

# · Le **Coulant** Baraqué ·

« Nous Allons En Faire Tout Un Fromage... »

cheese

shop

cheese

bar

wine

bar

restaurant

## Those Who Inspire Us...

We're greeting you in a single purpose, to please you by sharing our love for cheese and the culinary richness of our region, in a familial and cosy atmosphere.

We've carefully chosen every single one of our suppliers, which are in reality true partners, themselves driven by the passion of their job and by the quality of their products.

We mature ourselves our cheeses, to suggest them to you at the right moment, when your taste buds will enjoy it the most !

We cook everything ! From the starter to the dessert to offer you the best experience in mouth

## Nights Events



Every thursday evening we offer you an all you can eat fondue dinner  
How does it work ? This is really simple : We serve you as desired with a reel pleasure !  
Nevertheless, it is up to you to manage your appetite, a surcharge of 5€ will be charged in case of waste.

Remember to make a booking, either by phone or directly on our website.

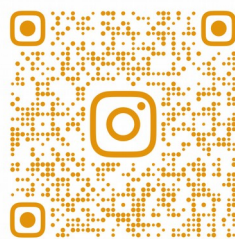
[www.lecoulantbaraque.fr](http://www.lecoulantbaraque.fr)

## Continue The Experience At Home !



Our cheeses, deli meats, wines and lots of other local products are available to sell in our shop.  
Luc and his team will greet you in at the same schedules as the restaurant opening hours.

We continue to propose our fondue or raclette only on pre-order, you can visualise it on :



@LECOULANTBARAQUE

An allergen list is available on request – Net prices – Checks notes not agreed

# Soft Drinks

## At The Source

Evian (still water)	1L	5 €
San Pellegrino (sparkling) 50 cl	3 €	1L
Perrier (sparkling)	33cl	4 €

## Bio From Savoie

 Lime Lemonade	33cl	4,50 €
 Ice Tea from the Alps	33cl	4,50 €
 Yaute Cola	33cl	4,50 €

## The Basics

### Cordial

*mint, lemon, grenadine, raspberry, peach, strawberry, barley, blackcurrant, blackberry, violet*

25 cl 2 €

### Lemonade and fruit cordial

25 cl 3 €

### Fruit juice Granini

*orange, apple, apricot, grapefruit, strawberry, pineapple, ace, tomato*

25 cl 3,50 €

### Coca-Cola

33 cl 3,80 €

### Coca-Cola Zero

33 cl 3,80 €

### Schweppes Agrumes

33 cl 4 €

## Mocktail

### Virgin Saint-Germain

*Edelflower cordial, lemon juice, apple juice,*

33cl 7 €

### Virgin Pina Colada

*pineapple juice, coconut milk, cane sugar*

33cl 7 €

### Amor

*strawberry juice, apple juice, grenadine cordial*

33cl 6,50 €

### Afterglow

*pineapple juice, orange juice, orange, raspberry cordial*

33cl 6,50 €

# Alcoholic Drinks

## Aperitif

Kir (blueberry, raspberry, peach, blackcurrant, blackberry, chestnut)	12 cl	4,50 €
Sparkling Kir	10 cl	6,50 €
Champagne kir	10 cl	10,50 €
Royal Seyssel	10 cl	6 €
Champagne Bruno Oyance Brut	10 cl	10 €
▪ Apéro baraqué	10 cl	6,50 €
Ricard or Pastis from the Alpes	2 cl	3,50 €
Suze, Porto	4 cl	4 €
Vermouth from Savoie (red or white)	4 cl	5 €
Whisky Coca Ballantine's	4 cl	7 €
Whisky Ballantine's	4 cl	6 €
Whisky Jack Daniel's	4 cl	8 €
Whisky Coca Jack Daniel's	4 cl	9 €
Whisky Cardhu	4 cl	9 €
Rum : Diplomatico or Don Papa	4 cl	9 €

## Bottle Beer

### Brasserie du Mont Blanc

White, amber, genepi flavour 33 cl 5,80 €

### Brasseurs Savoyards

BS Nonne IPA (6,3°) 33 cl 6 €

BS Ambrée (7°) 33 cl 5,50 €

IPA Fruty alcohol-free (0,2°) 33 cl 4,50 €

### Brasserie de Chanaz

Bière noisette (blonde 5°) 33 cl 6 €

« Etoile noire » (6,7°) (Black) 33 cl 6 €

## Draft Beer

	Half pint 25 cl	Pint 50 cl
Draft beer Mont Blanc	3,80 €	6,80 €
Monaco (cordial, beer, lemonade)	3,80 €	6,80 €
Panaché (beer lemonade)	3 €	5,50 €
Picon Beer	4 €	7,50 €
Extra cordial	0,20 €	0,40 €

