



MENU

HEALTHY GOOD CONCEPT

DELISCHUSS



EAT IN/ TAKE AWAY
FOOD AND BEVERAGES

THE COLD CORNER

All of our cold dishes are available in the display inside the Déli Schuss.
Everything is homemade with fresh and seasonal products.

SALADS

MIMI'S BOWL

Quinoa, Hummus, Raw and Cooked seasonal vegetables,
Roasted pumpkin seeds, Pickled red onions, Homemade vinaigrette.

EAT IN	TAKE AWAY
15,50 €	14,00 €

SKIER'S BOWL

Vinegar rice, French smoked trout, Egg, Raw and Cooked seasonal
vegetables, Sesame duo, Salty or Sweet soy sauce
or Homemade gluten-free vinaigrette.

17,00 €	15,50 €
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TODAY'S SALAD

Small or large size, these salads change daily,
and can be found in the display case !

7,00 €	5,50 €
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SANDWICHES

CHICKEN WRAP

Wheat tortilla, Lightly spiced chicken, Homemade hummus,
Grated carrots, Feta cheese, Pickled red onions, Fresh greens.

9,50 €	6,50 €
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TROUT BAGEL

Bagel bread, French smoked trout, Cucumber, Lemon-dill ricotta,
Pickled red onions, Fresh greens.

11,50 €	8,50 €
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VEGAN FOCACCIA

Homemade focaccia bread, Homemade hummus,
seasonal roasted vegetables, Fresh basil, Roasted nuts.
(Extra feta cheese +2€)

11,00 €	8,00 €
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SUMMER SAVORY TART

Seasonal vegetable tart, savory cheese cake or Quiche,
our cheffe renews the flavours everyday !

9,50 €	6,50 €
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FEEL FREE TO ASK FOR A TOASTED BAGEL, FOCACCIA OR SUMMER PIE !

CHILDREN'S MENU - 12 €

FOR WELL-BEHAVED CHILDREN UNDER 10 YEARS OLD

Water Syrup, Mini Croque Monsieur or Mini Quiche/Tart, a Chocolate cornflakes cluster or a Shortbread
cookie or Fruit or A scoop of ice cream. *

*Changes to the menu = price modification.

HOT CORNER

FROM 11:30 AM TO 2:50 PM

On the set, hot dishes, burgers and croque monsieur are served with a little salad.

CHEF'S INSPIRATION

THE TARTIFLETTE

The well known boss's tartiflette ! Served with salad and country ham.

TODAY'S SPECIAL

THE BURGERS

CHEF'S BURGER (AVAILABLE GLUTEN FREE : PLEASE ASK OUR STAFF)

Burger bun, French ground beef patty, Déli Schuss sauce, Grilled eggplant, Roasted tomatoes, Pickles, Fresh greens.

MIMI'S BURGER (AVAILABLE VEGAN OR GLUTEN FREE : PLEASE ASK OUR STAFF)

Homemade burger bun, Vegan chickpea quinoa and mustard patty, Vegan mayo, Crunchy pickled vegetables, Roasted mushrooms, Leek fondue, Fresh greens.

SIDE OF GREEN SALAD

+ 4 €

GLUTEN-FREE BUN

+ 1 €

HOMEMADE VEGAN BUN

+ 1 €

EXTRA BEEF PATTY

+ 5 €

EXTRA VEGAN PATTY

+ 3 €

CROQUE MONSIEUR

THE CLASSIC

Bechamel, ham with herbs, comté, focaccia bread.

THE MAXI CROC

Like a classic, with two floors.

EXTRA SIDE OF POTATOES   

4,00 €

4,00 €

EXTRA VEGAN MAYONNAISE + 0,60 €   

18,00 €

15,50 €

19,00 €

16,00 €

19,00 €

17,00 €

17,50 €

15,50 €

13,50€

11,00 €

16,50 €

14,00 €

THE SWEET CORNER

Deserts, biscuits and pastries are made every day, on site, with fresh products and lots of love.
Regarding prices, they differ depending on your consumption style : Eat in or take away !
Have a look in the window !

