

Les fondus de ROCCO



OUR SELECTION

The traditional pebble soup	12
The Roches Blanches cheese fondue	36
Delicatessen meat board	14

Imaginated with our cheese master Benoit Lemarié, a blend of four characterful cheeses :

- Raw milk Beaufort - Matured up to 12 months
- Raw milk Emmental de Savoie - Matured up to 12 months
- Raw milk Comté - Matured between 8 to 12 months
- Farm Abondance cheese

OUR DESSERTS

Wild blue berries tart	13
Meringue and double sour cream	12
Homemade ice creams & sorbets	6/ scoop

OUR WINES

		12cl	75cl
W H I T E	Apremont Domaine Blard - Cuvée Thomas 2023	10	50
	Coteaux d'Aix en Provence, domaine Oddo, cuvée des Roches Blanches	12	65
	Savoie - Les Vins du Lemán, Terroir d'Altitude, Chasselas Vieille Vignes 2019		69
R E D	Savoie Mondeuse Domaine du Colombier 2022	10	50
	IGP Alpilles Domaine Fontchêne Les Antiques 2021	14	71
	Bourgogne Clos aux moines 2020		80

OUR LIQUORS

	4cl
Dom Bénédicte	12
Chartreuse verte	12
Chartreuse jaune	15

Net prices in euros, taxes and service included.
A list of dishes with details of allergens is available if you wish.