## Cocktails

Pina Colada 6cl Rum, pineapple juice, coconut cream, cane sugar	9 €
Genep' Mule 4cl genepi, lemon juice, ginger beer, sugar	10 €
Saint-Germain 4cl elderflower liqueur, sparkling wine, fresh mint sugar, perrier	10 €
Savoie Spritz 4cl Aperol, sparkling wine, perrier, orange slice	10 €
Baraqué 4cl Vermouth white, sparkling wine, Perrier, lemon, ginger, timut pepper	12 €

## Gourmet Preludes

<b>A Small artisanal Deli meat</b>	7 €
<b>Little Cheese Plate</b>	8 €
<b>Artisanal terrine (to share)</b>	12 €
<b>3 Cheese Plate</b>	12,50 €
Composed with the 3 best cheeses depending on the season and the cheese-maker mood	
<b>Diots Plate (to share)</b>	14 €
Cooked in a red wine sauce, with a hint of genepi and red onions	
<b>Selection of artisanal Deli meat (to share)</b>	12 €
Composed with corned beef from the Alpes, boiled ham, cured ham from savoie, rosette and Coppa. Artisanal fabrication by the butcher Baud.	
<b>Cheese and Deli mixed plate (to share)</b>	16 €
Composed with a selection of artisanal deli meat and the 3 best cheeses according to the season and the cheese maker mood.	

## Salad

<b>Baujue</b>	17,50 €
Brick off Tôme des Bauges (cheese), dry beef, betts,carotts, apple, walnuts, red onion pickles and salade	
<b>Extra portion of homemade chips</b>	3,80 €

## Kids Menu (~10ans)

10€

Choose between:

**Boiled Ham or Diot**

one side :

**home made potatoes or  
seasonnal veggies or mixt**

**Tartiflette**

with or without salad

And one dessert :

**1 Scoop Of Icecream or Chocolate Mousse**

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## Our Meats

■ **Les Diots Savoyards** ■ 20 €

Cooked in a red wine sauce, with a hint of genepi and red onions  
Served with homemade potatoes and salad.

**Beef Back Steak (≈300g)** 23 €

## Our Hamburgers And Veggie Burger



*All our Burger are available in a vegetarian version  
with our homemade vegetarian steak.  
All our hamburgers are served with homemade chips.  
Our Buns are made by local Bakery "La Marmotte Gourmande"*

■ **Corbac Burger** ■ 19 €

Cheese of the moment (see blackboard), french minced beef 150gr, cured ham, red onion, fresh tomatoes, salad,

**Raclette Burger** 19 €

Raclette of your choice : unpasteurized milk or smoked , french minced beef 150gr, cured ham, red onion, betts, carotts, salad, served with homemade fries and salad

**Savoyard Burger** 21 €

Breaded Farmhouse Reblochon, french minced beef 150gr, cured ham, red onion, betts, carotts,, salad.

### Eat your meat as you like it !



Rare  
Medium Rare  
Medium  
Well Done

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# Our Chef's Best

## ■ Assiette Baraquée ■

17,50 €

Homemade chips topped with the melted cheese of your choice : unpasteurised raclette, smoked or cheese of the day (see blackboard) served with a selection of artisanal deli meat : Cured ham, boiled ham, rosette, gherkins, red onions, betts, carrots, salad.



This dish is also available in a vegetarian version, a vegetable plate replace the deli meat

## THE Tartiflette of our mountains

20 €

Farmhouse Reblochon grilled on a bed of Savoyard bacon, onions and creamed potatoes, served with green salad.

## The Tartif of the moment

22 €

The cheese of the moment (see blackboard) grilled on a bed of Savoyard bacon, onions and creamed potatoes, served with green salad.