HOT BEVERAGES

Our coffee is furnished by Mokxa, specialty coffee roaster's.
The origin of our coffee beans changes regularly -- feel free to ask our barista to learn more !
All our drinks can be served ices (cold with ice cubes) !

MULLED WINE : 4 €	AFFOGATO : 8 €	AMERICANO (LONG COFFEE)	2,00€
ESPRESSO	2,00€	MACCHIATO	2,50€
DOUBLE EXPRESSO	3,60€	COFFEE FILTER	3,00€
RISTRETTO	2,00€	ICED COFFEE With milk ad + 1,50€ or Vanilla, sugar or orgeat (almond) syrup + 0,50 €	4,00€

MILK-BASED BEVERAGES

CAPPUCCINO	4,00€	VIENNESE COFFEE	5,00€
BABYCCINO	2,50€	HOT CHOCOLATE	4,00€
LATTE	4,50€	CHILDREN HOT CHOCOLATE	3,50€
FLAT WHITE	4,50€	VIENNESE CHOCOLATE	5,00€
CHAÏ LATTE (DIRTY CHAÏ + 1€)	4,50€	MATCHA PREMIUM JAPAN	5,00€
CHOCO CHAÏ	5,00€	PUMKIN SPICE LATTE	4,50€
LÈ RÈNA DES PRAZ LE P'TIT BARBU	5,00€	With a shot of espresso : 5,50€	
Latte with Reine des Prés in Savoyard dialect.		UBE LATTE	5,00€
MOKA	5,00€	CHOCO CHESTNUT	8,00€
MAPLE LATTE	5,50€	DISTILLERIE DES ARAVIS CONTAINS ALCOHOL	
GOLDEN LATTE	5,00€		

EXTRA DAIRY FREE MILK: + 0,80€ / SYRUP: + 0,50€ (hazelnuts, chestnut, vanilla, orgeat...)

MAPPLE SYRUP OR HOMEMADE CARAMEL : + 1,00€ / DECAF : + 0,20 € / WHIPPED CREAM : + 0,50 €

CHICORY (WITHOUT CAFFEINE) + 0,50 € / ESPRESSO SHOT +1€

TEA AND INFUSION

DAMMANN - 4,30 €

JASMIN *Green tea, Jasmin flower*

NIGHT IN VERSAILLES *Green tea, Flower petals, Aroma (Bergamot, Kiwi, Peach, Violette).*

MISS DAMMANN *Green tea, Ginger bites, Lemon essential oil, Passion fruit and Flower petals aroma.*

4 RED FRUITS *Black tea, Strawberry and Currant bites, Current, Raspberry, Strawberry, Cherry aroma.*

SPICE FLAKES *Black tea, Orange peel, Gingerbread, flower petals.*

CAPPUCCINO *Black tea, Cocoa pieces, Nougatine, Chocolate chips, Coffee bean aroma.*

VERBENA INFUSION

EARL GREY YIN ZHEN *Black and White tea (Camellia sinensis), Essential oil of bergamot, Fower petals.*

BREAKFAST *Black tea (Camellia sinensis).*

JARDIN BLEU *Black tea, Rhubarb, Wild raspberry, Flowers petals.*

PLAISIRS DES THÉS - 4,30 €

MINT ORGANIC

ROOIBOS BLOOD ORANGE ORGANIC

BAKED APPLE FROM GRANDMA

LE P'TIT BARBU - 4,30 €

TIZAN'NA DES ARAVIS ! *Flowers and Leaves of fireweed.*

COLD BEVERAGES

BIGALLET'S SYRUP

Strawberry, Raspberry, Balckcurrent, Mint, Blueberry, Peach, Orgeat, Cherry, Lemon, Grenadine, Grapefruit, Violet, Elderberry, Vanilla, Hazelnut, Chestnut, Verbena, Mirabelle plum, Cane sugar.

DIABOLO

Same as syrup flavors, but with lemonade !

HOMEMADE LEMONADE

Lemon, Ginger and Brown sugar.

HOMEMADE ICED TEA

YAUTE TONIC

Sweet bitterness.

