



# · Le **Goulant** 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. All our meats are cooked slowly in a « smoker », which give this taste so characteristic and allow to combine grilled and tenderness at the same time

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

## Every Thursday Evening Of Summer This Is...

Our All You Can Eat Pork Ribs Night !!! 20€ per person  
The operation is very easy, we serve you unlimited pork ribs marinated in a honey and whisky sauce with great pleasure !  
However, it is your responsibility to manage your appetite, an extra 5€ will be charged in case of waste.  
Don't forget to book your table, either by phone or directly on our website  
[www.lecoulantbaraque.fr](http://www.lecoulantbaraque.fr)



## Take Us 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 small takeaway menu only on pre-order, you can visualise it on :

<http://www.lecoulantbaraque.fr/nos-plats-a-emporter/>



# Soft Drinks

## At The Source

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

## Bio From Savoie

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

## 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 3,50 €

### Coca-Cola Zero

33 cl 3,50 €

### Schweppes Agrumes

33 cl 4 €

## Mocktail

### Virgin Mojito

*Lemon cordial, lime, fresh mint, cane sugar, perrier*

33cl 6 €

### Virgin Pina Colada

*pineapple juice, coconut milk, cane sugar*

33cl 6 €

### Amor

*strawberry juice, apple juice, grenadine cordial*

33cl 6 €

### Afterglow

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

33cl 6 €

# Alcoholic Drinks

## Aperitif

Kir (blueberry, raspberry, peach, blackcurrant, blackberry, chestnut)	12 cl	4 €
Sparkling Kir	10 cl	6,50 €
Champagne kir	10 cl	10,50 €
Royal Seyssel	10 cl	6 €
Champagne Bruno Oyance Brut	10 cl	9 €
▪ 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	8 €

## Bottle Beer

### Brasserie du Mont Blanc

White, amber, genepi flavour 33 cl 5 €

### Brasseurs Savoyards

BS Nonne APA 33 cl 5,50 €

BS Ambrée 33 cl 5,50 €

### Brasserie La Baujue

Lager d'ailleurs (lager) 33 cl 6 €

Flor'ale (amber) 33 cl 6 €

Ta'touéé (strong stout) 33 cl 6,50 €

## Draft Beer

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

## Cocktails

Mojito 6cl Rum, lime juice, lime, fresh mint, cane sugar, perrier	9 €
Pina Colada 6cl Rum, pineapple juice, coconut cream, cane sugar	8 €
Cubba Jagger 6cl Rum, lime, sugar, Coca-Cola, Jagermeister	9 €
Hugo 4cl elderflower liqueur, sparkling wine, fresh mint sugar, perrier	10 €
Americano 3cl Vermouth red, 3cl Vermouth white, 2cl campari, perrier	8 €
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>Deli meat Plate</b>	7 €
<b>Cheese Plate</b>	9 €
Composed with the 3 best cheeses depending on the season and the cheese-maker mood	
<b>Artisanal Terrine (To share)</b>	12 €
180g of local artisanal terrine	
<b>Plate of Ribs (To share)</b>	12 €
Ribs slowly cooked in the smoker, confits with honey and Whisky	
<b>Selection of artisanal Deli meat (To share)</b>	12 €
Composed with corned beef from the Alpes, boiled ham, ham from savoie, rosette and Coppa. Artisanal fabrication by the butcher Baud.	
<b>Cheese and Deli mixed plate (To share)</b>	16 €
Composed with 3 kinds of deli meat and 3 of our best matured cheeses	

## Salads

<b>Revard</b>	17 €
Moelleux du Revard (local cheese) melted in a puff pastry, beef jerky, onions, carrots, tomatoes, nuts, apples and salad.	
<b>Local Ceasar</b>	17 €
Chicken cooked in the smoker, tome des bauges, coppa, tomatoes, red onions, croutons, homemade ceasar dressing and homemade pesto	
<b>Aravis</b>	18 €
Reblochon fermier AOP pané, chips jambon cru, poched eggs, fresh tomatoes, red onion	
<b>Extra portion of Chips</b>	3,50 €

## Kids Menu

8,50€

### Up to 10 years old

Choose one meat : Ham or Chicken  
one side : Chips / Seasonnal veggies or Mix  
And one dessert : 1 Scoop of ice-cream or ½ Waffle

## Eat your meat as you like it !



Rare  
Medium Rare  
Medium  
Well Done

*All our meats are served with home-made chips and salad*

## Our Smoked Meats

<b>Chicken fillet</b>	17 €
Free-range chicken ≈200g drizzled with home-made tandoori sauce	
<b>Slow cooked Ribs confits with honey &amp; Whisky</b>	18 €
Pork Ribs, home-made honey & whisky marinade	
<b>Beef Back Steak (≈300g)</b>	19 €
<b>Beef rib (500g)</b>	26 €
<b>Meat of the day (see blackboard)</b>	See blackboard