## The “Croûte Savoyarde aux cèpes”

20 €

Oven baked bread with our mushroom fondue cheese preparation, served with ham and salads

## The marmite baraquée

28 €

Pot of melted moelleux du Revard with black garlic (250g) served with diots savoyard to dip in, homemade potatoes and salad

*This dish requires a minimum cooking time of 20 minutes.*

## Matouille (2 persons)

21€/pers

Farmhouse Tôme des Bauges rubbed with garlic, melted with white wine from Savoie in the oven served with steamed potatoes to dip in and a plate of artisanal deli meat.



This dish is also available in a vegetarian version, a vegetable plate replace the deli meat

*This dish requires a minimum cooking time of 25 minutes.*

## Our Fondues



*From 2 persons, price per person*

*Our Fondues are prepared with the matured cheese from our cellar. They are served with green salad*

Extra deli meat portion 7€/pers

Extra homemade fries portion 3,80€/pers

**Fondue savoyarde (From 2 persons )** 19€/pers

Comté, Beaufort été, Gruyère suisse d'Alpage, white wine from savoie, served with green salad

**Fondue cèpes (From 2 persons)** 21€/pers

**Fondue du coulant (From 2 persons)** 24€/pers

Exceptional fondue, which changes every month, check our blackboard or ask us !

## Our Raclettes



*The raclettes are ripened by us in our cheese cellar and are served with an assortment of local deli meats, salad and steamed potatoes*

**Unpasteurized Raclette (from 2 persons )** 23€/pers

**Smocked Raclette(from 2 persons )** 26€/pers

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## In The Maturing Cellar

Little Cheese plate 8 €

■ **3 Cheese Plate** ■ 12,50 €

Composed with the 3 best cheeses depending on the season and the cheese-maker mood.

## Home-made Sweet Treats

Cottage Cheese 5 €

Chocolate mousse 6,50 €

Creme brulee 6,50 €

Tiramisu speculoos 7,50 €

■ **Goupil Dessert** ■ *(see blackboard)* 8,50 €

Coffee Gourmand  
3 treats depending on the chef's mood ! 10 €

Tea, americano, decaf or infusion Gourmand (Kusmi BIO)  
3 treats depending on the chef's mood ! 10,50 €

## Frozen Delights All Our Ice-cream Are Coming From Renzo, Local Artisan

### The Must Try

**Dame blanche** 8 €

Vanilla ice cream, chocolate topping, whipped cream

**Café liégeois** 8 €

Coffee ice cream, vanilla ice cream, hot coffee, whipped cream

**Chocolat liégeois** 8 €

Chocolate ice cream, vanilla ice cream, chocolate topping, whipped cream

**Caramel liégeois** 8 €

Caramel ice cream, vanilla ice cream, caramel topping, whipped cream

### The Impressives

**Mont Blanc** 9,50 €

Vanilla ice cream, chestnut ice cream, meringue, sweetened chestnut purée, whipped cream

■ **Baraquée** ■ 9,50 €

Salted butter caramel ice cream, vanilla, hazelnut, chocolate topping, crushed pralines, whipped cream

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# The Scoops

## Ice Cream

coffee, chartreuse, chocolate, genépi, vanilla, hazelnut, salted butter caramel, honey, yogurt, pistachio.

## sorbets

lemon, strawberry, vine peach, exotic fruits, blueberry

1 scoop	2 scoops	3 scoops	4 scoops
3 €	5 €	7 €	9 €
	Extra whipped cream or coulis		1 €

# The Tippy Ones

<b>Savoyarde scoop</b>	Génépi ice cream, génépi (2cl)	9 €
<b>Chartreuse scoop</b>	Chartreuse ice cream, Chartreuse (2cl)	9 €
<b>Colonel scoop</b>	Lemon sorbet, vodka (2cl)	9 €
<b>Irish coffee</b>	Whisky Ballantines (4cl), brown sugar, coffee, whipped cream	10 €

# Hot Beverages

 **Tea/tisane (Kusmi)** 3,80 €

## Coffee

Espresso	1,90 €
Decaf	1,90 €
Americano	2 €
Double	3,10 €
Extra cream/milk	0,20 €

# Liqueurs/Digestifs

4cl

Get 27, Get 31, Bailey's, Limoncello	5,50 €
Gentiane, Mont Corbier, Cognac Hennessy, Calvados, Poire	6,50 €
Génépi	7,50 €
Chartreuse verte ou jaune	8 €
Whisky Jack Daniel's	8 €

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**- Le Coulant Baraqué -**

Rhum Diplomatico ou Don Papa, Whisky Cardhu

9 €

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