



MENU

HEALTHY GOOD CONCEPT

DELI
SCHUSS



EAT IN/ TAKE AWAY
FOOD AND BEVERAGES

TEL. +33 (0)4 50 23 19 94 / DELISCHUSS.COM /   @DELISCHUSS

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 or Cooked seasonal vegetables, Roasted pumpkin seeds, Pickled red onions, Homemade vinaigrette.

SKIER'S BOWL

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

TODAY'S SALAD

Today's salad, it changes all the time ! Carrot, lentils, beetroot, cabbage...these are small portions, you can try it with a bagel, or a wrap!

SANDWICHES

CHICKEN WRAP

Wheat tortilla, Lightly spiced chicken, Hummus, Grilled eggplant, Grated carrots, Fresh greens.

VEGAN WRAP

Wheat tortilla, Homemade coleslaw, Cucumber, Pickled onions, Paprika roasted chickpeas, Hummus, Fresh greens.

TROUT BAGEL

Homemade bagel, French smoked trout, Cucumber, Radish, Pickled onions, Lemon-dill ricotta, Fresh greens.

HAM-FILLED CROISSANT

Croissant, Herb ham from the Bauges region, Comté cheese, Homemade mustard bechamel, Grated emmental.

FOCACCIA SENZA CARNE

Homemade focaccia bread, Caponata (eggplant, tomato, onion, celery, capers, balsamic vinegar), Feta cheese, Toasted hazelnuts, Fresh greens.

EAT IN TAKE AWAY

15,50 € 14,00 €

17,00 € 15,50 €

7,00 € 6,00 €

8,50 € 6,50 €

8,50 € 6,50 €

11,00 € 8,50 €

8,50 € 6,00 €

10,50 € 8,00 €

FEEL FREE TO ASK FOR A TOASTED BAGEL, FOCACCIA OR HAM FILLED CROISSANT !

CHILDREN'S MENU - 12 €

FOR WELL-BEHAVED CHILDREN UNDER 10 YEARS OLD

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

DAILY QUICHE SPECIAL OR SEASONAL VEGETABLE TART

Same, we are not fixed. Most of the time, it's vegetarian.

THE BURGERS

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

Ground beef patty (Maison Boudet), Zucchini, Cherry tomatoes roasted in balsamic, Pickled vegetables, Fresh greens, Déli Schuss sauce, Homemade burger bun.

CLERK'S BURGER

Breaded chicken cutlet, Zucchini, Maple-glazed roasted peppers, Onion confit, Pickles, Fresh greens, Curry and paprika cream sauce, Homemade burger bun.

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

Vegan chickpea quinoa and mustard patty, Fresh greens, Lemony vegan mayo, Grilled eggplants, Crunchy pickled vegetables, Homemade burger bun.

GLUTEN-FREE BUN

+ 1 €

HOMEMADE VEGAN BUN

+ 1 €

EXTRA BEEF PATTY OR CHICKEN BREAST

+ 5 €

EXTRA VEGAN PATTY

+ 3 €

EXTRA ROASTED SWEET POTATOES WITH BURGER

+1,50 €

(As substitute for burger's potatoes)

CROQUE MONSIEUR

THE CLASSIC

Bechamel, ham with herbs, comté, focaccia bread.

THE MAXI CROC

Like a classic, with two floors.

EXTRA SIDE OF POTATOES

A small side of potatoes, cooked in the oven, to accompany your croque, wraps or bagels...

EXTRA SIDE OF ROASTED SWEET POTATOES

EXTRA VEGAN MAYONNAISE + 0,60 €

EAT IN	TAKE AWAY
17,50 €	15,50 €
17,50 €	15,50 €
8,50 €	6,00 €
18,00 €	16,00 €
18,00€	16,00€
17,50 €	15,50 €
13,50€	11,00 €
16,50 €	14,00 €
4,00 €	4,00 €
5,50 €	5,50 €

THE SWEET CORNER

Deserts, biscuits and pastries are made every day, on site, with fresh products and lots of love.
Find the display inside the entrance door. Regarding the prices, we ad 1 € for every pastries
eat up on site. (The prices on the display concerns the take out sales.)

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 whith ice cubes) !

