



#CE SOIR ON BRAISE !

FOREPLAY

Marrowbone flamed w/ Genepi*	11 €
Pâte en Croûte de la Maison Baud <small>(Pork, Veal, Black trumpet & Vermouth de Savoie)</small>	15 €
Snails from Magland w/ Persillade*	x6 : 8€ x12 : 14€
Organic Deviled Egg from Savoy	8 €
Smoked Trout from Savoy & sour cream	16 €
Cold Meats & Cheese Board Maison Baud & La Fruitiere des Houches*	22 €

*Starters served w/ toasted sourdough bread from our friend Pin-Pin.

YOU MAKE ME MELT...

Reblochonade (melted reblochon from savoy)	28 €
Fondue de la Braise <small>Vacherin, Abondance, Beaufort, Comté, Gruyère Suisse</small>	26 €
Fondue de La Braise w/ Morels from Haute-Savoie	32 €
(Served w/ Salad & Potatoes)	
Greet yourself with Cold Meats from Maison Baud	5 €/pers.

ON THE EMBERS...

L'Andouillette from Savoy from la Maison Baud	12 €
Sirloin Matured Steak - Montbéliarde 180g	17 €
Wanna Double-down ? 360g	34 €
Marinated Pork Ribs from Mont-Blanc	27 €
Grilled Octopus from Brittany	24 €
Braised Ham from Mont-Blanc 200g	14 €
BURGER « LA BRAISE »	simple : 22€ double : 26€
<small>Brioche Bread from l'Al'Pain , Flamed Mont-Blanc Beef, Reblochon Fermier, Homemade Pickles, Salad, Onions, Secret Sauce)</small>	
Braised Chicken Salad façon «Caesar Salad»	17 €

ON THE SIDE

Homemade Fries	5 €
Roasted Potatoes w/ parsley & garlic	8 €
Casserole of seasonal vegetables	6 €

HAVE SOME SAUCE !

HOMEMADE

Ketchup / BBQ / Tarragon Mayonnaise / Mayonnaise/ Mustard from Savoy

Special ones :

Reblochon	4 €
Seasonal Mushrooms	6 €

SELECTION of CURED PRIME RIB STEAKS & RIB STEAKS FROM OUR MOUNTAINS

Price on Demand - Ask for the selection



ANTI-GASPI !



All our dishes are served with fresh Salad. If you don't want some, please advise our staff. Did you know that 57% of fresh salad are thrown away in France ?

A SWEET NOTE ?

The authentic Crème Brûlée	8 €
Chocolate Mousse from Shouka	9 €
Seasonal Fruits Crumble from Savoy	8 €
Sheep Cottage Cheese from Les Houches w/ honey or salt & pepper	7 €
Artisanal Ice Cream	2 scoops 3€ 3 scoops 5,50 €
<small>vanilla, chocolate, strawberry, caramel, grapefruit)</small>	

KIDS MENU

1 Syrup
Minced Beef & Homemade Fries
1 Scoop of Ice Cream



3 allée des Bréventines - Les Houches



04 50 53 82 78



contact@labraisechamonix.com

APERITIF ?

Ricard	4€	Apérol Spritz	12€
Pontarlier	4€	Salvia Spritz	12€
Whisky	9€	Gin Tonic (Altitude)	12€
Kir	7€	London Mule	12€
(Blackcurrant/Raspberry/Blueberry/Peach)		Bloody Mary	12€
Fizzy Kir	12€	Wine specials (glass)	8€
Yaute Tea 	12€		

BEERS & CIDER

Blond BS (Draft)	25cl	50cl	
	4€	7,50€	
White BS (Draft)	25cl	50cl	
	4€	7,50€	
Red (Bottle 33cl)			7€
Nonne Triple (Bottle 33cl)			9€
Cider from Haute-Savoie Les Pentes BIO (Bottle 33cl)			6€

SOMETHING HOT ?

SHOUKA
TORRÉFACTEUR D'ALTITUDE

Espresso	2,5€	Alps Herbal Tea	4€
Cappuccino	4,5€	Earl Grey Tea	4€
Hot Chocolate	5€	Mint Green Tea	4€

SODAS & JUICES

Yaute Cola	4€
Yaute Tea	4€
Yaute Limonade	4€
Mona Soda	5€
(Ginger Beer, Apricot-Peach, Bloody Orange, Strawberry-Raspberry)	
Jus de fruits Le Prince	5€
(Apricot / Tomato / Orange /Apple-Raspberry)	
Syrup	3€
(Grenadine, Lemon, Mint, Almond, Peach)	
Eau by Cryo	3€
(Still or Sparkling)	

LIL LIQUEUR ? (4cl)

Génépi	9€	Armagnac	9€
Get 27	9€	Téquila	9€
Cognac	9€	Rhum	9€
Black Spirit	7€	Sotol	12€



LA **BRAISE**

· CUISINE AU FEU DE BOIS · CAVE A VIN ·



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