YAUTE COLA

Artisanal cola from the Brasseurs Savoyards.

YAUTE MATÉ

Sparkling drink, rich in caféine but low in sugar, with many virtues.

2,80€

3,80€

4,50€

4,00€

4,00€

4,00€

4,00€

HOME MADE SPARKLING WATER

50CL : 2,00€
1L : 3,00€

ARTISANAL ICED TEA VEYRAT

Fresh, sweet and fruity.

4,00€

ARTISANAL LIMONADE VEYRAT

Sparkling beverage with sweet lemon flavor.

4,00€

GINGERBEER VEYRAT

4,50€

KOMBUCHA

5,00€

ORANGEADE

3,60€

FRESHLY SQUEEZED ORANGE JUICE 15CL : 3,00€

3,00€

FRUIT JUICE ALAIN MILLIAT

Apple, Pear, Peach, Apricot, Tomato.

4,70€

LEMON SLICE SUPPLEMENT : +0,30€ per person

CIDRES « LES PENTES »

BIMBAMBOUM - 33 CL

4,50€

LE GOÛT DU RISQUE - 33 CL

4,50€

POIRASOL - 75 CL

12,50€

THE WINES

SELECTION OF WINES BY THE GLASS - 5,00 €

White / Red / Rosé

BEERS ON DRAFT

BEER «OURS» FROM CAQUOT BREWERY

	HALF	33CL	PINT
OURS CLASSIC LAGER	4,00€	5,00€	7,50€
OURS CLASSIC WHITE	4,50€	5,50€	8,00€
OURS RED IPA	4,50€	5,50€	8,00€

EXTRA PICON : 1€ / SYRUP : 0,50€ / LEMON SLICE : + 0,30 € per person.

BOTTLED BEERS 33 CL

«OURS» FROM CAQUOT BREWERY

BLONDE BEER WITH VERBENA 5,50€

BIÈRE DES GORGES

WHITE LEMON BERGAMOTE 6,00€

AMBER CHESTNUT GENTIAN 6,00€

GLUTEN FREE BEER 25 CL 3,50€

ALCOOL FREE LAGER BRASSEURS SAVOYARDS 4,00€

STRONG ALCOHOLS

OUR COCKTAILS

BAILEY'S COFFEE 7,00€

Coffee, bailey's, and our special twist, Rhum !

SPRITZ 8,50€

Apérol, Prosecco, Tonic, Citrus.

LEMON SPRITZ 8,50€

Limencello, Prosecco, Tonic, Citrus, Rosemary.

BLACK MAPLE 9,00€

Espresso, Whisky, Maple syrup, Cinnamon, Whipped cream.

ESPRESSO MARTINI 9,00€

Coffee liquor, Vodka, Espresso shot.

CÂLIN DU MONT 9,50€

Mountain's hug in Savoyard dialect.

*Espresso, Aspérule syrup from Le P'tit Barbu, Amaretto, Whole milk, Tonka bean, Cannelle.
Hot drink.*

BUT ALSO ...

RICARD OR PASTIS BARDOUIN (4 CL) - MARTINI (5 CL) - SUZE (5 CL) - BLANC CRÈME (12CL)	5,00€
GÉNÉPI - LIMONCELLO (4 CL)	6,00€
JET 27 - GIN (4 CL)	7,00€
KIR PROSECO (12 CL) - JACK DANIEL'S (4 CL)	9,00€
CHARTREUSE VERTE (4 CL) - CHESTNUT WHISKY (4 CL)	10,00€
<i>EXTRA SODA OR JUICE</i> 🌿	1,00€
<i>EXTRA SYRUP</i>	0,50€

WE ALSO HAVE A FEW OTHER ALCOHOL BOTTLE, FEEL FREE TO ASK OUR STAFF !

PLATTERS

AVAILABLE ALL DAY LONG

PLATTER OF THE DAY

Country ham, Mild Comté cheese, Pickles.

HOME MADE HUMMUS



(VEGAN AND GLUTEN-FREE OPTION AVAILABLE)

Chickpea puree with cumin and tahini, served with focaccia, to share... and vegan!