EXPRESSO	2,00€	ICED COFFEE	4,00€
RISTRETTO	2,00€	With milk ad + 1,50€	
AMERICANO (LONG COFFEE)	2,00€	or Vanilla, sugar or orgeat (almond) syrup + 0,50 €	
MACCHIATO	2,20€	CHAÏ LATTE (DIRTY CHAÏ + 1€)	4,50€
CHICORY CHERICO	2,50€	CHOCO CHAÏ	5,00€
With milk (+0,50€)		MOKA	5,00€
FILTER COFFEE	3,00€	MAPLE LATTE	5,50€
DOUBLE EXPRESSO	3,50€	GOLDEN LATTE	5,00€
CAPPUCCINO	4,00€	VIENNESE COFFEE	3,00€
LATTE	4,50€	HOT CHOCOLATE	4,00€
FLAT WHITE	4,50€	VIENNESE CHOCOLATE	4,50€
		CHESTNUT CHOCOLATE	8,00€
		DISTILLERIE DES ARAVIS CONTAINS ALCOHOL	

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 €

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).

PLAISIRS DES THÉS - 4,30 €

MINT ORGANIC

ROOIBOS BLOOD ORANGE ORGANIC

BAKED APPLE FROM GRANDMA

COLD BEVERAGES

BIGALLET'S SYRUP

2,80€

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

DIABOLO

3,80€

Same as syrup flavors, but with lemonade !

YAUTE TONIC AB

4,00€

Sweet bitterness.

YAUTE COLA AB

4,00€

Artisanal cola from the Brasseurs Savoyards.

ARTISANAL ICED TEA VEYRAT AB

3,90€

Fresh, sweet and fruity.

HOME MADE SPARKLING WATER

50CL : 2,00€

1L : 3,00€

ARTISANAL LIMONADE VEYRAT AB

3,90€

Sparkling beverage with sweet lemon flavor.

GINGERBEER VEYRAT AB

4,50€

RASPBERRY UCHA KOMBUCHA AB

5,00€

ORANGEADE AB

3,60€

FRESHLY SQUEEZED ORANGE JUICE 15CL : 3,00€

FRUIT JUICE ALAIN MILLIAT AB

4,70€

Apple, Pear, Peach, Apricot, Tomato.

LEMON SLICE SUPPLEMENT : +0,30€ per person

BEERS ON DRAFT AB

BEER «OURS» FROM CAQUOT BREWERY

OURS CLASSIC LAGER

HALF

PINT

4,00€

7,50€

OURS CLASSIC WHITE

4,50€

8,00€

OURS RED IPA

4,50€

8,00€

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

BOTTLED BEERS 33 CL AB

«OURS» FROM CAQUOT BREWERY

BLONDE BEER WITH VERBENA

5,50€

RED IPA BEER

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€

CIDRES « LES PENTES » AB

LE CHAT - 33 CL

4,50€

GOÛT DU RISQUE - 33 CL

4,50€

POIRE À PLUIE - 75 CL

11,00€

THE WINES

DOMAINE DES MARAVILHAS

« Domaine des Maravilhas » has multiple terroirs. Cultivated in biodynamics, they offer living wines, with minerality and flavors, who are available in Châteauneuf du Pape, Lirac, Laudun, and Côte du Rhône appellations.

DOMAINE DU LOOU

Meaning « Labour » in provencal language, it's a familial exploitation situated in Roquebrussane, on historical viticultural lands.

FLORENT HÉRITIER

Florent Héritier is filled with passion, he prepares his biological wines with love, from the Roussette to the Rosé, without forgetting the Mondeuse. One thing is sure, the confession d'étrable won't let you down!

RED WINES

ALICE - DOMAINE DES MARAVILHAS

PRADAU - DOMAINE DES MARAVILHAS

THE BOSS'S CUVÉE - DOMAINE DES MARAVILHAS

Pitcher wine : 25cl - 7,50 € / 50cl - 12,50 €

WHITE WINES

CONFESSION D'ETRABLES - FLORENT HÉRITIER

ÀLICE - DOMAINE DES MARAVILHAS

ROSÉ WINES

TERRES DU LOOU - DOMAINE DU LOOU

GLASS

BOTTLE

25,00 €

30,00 €

5,00 €

4,50 €

25,00 €

5,00 €

30,00 €

4,00 €

22,00 €

STRONG ALCOHOLS

OUR COCKTAILS

BAILEY'S COFFEE

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

7,00€

SPRITZ

Apérol, Prosecco, Tonic, Citrus.

