LE CAESAR'S

MONTGENEVRE 1850

BY LE PETIT CREUX

Drinks & Food Menu

Drinks Menu

Beers – Soft Drinks – Water

Draught Beers

Jupiler 5,2°	25 cl	4,00 €	50 cl	7,50 €
Add Picon 18°	3 cl	0,50 €	6 cl	1,00 €

Bottled Beers & Cider

Jupiler Alcohol-Free 0,0°	25 cl	4,00 €
Pietra IPA 6°	33 cl	6,00 €
Val de Rance Brut Cider 4,5°	33 cl	5,00 €

Soft Drinks & Juices

Coca-Cola, Coca-Cola Zero, Sprite, Orangina	33 cl	3,80 €
Oasis Tropical, Lipton Ice Tea	33 cl	3,80 €
Schweppes Tonic, Schweppes Citrus	33 cl	3,80 €
Granini Orange, Apple, Pineapple	25 cl	4,00 €

Water

Evian still	100 cl	5,50 €
San Pellegrino sparkling	100 cl	5,50 €
Perrier sparkling	33 cl	3,80 €

Teisseire Syrups

Syrup with water Peach, Raspberry, Grenadine, Orgeat, Strawberry, Blackcurrant, Sour Lemon, Mint, Lemon	33 cl	2,50 €

Hot Drinks

Espresso	1,70 €
Long Black, Macchiato	1,90 €
Café Crème, Double Espresso, Hot Chocolate, Tea, Herbal Tea	3,00 €
Cappuccino, Viennese Hot Chocolate	3,50 €
Mulled Wine, Hot Toddy, Green Choc	4,00 €
Irish Coffee	8,00 €

Drinks Menu

Aperitifs – Spirits – Digestifs

Aperitifs

Pastis 51 45°	2 cl	3,00 €
Ricard 45°	2 cl	3,00 €
Kir / Sparkling Kir Blackcurrant, Blackberry, Peach · 12,5°	12 cl	3,50 €
Campari 25°	5 cl	5,50 €
Martini Bianco / Rosso 14,5°	5 cl	5,50 €
Americano 14,5°	12 cl	6,50 €
Spritz Aperol, Campari, Limoncello · 12,5°	18 cl	9,00 €

Spirits

St James White Rum 40°	4 cl	8,00 €
Captain Morgan Spiced Gold 35°	4 cl	8,00 €
Sobieski Vodka 37,5°	4 cl	8,00 €
Gordon's Gin 37,5°	4 cl	8,00 €
William Lawson's Whisky 40°	4 cl	8,00 €

Digestifs & Liqueurs

Green Génépi 40°	4 cl	7,00 €
Limoncello 25°	4 cl	7,00 €
Grappa 37,5°	4 cl	7,00 €
Baileys 17°	4 cl	7,00 €
Get 27 Green 17,9°	4 cl	7,00 €
Cognac 40°	4 cl	8,00 €
Green Chartreuse 55°	4 cl	8,00 €

Drinks Menu

Wines & Bubbles

House Wine by the Carafe

Escapade Red IGP Vaucluse	25 cl	4,50 €	50 cl	8,00 €
Escapade Rosé IGP Vaucluse	25 cl	4,50 €	50 cl	8,00 €
Escapade White IGP Vaucluse	25 cl	4,50 €	50 cl	8,00 €

Provence

Divine Restanque Red IGP Var	75 cl	22,00 €
Divine Restanque White IGP Var	75 cl	22,00 €
Divine Restanque Rosé IGP Var	75 cl	22,00 €
Paradis Essenciel Red, organic AOP Coteaux d'Aix	75 cl	25,00 €
Paradis Essenciel White, organic AOP Coteaux d'Aix	75 cl	25,00 €
Paradis Essenciel Rosé, organic AOP Coteaux d'Aix	75 cl	25,00 €

Languedoc-Roussillon

Brescou Chardonnay White IGP Pays d'Oc	75 cl	27,00 €
Brescou Pinot Noir Red IGP Pays d'Oc	75 cl	27,00 €

Savoy

Apremont White AOP Vin de Savoie	75 cl	27,00 €

Rhône Valley

Vieux Clocher Red AOP Vacqueyras	75 cl	36,00 €

Bordeaux

Lalande de Pomerol Red AOP Lalande de Pomerol	75 cl	39,00 €

Loire Valley

Saint Romble White AOP Sancerre	75 cl	39,00 €

Champagne & Sparkling

Charles du Roy Brut sparkling wine	75 cl	23,00 €
Charles Mignon Premier Cru AOP Champagne	75 cl	80,00 €

Starters

Homemade Foie Gras ---------- **18,00 €**

Semi-cooked foie gras, Guérande salt, onion confit and fig jam.

Homemade Savoyard Pie ---------- **10,00 €**

Potato, bacon, Reblochon cheese and cream, served with green salad.

Homemade French Onion Soup ---------- **10,00 €**

Onions, white wine, homemade croutons and cheese, all au gratin.

Charcuterie Platter ---------- **10,00 €**

Charcuterie & Cheese Platter ---------- **16,00 €**

Salads

Salade Paysanne ---------- **15,00 €**

Salad, tomato, smoked duck breast and melted raclette cheese on toast, pine nuts and honey.

Salade Landaise ---------- **15,00 €**

Salad, tomato, smoked duck breast, homemade croutons and toasted walnuts.

Salade Niçoise ---------- **13,00 €**

Salad, tomato, tuna, anchovies, hard-boiled egg, olives and peppers.

Salade du Berger ---------- **15,00 €**

Salad, tomato and warm goat's cheese on toast, pine nuts and honey.

