

LE BIVOQUAC

WITH YOU A GREAT MEAL

Aperitifs

Kir (Blackcurrant liquor, white wine)	5€00
Kir (Blueberry liquor, white wine)	5€00
Kir (Blackberry liquor, white wine)	5€00
Kir (Raspberry liquor, white wine)	5€00
Kir (Chestnut liquor, white wine)	5€00
Pastis	4€00
Porto	5€00
Martini	5€00
Suze	5€00
Guignolet	5€00

*Taxes included
in our prices,
For one person*

SUGGESTION OF THE DAY

*watch out
the black board*

**Credit cards accepted
above 15€50**

Thank you

WINE

GLASS 3€80 JUG

Red wine

	L	1/2L	1/4L
Bordeaux	23€50	13€00	7€10
Côte du Rhône	23€50	13€00	7€10
Gamay de Savoie	23€50	13€00	7€10

White wine

Chignin	23€50	13€00	7€10
Abymes	23€50	13€00	7€10
Alsace	23€50	13€00	7€10

Rosé de Provence

23€50	13€00	7€10
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BOTTLES

75cl

Vins de Savoie

Les Rouges

Gamay de Jongieux	26€00
Mondeuse d'Arbin	31€40

Les Blancs

Chignin Bergeron	40€70
Abymes	26€00
Apremont	32€20

Côte du Rhône

Rouges

Gigondas	44€90
Beaumes de Venise	36€20
Vacqueyras	34€80
Crozes Hermitage	37€40

Bordeaux

Rouges

Haut-Médoc	42€20
Montagne Saint-Emilion	41€70

Bourgogne

Rouge

Mercurey	42€20
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Blanc

Aligoté	33€60
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Côte de Provence

Rosé

Perle de Roseline	31€80
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Champagne

62€00

Our wine bottles are conserved in a wine cave

DRINKS

Draught beer Fischer

Demi ou panaché

Bar

3€80

Tables

4€50

Pint

7€20

7€80

Bière du Mont Blanc bottles

Blonde

6€70

Blanche

6€70

Rousse

6€70

No Alcool

3€90

Sodas

4€90

Coca-cola, Orangina, Gini, Schepps

Sirop with water

3€00

Fruit juice

4€70

Orange, apple, apricot, pineapple, grapefruit, grapes, pera, tomato

Mineral water

1 l

50 cl

Evian

4€60

3€60

Badoit

5€20

4€20

Perrier 33 cl

4€60

Cider

75 cl

Demi sec

14€00

Hot Drinks

Coffee

2€40

Cream coffee

2€50

Americano

3€10

Cappuccino

4€90

Tea

3€90

Hot chocolate

4€90

Hot wine

4€90

Grog

4€90

Friendship coffee (La Grolle) minimum 2 pers

11€30

Digestifs

Pear, Génepy, Cognac, Armagnac, Calvados, Grappa

7€00

DESSERTS

Royal pie	8€70
Apple pie, red fruit juice, vanilla ice cream, whipped cream	
Home made caramel cream	7€00
Chocolate profiteroles	8€00
Banana split	9€10
Vanilla, chocolate, strawberry ice cream, banana, hot chocolate, whipped cream	
Chocolate Sunday	9€10
Chocolate ice cream, hot chocolate, whipped cream	
Coffe Sunday	9€10
Coffe ice cream, coffe, whipped cream	
Pear Belle Hélène	9€10
Vanilla ice cream, pear, hot chocolate, whipped cream	
Island Sunday	9€10
Passion fruit ice cream, kiwi, pineapple, liquor, whipped cream	
Freshness Sunday	9€10
Lemon ice cream, kiwi, liquor, whipped cream	
Mont-Blanc Sunday	9€10
Vanilla ice cream, chestnut cream, meringue, whipped cream	
Colonel	9€10
Lemon ice cream, Vodka	
Général	9€10
Vanilla ice cream, Whisky	
After-eight	9€10
Chocolate mint ice cream, pipermenthe	
William	9€10
Pear ice cream, pear liquor	
Bivouac Sunday	9€10
malaga ice cream, hot chocolate, cream, banana, pear, almonds, whipped cream	