8,50€

LEMON SPRITZ

Limencello, Prosecco, Tonic, Citrus, Rosemary.

8,50€

BLACK MAPLE

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

9,00€

EXPRESSO MARTINI

Coffee liquor, Vodka, Expresso shot.

9,00€

BUT ALSO ...

GENEPI - LIMONCELLO - LA DOUCE (4 CL)	5,00€
MARTINI (ROUGE/BLANC) - SUZE (4 CL)	4,50€
RICARD - PASTIS BARDOUIN BLEU - GIN (4 CL)	6,00€
VODKA - RHUM AMBRÉ (4 CL)	7,00€
CHESTNUT WHISKY FROM THE DISTILLERIE DES ARAVIS	7,00€
CHARTREUSE VERTE (4 CL)	9,00€
JACK DANIEL'S (4 CL)	9,00€
RHUM ARRANGÉ TI (4 CL)	8,00€
EXTRA SODA OR JUICE 🍷	1,00€
EXTRA SYRUP	0,50€

PLATTERS

AVAILABLE ALL DAY LONG

FOR 2

PLATTER OF THE DAY

9,00€

Country ham, Mild Comté cheese, Pickles.

HOME MADE HUMMUS 🌿 (VEGAN AND GLUTEN-FREE OPTION AVAILABLE)

8,00€

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

RICOTTA WITH LEMON AND FRESH HERBS 🌿 (VEGAN AND GLUTEN-FREE OPTION AVAILABLE)

9,00€

Served with focaccia, to share with friends !

GLUTEN-FREE BREAD 🍷

+ 0,50€

WAFFLES

FROM 2:00 PM TO 6:30 PM

SALTED WAFFLES

TROUT WAFFLE

9,00€

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

SWEET WAFFLES

NATURE

3,50€

SUGAR

3,80€

ARTISANAL JAM

Lou Fenérêts.

4,80€

ARTISANAL HONEY

Lou Fenérêts.

4,80€

CHESTNUT CREAM

5,00€

HOME MADE CARAMEL

5,20€

MAPPLE SYRUP

5,50€

HOME MADE CHOCOLATE

5,50€

LA JEANETTE

8,00€

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

LA MARIE LOU

8,00€

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

EXTRA WHIPPED CREAM

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.**

ICE CREAMS FROM ALPS

We have selected for you an artisanal ice cream made by a « Master Artisan Glacier » located in the heart of the Alps. It is thanks to a rigorous selection of the most noble raw materials that Glace des Alpes offers you reference products.

OUR ICE CREAMS

CARAMEL

COFFEE

VANILLA

STRACCIATELLA

(gluten)

SICILIAN PISTACHIO

(nuts)

ALMOND MILK

(nuts)

BANOFFEE

(gluten, nuts)



OUR SORBET

LEMON AND BASIL

(celery)

STRAWBERRY

RASPBERRY

BLUEBERRY

APRICOT

CHOCOLATE

(soya, nuts, gluten)

WHITE PEACH JASMINE

ICE CREAM PRICES

1 SCOOP

2 SCOOPS

3 SCOOPS

3,50€

6,20€

8,50€

EXTRA :
TOPPING

*Caramel burst, Roasted almonds, 3 chocolates Crousti'choc (gluten),
Homemade sweet granola, Hazelnut.*

0,50€

NAPPING

Whipped cream, Dark chocolate, Caramel, Red fruits coulis.

1,00€

SUNDAES :

ARAVIS

Chocolate, Pistachio, Whipped cream, Dark chocolate coulis, Aravis cake bites, Hazelnut.

9,50€

CHAT PERCHÉ

White peach jasmine, Apricot, Raspberry, Whipped cream, «Langue de chat» sablé, Homemade sweet granola.

10,50€

AFFOGATO

Vanilla, Whipped cream, Espresso, Melted dark chocolate.

7,00€

MAKE YOUR OWN CUP OF ICE CREAM !

(3 scoops + 1 topping + 1 napping)

9,50€



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

TEL. +33 (0)4 50 23 19 94 / DELISCHUSS.COM /   @DELISCHUSS