Green Salad ---------- **6,00 €**

Service and taxes included

Main Courses

Beef Rib (approximately 1 200 g) ---------- **42,00 €**

Served with French fries or salad and a choice of sauce (pepper or Roquefort).
Minimum 2 people, price per person.

Thick-cut Rump Steak (approximately 300 g) ---- **23,00 €**

Duck Breast (approximately 300 g) ---------- **21,00 €**

Homemade Beef Tartare (approximately 180 g) --- **18,00 €**

Rump Steak (approximately 170 g) ---------- **17,50 €**

Minced Beef Steak (approximately 150 g) ---------- **14,00 €**

Sides: French fries or baked potato with chive sauce, and green salad.

Pepper, Roquefort or honey sauce ------- **2,00 €**

Kids' Menu · 13,50 €

Ham & French Fries or **Nuggets & French Fries**
or **Minced Beef Steak & French Fries**

2 Scoops of Ice Cream and **1 Drink**

Service and taxes included

Pizzas

Eat in or take away

Margarita ---------- 10,00 €
Tomato, mozzarella, olives, oregano.

Prosciutto ---------- 11,00 €
Tomato, mozzarella, ham, olives, oregano.

Funghi ---------- 11,00 €
Tomato, mozzarella, fresh mushrooms, olives, oregano.

Regina ---------- 11,00 €
Tomato, mozzarella, ham, fresh mushrooms, olives, oregano.

Capra ---------- 13,00 €
Cream, mozzarella, goat's cheese, honey and walnuts, olives, oregano.

Napolitaine ---------- 11,00 €
Tomato, mozzarella, anchovies, olives, oregano.

Spianata ---------- 13,00 €
Tomato, mozzarella, spianata and peppers, olives and oregano.

Vegetarian ---------- 13,00 €
Tomato, mozzarella, fresh mushrooms, onions, peppers and olives.

Savoyard ---------- 13,50 €
Tomato, mozzarella, cured ham and raclette cheese, onions, olives and oregano.

4 Cheeses ---------- 12,00 €
Tomato, mozzarella, goat's cheese, Roquefort, Parmesan, olives and oregano.

Tartiflette ---------- 14,00 €
Cream, mozzarella, potato, onion, bacon, Reblochon, olives and oregano.

Cruda ---------- 16,00 €
Tomato, mozzarella, rocket, cured ham, Parmesan, olives and oregano.

Extra egg / topping – 1,00 € **Extra charcuterie** -- 2,00 €

Service and taxes included

Specialities

Homemade Tartiflette ---------- **16,50 €**

Potato, onions, bacon, cream and Reblochon cheese.

Royal Tartiflette ---------- **19,00 €**

Tartiflette served with charcuterie.

Roasted Camembert ---------- **17,00 €**

Oven-baked Camembert, potatoes and salad.

Extra charcuterie: 6 €

*For 2 people or more (price per person)

Caésar's Pierrade* ---------- **28,00 €**

3 meats (duck breast, beef, turkey), 3 sauces (cocktail, aioli, Roquefort), vegetables (courgette, onion, pepper, fresh mushroom) and French fries.

Fondue Bourguignonne* ---------- **26,00 €**

Beef, 3 sauces, French fries and salad.

Two-Meat Fondue* ---------- **26,00 €**

Turkey and beef, 3 sauces, French fries and salad.

Savoyard Cheese Fondue* ---------- **22,00 €**

Emmental, Abondance, Comté, garlic and white wine, served with green salad.

Royal Fondue* ---------- **26,00 €**

Savoyard fondue, salad, potatoes, condiments and charcuterie.

Raclette* ---------- **26,00 €**

Raclette cheese, potatoes, condiments, salad and charcuterie.

Service and taxes included

Desserts

Fromage Blanc ---------- **6,00 €**

Honey, strawberry coulis, blueberry jam or chestnut cream.

Homemade Crème Brûlée ---------- **6,50 €**

Homemade Panna Cotta ---------- **6,50 €**

Tarte Tatin ---------- **7,00 €**

Caramel, whipped cream and a scoop of vanilla ice cream.

Flambéed Banana ---------- **9,00 €**

Banana flambéed in rum, vanilla ice cream and whipped cream.

Homemade Chocolate Mousse ---------- **6,50 €**

Homemade Tiramisu ---------- **6,50 €**

Cheese Platter ---------- **9,00 €**

Service and taxes included

Ice Creams

Flavours

Vanilla, Chocolate, Strawberry, Coffee, Coconut, Mint Chocolate,
Caramel, Rum & Raisin,
Blackcurrant, Raspberry, Lemon, Pear.

1 Scoop	2,50 €	2 Scoops	4,00 €
3 Scoops	5,00 €	Extra whipped cream	2,00 €

Chocolat Liégeois ---------- 7,50 €
Homemade chocolate sauce, vanilla and chocolate ice cream, whipped cream.

Café Liégeois ---------- 7,50 €
Iced coffee, vanilla and coffee ice cream, whipped cream.

Dame Blanche ---------- 7,50 €
Homemade chocolate sauce, vanilla ice cream and whipped cream.

César ---------- 7,50 €
Homemade caramel sauce, vanilla and caramel ice cream, whipped cream.

Mont-Blanc ---------- 7,50 €
Chestnut cream, vanilla ice cream and whipped cream.

Africaine ---------- 7,50 €
Homemade chocolate sauce, coconut ice cream and whipped cream.

Banana Split ---------- 7,50 €
Banana, homemade chocolate sauce, vanilla, strawberry and chocolate ice cream, whipped cream.

Colonel ---------- 7,50 €
Lemon sorbet and vodka.

Service and taxes included