CHEESE

Cheese platter 9€50
Reblochon, Saint-Marcellin, Roquefort

Soft white cheese with cream 7€20

Soft white cheese with jam 7€90

CRÊPES

Sugar 5€20

Butter and sugar or sugar and lemon 6€30

Jam 6€80
blueberry, strawberry, raspberry, redcurrant

Home made chocolate 6€80

Nutella 6€80

Banana, chocolate, almonds 9€10

Pear, chocolate, almonds 9€10

Sugar + one ball of ice cream 7€20

Grand-Marnier, Cointreau 9€10

Chestnut cream 6€50

Whipped cream extra 1€50
All combination are possible

OUR SPECIALTIES

Souvlaki	15€90
Chicken or salmon steak, as you wish tomato, onions, salad, cream, rolled in a special pitta, sprinkled with paprika	
With fries	19€70
Tzadziki	7€40
Cream cheese with cucumber and olive oil	
CHX platter	28€40
Beef steak pavé, bacon, grilled onions, tomato, salad, cream, dressing and fries	
Bivouac platter	23€20
Pitta, hamburger steak with egg, tomato, salad, cream, with fries	
Charolaise platter	28€40
Baked potatoes, beef steak, tomato, salad, cream and bacon	
Périgourdine platter	22€10
Baked potatoes, chicken liver, tomato, salad, cream and bacon	
Nordic platter	24€30
Baked potatoes, smoked salmon, tomato, salad, cream, lemon, crust	
Iséroise platter	18€20
Baked potatoes, tomato, Saint-Marcellin cheese melted, salad, nuts	

SAVOIE SPECIALTIES

Savoie veal escalope **26€80**

Veal escalope, ham, cheese, mushrooms, cream
with baked potatoes

Savoyard fondue, minimum 2 persons

Melted cheese with bread

With 3 cheeses **19€10**

With tomatoes **21€80**

With " cèpes ", forest mushrooms **21€80**

With Reblochon cheese **23€50**

Tartiflette + green salad **19€90**

Melted reblochon cheese baked on potatoes and bacon,

Roulé savoyard stuffed pancake **16€00**

Home made creation

"Matafan", ham, cheese, mushrooms, cream, baked in oven

With green salad **17€60**

Croute savoyarde Hot bake **16€00**

Bread, bacon, mushrooms, cheese, cream, white wine

With green salad **17€60**

Berthoud **21€20**

Abondance cheese, madère wine, garlic, baked in oven, with potatoes

Raclette minimum 2 persons **26€40**

With charcuterie, pickle, baked potatoes

Accompagnement

Smoked ham or charcuterie **8€00**

Green salad **4€50**

GRILLED MEAT A LA PLANCHA

*Our meat comes either with fries, spaghetti's, baked potatoes, or green salad, as you wish
Home made mayonnaise*

Beef steak, pavé (200/220g) 24€10

With herbs, or pepper, or onions

Beef steak, entrecôte (200/220g) 24€10

with maître d'hôtel butter, or pepper, or onions

Home made hamburger steak (170g) 15€80

Home made hamburger steak with egg (170g) 17€10

Chicken leg 15€80

With herbs or garlic

Andouillette grilled with onions 17€10

Beef steak, entrecôte (400g) for 2 persons 46€00

RAW STEAK

Tartare steak 24€10

Cannibal steak 24€10

FISH

Salmon steak 17€30

CHARCUTERIE

Charcuterie platter 11€50

Ham, smoked ham, saucisson, butter, pickle

Smoked ham platter 11€50

Ham and Fries 11€00

Fries 5€50

PASTA

Home made lasagna

Bolognaise 17€20

Tuna 17€90

Carbonara 17€20

Salmon 17€90

Roquefort 17€20

Spaghetti

Bolognaise 13€90

Provençale 13€90

Roquefort 13€90

Carbonara 13€90

Salmon 15€50

HOME MADE SOUPS

Only the winter

Farmer soup 11€00

Vegetables only

Gratinée soup 11€50

French onion soup

SALADS

<i>Home made dressing</i>	<i>Classic</i>	<i>Big size</i>
Green salad	5€10	///////
Tomato salad	9€70	12€90
Tomato salad with féta cheese	11€80	14€60
Mixed salad salad, tomato, cucumber, onions	10€20	13€40
Niçoise salad salad, tomato, cucumber, egg, tuna, anchovy, olives	11€80	14€60
Savoyard salad salad, tomato, ham, cheese, nuts	11€80	14€60
Greek Salad salad, tomato, onions, cucumber, féta, olives, olive oil and lemon juice	11€80	14€60
Hot cheese salad salad, tomato, "Saint-Marcellin" cheese, nuts, crust	11€80	14€60
Country salad salad, tomato, egg, bacon, onions, crust	11€80	14€60
Chicken liver Salad salad, tomato, egg, chicken liver, onions, crust	14€90	18€20
Roquefort salad salad, tomato, egg, Roquefort, onions, crust	14€90	18€20
Nordic salad salad, tomato, smoked salmon, onions, butter, lemon, crust	14€90	18€20

SAVOYARD MENU

Savoyard salad

plus

as you wish

Tartiflette

au reblochon laitier (cheese)

or

Savoyard fondue

Comté / Emmenthal / Beaufort (cheeses)

Minimum 2 persons for Fondue

plus

Blueberry crêpe

23€90 per person