

# · 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.

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.

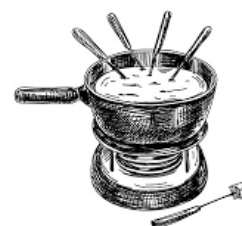
## Nights Events

**Our unlimited FONDUES !!!** ▶ from 22€ per adult  
▶ 10€ per child up to 10 years old

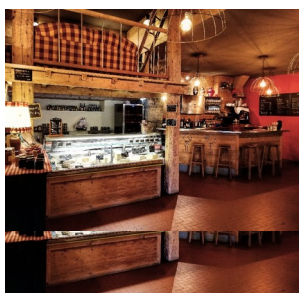
The operation is very simple, we serve you as much as you want with great pleasure!  
However, it is up to you to manage your appetite, a supplement of 5€ will be charged in the event of waste.

Remember to book, either by telephone or directly on our website

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



## Continue The Experience At Home !

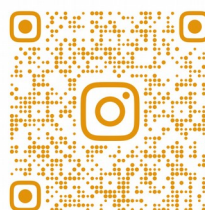


Our cheeses, deli meats, wines and lots of other local products are available to sell in our shop. Luc and his team will greet you in at the same schedules as the restaurant opening hours.

You can pre-order your aperitif boards, fondues, raclettes by telephone at 0479352168, do not hesitate to leave us a message.

## Follow Us !

Do you want to know exclusively about our next Coulant fondue ? Follow us to be informed of our news.



@LECOULANTBARAQUE



# Soft Drinks

## At The Source

Evian (still water)	1L	5 €
San Pellegrino (sparkling)	50 cl 3 € 1L	5 €
Perrier (sparkling)	33cl	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 3,80 €

### Coca-Cola Zero

33 cl 3,80 €

### Schweppes Agrumes

25 cl 4 €

## 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 10 €

Champagne Bruno Oyance Brut

10 cl 6 €

▪ Apéro baraqué ▪

12 cl 6,50 €

*homemade syrup made from lemon, timut pepper and ginger with sparkling wine.*

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 Ballantine's

4 cl 6 €

Whisky Coca Ballantine's

4 cl 7 €

Whisky Jack Daniel's

4 cl 8 €

Whisky Cardhu

4 cl 9 €

Rhum Diplomatico or Don Papa

4 cl 9 €

## Bio From Savoie

🌿 Lime Lemonade

33 cl 4,50 €

🌿 Ice Tea from the Alpes

33 cl 4,50 €

🌿 Yaute Cola

33 cl 4,50 €

## Bottle Beer

### Brasserie du Mont Blanc

White, amber, genepi flavour

33 cl 5,50 €

### 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

Hazelnut beer (blonde 5°)

33 cl 6 €

« Etoile noire » (6,7°)

33 cl 6 €

## Draft Beer



Demi 25 cl Sérieux 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 €

Supp Sirop

0,20 € 0,40 €

# Bartender's Favorite

Sometimes beer, cocktail creation according to the Barman's discoveries, ask us !

## Cocktails



### Pina Colada

6cl Rum, pineapple juice, coconut cream, cane sugar

9 €

### 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 €

## Mocktail

### Virgin Saint-Germain

Elderflower 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 €

## To Snack



### A Small artisanal Deli meat

7 €

Discovery assortment of artisanal charcuterie from artisan Baud

### Little Cheese Plate

8 €

Tasting as a starter or interlude of three of our cheeses matured in our cellar.

### 3 Cheese Plate

12,50 €

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

## To Share... Or Not



### Artisanal terrine

12 €

Artisanal terrine from Savoie 180g from Salaisons du Cayon (Chambéry)

### Selection of artisanal Deli meat

12 €

### Diots Plate

14 €

Cooked in a red wine sauce, with a hint of genepi and red onions

### Cheese and Deli mixed plate (to share)

16 €

Composed with a selection of artisanal deli meat and the 3 best cheeses according to the season and the cheese maker mood

## Our Fondues And Raclettes



*Our Fondues are prepared with the matured cheese from our cellar.*

**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 !

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

Accompagnée de charcuterie, pommes de terres vapeur et salade.