## Hamburgers

*All our hamburgers are served with chips and salad.*

▪ <b>Corbac Burger(see blackboard)</b> ▪	17 €
<b>Raclette (Unpasteurized milk)</b>	16 €
Raclette, french mince beef 150gr, ham, red onions, fresh tomatoes, salad	
<b>Fondue</b>	18 €
Comté, Beaufort, gruyere from Swiss mountain pasture, french minced beef 150gr, cured ham, red onion, fresh tomatoes, salad	
<b>Savoyard</b>	18 €
Farmhouse reblochon, french minced beef 150gr, cured ham, red onion, fresh tomatoes, salad	

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

## Chef's Special

See blackboard

## Cheese's Special



*We mature ourselves our cheeses in the maturing cellar  
The fondues are served with salad*

Extra deli meat 7€/pers

Extra Chips 3,50€/pers

### ■ Baraquée plate ■

17€

Cured ham, boiled ham, rosette, gherkins, red onions, fresh tomatoes, salad, chips topped with the melted cheese of your choice: unpasteurised raclette, smoked or cheese of the day (see blackboard)



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



### Matouille (2 persons)

19€/pers

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



*The raclettes and fondue are **Served only inside***

### Fondue savoyarde (2 persons minimum)

17€/pers

Comté, Summer Beaufort, Gruyère from Swiss mountain pasture, white wine from savoie, served with bread & salad

### Porcini Mushroom Fondue (2 persons minimum)

19€/pers

Comté, Summer Beaufort, Gruyère from Swiss mountain pasture, dried Porcini Mushrooms, white wine from savoie,

### Unpasteurized milk Raclette (2 persons minimum)

22€/pers

*served with a selection of local deli meat, salad and steam potatoes.*

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## Sweet Treats

<b>Tiramisu speculoos</b>	7 €
■ <b>Goupil Dessert</b> ■ <i>(see blackboard)</i>	7,50 €
<b>Banofee</b> Speculos crumble, banana topped with salted-butter caramel, whipped cream	6,50 €
<b>Chocolate Fondant</b>	7,50 €
<b>Coffee Gourmand</b> 3 treats depending on the chef's mood !	7 €
<b>Tea, americano, decaf or infusion Gourmand</b> 3 treats depending on the chef's mood !	7,50 €
<b>Icing sugar waffle</b>	4 €
<b>Chocolate waffle</b>	5 €
<b>Banana Chocolate waffle</b>	6,50 €
<b>Mount Blanc waffle</b> Waffle, sweetened chestnut topping, vanilla ice cream, chestnut ice cream, meringue, whipped cream	9 €
<b>Orchard waffle</b> Waffle, vanilla ice cream, apricot and vine peach sorbet, orchard's fruits topping, fresh fruits, whipped cream.	10 €
■ <b>Baraquée waffle</b> ■ Waffle, hazelnut ice cream, vanilla ice cream, Chocolate ice-cream, salted-butter caramel ice cream, fudge topping, whipped cream	10 €

## Frozen Delights

*All our ice-cream are coming from Renzo, the artisan from Viviers du Lac*

### The Must Try

<b>Dame blanche</b> Vanilla ice cream, chocolate topping, whipped cream	6,50 €
<b>Café liégeois</b> Coffee ice cream, vanilla ice cream, hot coffee, whipped cream	6,50 €
<b>Chocolat or Caramel liégeois</b> Chocolate or Caramel ice cream, vanilla ice cream, chocolate topping, whipped cream	6,50 €
<b>Banana Split</b> Banana, chocolate, vanilla, strawberry ice cream chocolate topping, whipped cream	7,50 €

### The Impressesives

<b>Mount Blanc</b> Vanilla ice cream, chestnut ice cream, meringue, sweetened chestnut purée, whipped cream	8,50 €
<b>Orchard's fruits</b> Vanilla and honey ice cream, vine peach and apricot sorbets, orchard's fruits topping, fresh fruits, whipped cream	9,50 €
■ <b>Baraquée</b> ■ Salted butter caramel ice cream, vanilla, hazelnut, chocolate, caramel topping, whipped cream	9,50 €

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## The Scoops

### Ice cream

coffee, chartreuse, chocolate, genépi, vanilla, mint-chocolate, hazelnut, salted butter caramel, chestnut, honey, pistachio, yogurt

### sorbets

lemon, wild strawberry, apricot, blueberry, vine peach

1 scoop	2 scoops	3 scoops	4 scoops
2,50 €	4,50 €	6 €	7,50 €
	Extra whipped cream		1 €

## The Tipsy Ones

9 €

### Savoyard scoop

Génépi ice cream, génépi (4cl)

### Chartreuse scoop

Chartreuse ice cream, Chartreuse (4cl)

### Iceberg scoop

Mint-chocolate ice cream, Get 27 (4cl)

### Colonel scoop

Lemon sorbet, vodka (4cl)

## Hot Beverage

### Tea/Infusion

2,50 €

### Coffee

Espresso

1,80 €

Decaf

1,90 €

Americano

2 €

Double

3 €

Extra cream/milk

0,20 €

## Péchés Mignons

- 4 cl -

Get 27, Get 31, Bailey's, Limoncello

5 €

Génépi, Gentiane, Mont Corbier, Cognac Hennessy, Calvados, Poire, Verveine jaune

6 €

Chartreuse verte ou jaune

6,50 €

Rhum Diplomatico ou Don Papa, Jack Daniel's

8 €

Cardhu

9 €

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