

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

- cheese shop - cheese bar - wine bar - restaurant ·

Those Who Inspire (Is...

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



Take Us At Home!



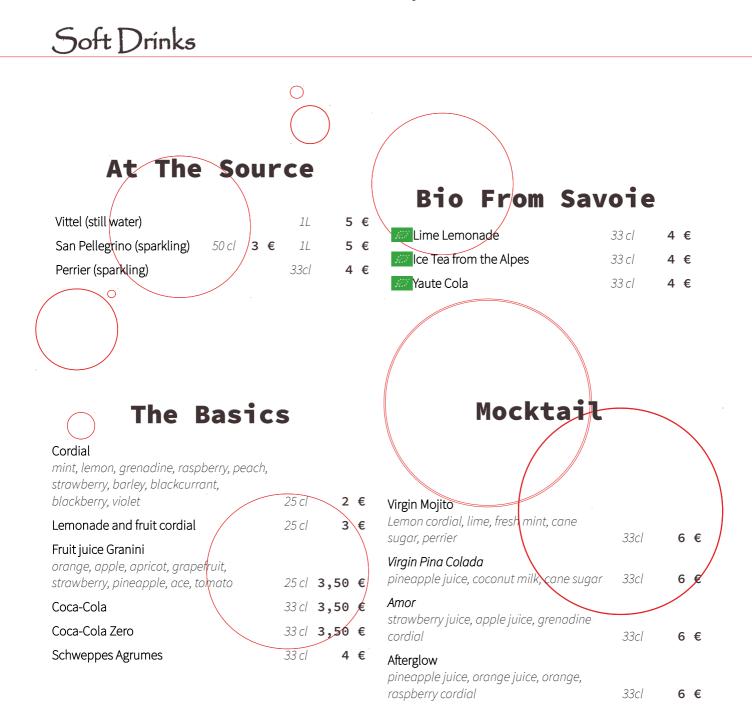
Our cheeses, deli meats, wines and lots of other local products are available to sell in our shop. Luc and his team will greet you in at the same schedules as the restaurant opening hours.

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/

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



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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'aitteurs (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 €



Mojito 6cl Rum, lime juice, lime, fresh mint, cane sugar, perrier 9 € **P**ina Colada 6 Rum, pineapple juice, coconut cream, cane 8 € sugar 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,

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12 €

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lemon, ginger, timut pepper

cheese shop - wine bar - cheese bar -

Gourmet Preludes

Deli meat Plate	7	€
Cheese Plate	9	€
Composed with the 3 best cheeses depending on the season and the cheese-maker mood		
Artisanal Terrine (To share)	12	€
180g of local artisanal terrine		
Plate of Ribs (To share)	12	€
Ribs slowly cooked in the smoker, confits with honey and Whisky		
Selection of artisanal Deli meat (To share)	12	€
Composed with corned beef from the Alpes, boiled ham, ham from savoie, rosette and Coppa. Artisanal fabrication by the butcher Baud.		
Cheese and Deli mixed plate (To share)	16	€
Composed with 3 kinds of deli meat and 3 of our best matured cheeses		
Salads		
Revard	17	€
Moelleux du Revard (local cheese) melted in a puff pastry, beef jerky, onions, carrots, tomatoes, nuts, apples a	nd salad.	

Local Ceasar

Chicken cooked in the smoker, tome des bauges, coppa, tomatoes, red onions, croutons, homemade ceasar dressing and homemade pesto

17 €

18 €

3,50 €

8,50€

restaurant

Aravis		
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Reblochon fermier AOP pané, chips jambon cru, poched eggs, fresh tomatoes, red onion

1 Scoop of ice-cream or 1/2 Waffle

Extra portion of Chips

Kids Menu

cheese

And one dessert :

Up to 10 years old Choose one meat : Ham or Chicken one side : Chips / Seasonnal veggies or Mix

shop

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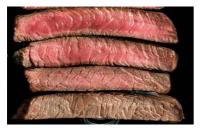
cheese

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wine

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

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

Hamburgers

cheese

shop

All our hamburgers are served with chips and	'salad.
Corbac Burger(see blackboard)	17 €
Raclette (Unpasteurized milk)	16 €
Raclette, french mince beef 150gr, ham, red onions, fresh tomatoes, salad	
Fondue	18 €
Comté, Beaufort, gruyere from Swiss mountain pasture, french minced beef 150gr, cured ham, red onion, fresh tomatoes, salad	
Savoyard	18 €
Farmhouse reblochon, french minced beef 150gr, cured ham, red onion, fresh tomatoes, salad	

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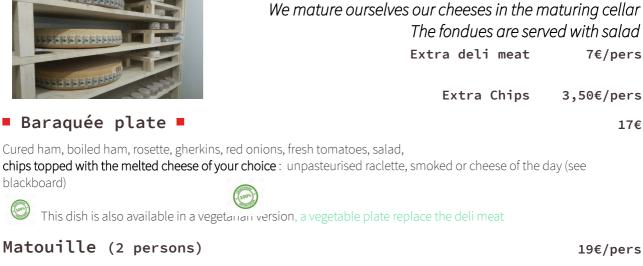
wine

Le Coulant Baraqué

Chef's Special

See blackboard

Cheese's Special



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)

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

Porcini Mushroom Fondue (2 persons minimum)

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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7€/pers

17€

19€/pers

17€/pers

Sweet Treats

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

Frozen Delights

cheese

shop

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

The Must Try			The Impressives		
Dame blanche	6,50	€	Mount Blanc	8,50	€
Vanilla ice cream, chocolate topping, whipped cream			Vanilla ice cream, chestnut ice cream, meringue, swe chestnut purée, whipped cream	etened	
Café liégeois	6,50	€	Orchard's fruits	9,50	f
Coffee ice cream, vanilla ice cream, hot coffee, whipped	d cream				
conce nee cream, vanita nee cream, not conce, whipped cream			Vanilla and honey ice cream, vine peach and apricot sorbets,		
Chocolat or Caramel liégeois	6,50	€	orchard's fruits topping, fresh fruits, whipped cream		
Chocolate or Caramel ice cream, vanilla ice cream, cho	colate		■ Baraquée ■	9,50	€
topping, whipped cream			Salted butter caramel ice cream, vanilla, hazelnut, chocol		2,
Banana Split	7,50	€	caramel topping, whipped cream		
Banana, chocolate, vanilla, strawberry ice cream choco topping, whipped cream	blate				

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The Scoops

Ice cream

coffee, chartreuse, chocolate, genepi, 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 Or	nes		9 €			
Savoyard scoop		Génépi ice cream, génépi (4cl)				
Chartreuse scoop		Chartreuse ice cream, Chartreuse (4cl)				
Iceberg scoop		Mint-chocolate ice cream, Get 27 (4cl)			

Lemon sorbet, vodka (4cl)

Hot Beverage

Colonel scoop

Tea/Infusion	2,50 €
Coffee	
Expresso	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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