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

## Burgers Et VégéBurgers !



*All our Burgers are available in a Vegetarian version with our homemade vegetable steak.*

*Our burgers are served with our homemade fries.*

*Our Buns are made by the Bakery La Marmotte Gourmande*



Supplément Sauce maison (vin rouge ou beurre aux herbes) 1€

■ **Corbac Burger** ■ 19 €

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

**Raclette Burger 18,50 €**

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 19 €**

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

## Kids Menu (~10ans)

**10€**

Main course: White Ham OR Diots with homemade potatoes or vegetables  
OR

Tartiflette whith salad (or not;-))

For Dessert: 1 scoop of ice cream or chocolate mousse

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

## Our Meats

### Meat of the day (see blackboard)

See  
blackboard

Piece of meat as desired by the Chef, accompanied by our homemade French fries and salad.

### Les Diots Savoyards

19,50 €

Cooked in a red wine sauce, with a hint of genepi and red onions  
Served with crozet risotto with mushroom and salad.

## Our Specialties

### Baujue

17 €

Tôme des Bauges (cheese), dry beef, betts, carotts, apple, walnuts, red onion and salad

Extra portion of homemade chips 3,80 €

### The “Croûte Savoyarde aux cèpes”

19 €

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

[This dish requires cooking for at least 25 minutes.](#)

### ■ Assiette Baraquée ■

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



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, carotts, salad.

### 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 marmite baraquée

27 €

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

[This dish requires cooking for at least 25 minutes.](#)

### Matouille (2 persons)

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



20€/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 requires a minimum cooking time of 25 minutes.](#)



## In The Maturing Cellar

### Little Cheese plate

Interlude tasting of three of our cheeses matured in our cellar.

8 €

### 3 Cheese Plate

To share or as a substitute for dessert.

12,50 €

## Home-made Sweet Treats

### Banoffee

Speculos crumble, banana topped with salted-butter caramel, whipped cream

6,50 €

### Creme brulee

6,50 €

### Chocolate mousse

6,50 €

### Tiramisu speculoos

7,50 €

### ■ Goupil Dessert ■ *(see blackboard)*

8,50 €

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

9,50 €

### Tea/Infusion (Kusmi BIO) Gourmand 3 treats depending on the chef's mood !

10 €

## Frozen Delights

### The Must Try 8€

#### Dame blanche

Vanilla ice cream, chocolate topping, whipped cream

#### Café liégeois

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

#### Chocolat liégeois

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

#### Caramel liégeois

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

#### Pistache liégeois

pistachio ice cream, vanilla ice cream, chocolate-hazelnut coulis, whipped cream

*All our ice cream comes from  
Renzo, the Glacier artisan from Viviers du Lac*



## The Impressives 9,50€

### Mont Blanc

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

### ■ Baraquée ■

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

## The Scoops

**Ice Cream** : coffee, chartreuse, chocolate, genepi, vanilla, hazelnut, salted butter caramel, honey, yogurt, pistachio

**sorbets** : lemon, strawberry, vine peach, exotic fruits, blueberry

1 scoop

**3 €**

2 scoops

**5 €**

3 scoops

**7 €**

4 scoops

**9 €**

Extra whipped cream or coulis

**1 €**

## The Tipsy Ones

**Savoyarde scoop**

Génépi ice cream, génépi (2cl)

**9 €**

**Chartreuse scoop**

Chartreuse ice cream, Chartreuse (2cl)

**9 €**

**Colonel scoop**

Lemon sorbet, vodka (2cl)

**9 €**

**Irish coffee**

Whisky Ballantines (4cl), brown sugar, coffee, whipped cream

**10 €**

## Hot Beverages



**a/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 €**

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

**6,50 €**

Chartreuse verte ou jaune

**7 €**

Rhum Diplomatico ou Don Papa, Whisky Cardhu

**9 €**

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