ALTITUDE

Espresso _____	2,5 €	Alps Herbal Tea _____	4 €
Decaffeinated _____	2,5 €	Mint Green Tea _____	4 €
Cappuccino _____	4,5 €	Black Tea _____	4 €
Irish Coffee _____	15 €		



# WINE LIST

## NOTRE CAVE À VIN

### Wines of the Moment 8 €

Des vins locaux surprenants, à découvrir, grâce à nos multiples références de notre Cave à Vin !

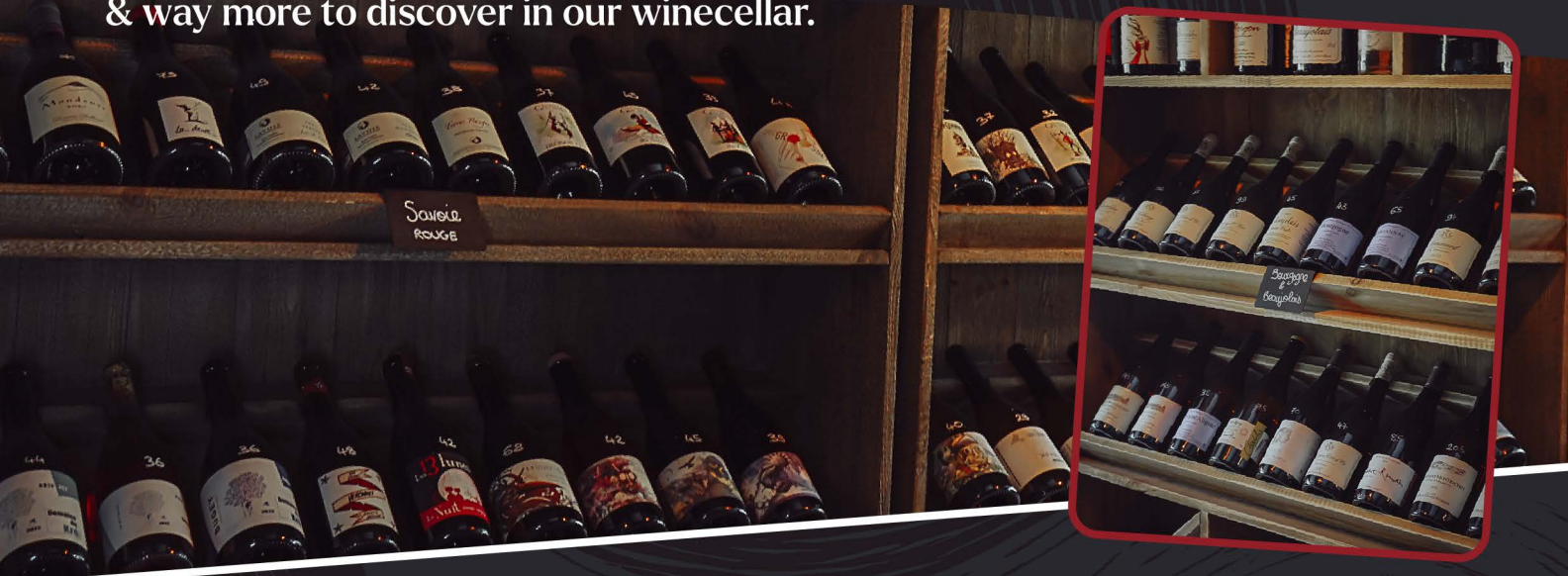
### Selected Wines 12 €

Des grands vins à savourer, présentant le meilleur des vignes françaises, italiennes & suisses



Here are the most passionate & committed winemakers we have the honour to work with :

Ludovic Archer - Domaine Giachino - Vins des Allobroges  
Fabien Jouve - Famille Pichon - Guilhem Dardé - Sylvain Pataille  
Huber Verdereau - Terra Vitæ Vinum - Le Facteur Château Ferrière - Le Puy Chèrouche - Lucas Madonia - Alta Langa - Dosset - Corentin Houillon  
Natacha Chave - Frédéric Agneray - Domaine Giudicelli - Xavier Benier  
Clau de Nell - Château Fonroque - Jean François Ganeva - Domaine Belluard  
Domaine du Kré - Maison Buisson - Domaine de l'Iserand - Gilles Berlioz  
Jean Max - Myrko Tépus - Angeli - Jules Métras - Pierre Gonon - Trevallon -  
Jean François Ganevat - Domaine de Beudon - Les Petits Rien - Domaine Belluard  
& way more to discover in our winecellar.



Discover our whole winecellar flashing this QR code or by visiting it

 Ask for a tasting at the cellar and benefit from professional advice on a private and personalised basis, ideal for adding to your cellar and/or seasonal rentals.