LEMON AND AROMATIC HERBS RICOTTA



(VEGAN AND GLUTEN-FREE OPTION AVAILABLE)

Served with focaccia, to share with friends !

GLUTEN-FREE BREAD 🌿

	FOR 2
	9,00€
	8,00€
	9,00€
	+ 1,00€

WAFFLES

FROM 2:00 PM TO 6:30 PM

SALTED WAFFLES

TROUT WAFFLE

Smoked trout, Ricotta cream, Lemon zest, Fresh herbs.

SWEET WAFFLES

NATURE

SUGAR

ARTISANAL JAM

Lou Fenérêts.

ARTISANAL HONEY

Lou Fenérêts.

CHESTNUT CREAM

HOME MADE CARAMEL

3,50€

3,80€

4,80€

4,80€

5,00€

5,20€

MAPLE SYRUP

HOME MADE CHOCOLATE

LA JEANETTE

Home made salted caramel waffle, with apple sauce, sweet granola, caramel splits and whipped cream.

LA MARIE LOU

Dark chocolate, strawberry, roasted almonds, whipped cream, vanilla ice cream.

EXTRA WHIPPED CREAM

5,50€

5,50€

9,00€

9,50€

1,00€



BREAKFAST MENU
FROM 8:30 AM TO 11:30 AM
STARTING AT 7€

HAVE A LOOK
AT OUR SLATES !

BRUNCH
ONLY ON SUNDAYS,
FROM 10:00 AM TO 2:50 PM
STARTING AT 24 €

THE COMPOSITION OF OUR BRUNCH
CAN BE FOUND ON OUR SLATES.

MÖVENPICK ICE CREAMS

Mövenpick's ice creams are made of carefully selected ingredients, for a unforgettable alpine experience. The high quality Cream is providence from family-owned Farms, based on the heart of Swiss's alps.

ICE CREAMS

SWISS CHOCOLATE
VANILLA DREAM
CARAMELITA
CRUNCHY ESPRESSO
PISTACHIO
STRACCIATELLA
STRAWBERRY
BLUEBERRY CHEESECAKE
BANOFFEE*

SORBETS

APRICOT
RASPBERRY
LEMON AND LIME
BLACKCURRANT
ALMOND MILK *

**Flavours not included in the Mövenpick range.*

ICE CREAM PRICES

1 SCOOP	3,50€
2 SCOOPS	6,20€
3 SCOOPS	8,50€
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EXTRA : TOPPING	0,50€
<i>Caramel burst, Roasted almonds, 3 chocolates Crousti'choc (gluten), Homemade sweet granola, Hazelnut.</i>	
NAPPING	1,00€
<i>Whipped cream, 50% dark chocolate coulis, Homemade salted butter caramel.</i>	
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SUNDAES :	
ARAVIS	9,50€
<i>Chocolate, Pistachio, Whipped cream, Dark chocolate coulis, Aravis cake bites, Hazelnut.</i>	
CHAT PERCHÉ	10,50€
<i>Strawberry, Apricot, Raspberry, Whipped cream, «Langue de chat» sablé, Homemade sweet granola.</i>	
AFFOGATO	8,00€
<i>Vanilla, Whipped cream, Double espresso, Melted dark chocolate.</i>	
MAKE YOUR OWN CUP OF ICE CREAM !	9,50€
<i>(3 scoops + 1 topping + 1 napping)</i>	



VEGETARIAN / GLUTEN FREE / LACTOSE FREE

**VEGETARIAN ? VEGAN ? GLUTEN FREE ?
ASK US !**

ALLERGEN LIST AVAILABLE FOR CUSTOMERS AT THE COUNTER.

**PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES
BEFORE PLACING YOUR ORDER. WE WILL DO OUR BEST TO
ACCOMMODATE YOU !**

PICNIC IS STRICTLY FORBIDDEN, WITH OR WITHOUT BUYING ANYTHING.

**BAGS ARE SOLD AT 0,20€
DISPOSABLE CUTLERY SETS ARE SOLD AT 0,50€.**

DÉLI SCHUSS

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