

· 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 !!! 24€ per person
12€ for children up to 10 years old

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



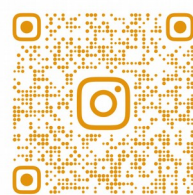
Take Us At Home !



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/>



@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	3,50 €
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 €
 Non-Alcoholic Beer IPA	33cl	4,80 €
 Non-Alcoholic peach Beer	33cl	4,80 €

The Basics

Cordial <i>mint, lemon, grenadine, peach, strawberry, barley, Elderflower, blueberry, kiwi</i>	25 cl	2 €
Lemonade and fruit cordial	25 cl	3,50 €
Fruit juice Granini <i>apple, apricot, pineapple, tomato</i>	25 cl	3,50 €
Coca-Cola	33 cl	3,80 €
Coca-Cola Zero	33 cl	3,80 €
Schweppes Agrumes	33 cl	4 €

Mocktail

Virgin Mojito <i>Lemon cordial, lime, fresh mint, cane sugar, perrier</i>	33cl	8 €
Virgin Pina Colada <i>pineapple juice, coconut milk, cane sugar</i>	33cl	8 €
Virgin Hugo <i>Edelflower cordial, lemon juice, apple juice, fresh mint</i>	33cl	8 €
Amor <i>strawberry juice, apple juice, grenadine cordial</i>	33cl	8 €
Afterglow <i>pineapple juice, orange juice, orange, strawberry cordial</i>	33cl	8 €

Alcoholic Drinks




Aperitif

Kir (blueberry, raspberry, peach, elderflower blackcurrant, blackberry, chestnut)	12 cl	4,50 €
Sparkling Kir	10 cl	6,50 €
Royal Seyssel	10 cl	6 €
▪ Apéro baraqué ▪	10 cl	6,50 €
Ricard or Pastis from the Alpes	2 cl	4 €
Suze, Porto	4 cl	5 €
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 Cardhu	4 cl	9 €
Rum : Diplomatico or Don Papa	4 cl	9 €

Draft Beer

	Half pint 25 cl	Pint 50 cl
Draft beer Cîmes	3,90 €	7 €
Draft beer of the moment	4,90 €	9 €
Monaco(cordial, beer, lemonade)	3,80 €	7 €
Panaché (beer lemonade)	3,50 €	6,50 €
Picon Beer	4,90 €	9 €
Extra cordial	0,20 €	0,40 €

Bottle Beer

<u>Brasserie du Mont Blanc</u>		
White or genepi flavour	33 cl	6 €
<u>Brasseurs Savoyards</u>		
 BS Ambrée	33 cl	6 €
 BS Nonne IPA	33 cl	6 €
 BS Golden	33 cl	6,50 €
<u>Brasserie de Chanaz</u>		
Hazelnut beer	33 cl	6,90 €
NEIPA passion beer	33 cl	6,90 €
<u>Brasserie Les Anges du Malt</u>		
Baie des Anges (White beer with timut pepper)	33 cl	7,50 €

Cocktails

Discovery of the moment <i>According to the inspiration of the bartender</i>	
Pina Colada <i>6cl Rum, pineapple juice, coconut cream, cane sugar</i>	10 €
Hugo <i>4cl elderflower liqueur, sparkling wine, fresh mint sugar, perrier</i>	10 €
Mojito <i>6cl Rum, lime juice, lime, fresh mint, cane sugar, perrier</i>	11 €
Savoie Spritz <i>4cl Aperol, sparkling wine, perrier, orange slice</i>	10 €
Baraqué <i>4cl Vermouth white, sparkling wine, Perrier, lemon, ginger, timut pepper</i>	12 €

Gourmet Preludes

Little Deli meat Plate	7 €
Little Cheese Plate	8 €
Artisanal Terrine	9,50 €
Homemade Terrine depending on the chief inspiration	
Cheese Plate	12,50 €
Composed with the 3 best cheeses depending on the season and the cheese-maker mood	
Plate of Diot (To share)	14 €
Diots are a little local sausage	
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

Salade of the “Coulant”	19 €
Brig of reblochon (local cheese) , beef jerky, granny apple, onions, carrots, tomatoes, nuts, and salad.	
Local Ceasar	19 €
Chicken cooked in the smoker, tome des bauges, coppa, tomatoes, red onions, croutons, homemade ceasar dressing and homemade pesto	
Extra portion of homemade french fries	3,80 €

Kids Menu

10 €

Up to 10 years old

Choose one meat : Ham or Chicken or Diots
one side : homemade french fries / Seasonnal veggies or Mix
And one dessert : 1 Scoop of ice-cream or white cheese

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Eat your meat as you like it !



Rare
Medium Rare
Medium
Well Done

All our meats are served with homemade sauce and homemade french fries and salad

Our Smoked Meats

Chicken fillet	19 €
Slow cooked Ribs confits with honey & Whisky	21 €
Beef Back Steak (≈300g)	23 €
Meat of the day (see blackboard)	See blackboard
Sauce supplement (herb butter, barbecue, cheese or pepper)	1€

Hamburgers And Veggi Burger



All our Burger are available in a vegetarian version with our homemade vegetarian steak.

*All our hamburgers are served with homemade french fries.
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, pickles, salad	
Fondue Burger	20 €
Classic Fondue , Comté, Beaufort, gruyere from Swiss mountain pasture, french minced beef 150gr, cured ham, red onion, fresh tomatoes, pickles, salad	
Mushroom Fondue Burger	21 €
Fondue with mushroom, Comté, Beaufort, gruyere from Swiss mountain pasture, french minced beef 150gr, cured ham, red onion, fresh tomatoes, pickles, salad	

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Cheese's Special



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

Extra deli meat 7€/pers
Extra homemade french fries 3,80€/pers

■ Baraquée plate ■

This dish is also available in a vegetarian version

17,50€

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

The “Croûte Savoyarde aux cèpes”

20€

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

This dish requires a minimum cooking time of 15 minutes.

The “Diots”

20€

Diots are little local sausage
Served with homemade french fries, homemade sauce and salad.

Matouille (2 persons)



This dish is also available in a vegetarian version

21€/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 requires a minimum cooking time of 25 minutes.



The raclettes and fondue are Served only inside

Extra portion of deli meat 7€/pers
Extra portion of homemade fries 3,80€/pers

Fondue savoyarde (2 persons minimum)

19€/pers

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

Porcini Mushroom Fondue (2 persons minimum)

21€/pers

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

Unpasteurized milk Raclette (2 persons minimum)

23€/pers

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

Pasteurized milk Smoked Raclette (2 persons minimum)

26€/pers

In The Maturing Cellar

Little Cheese Plate	7 €
Cheese Plate	12,50 €
Composed with the 3 best cheeses depending on the season and the cheese-maker mood	

Sweet Treats

White Cheese with sugar, cream, red fruit coulis or caramel	5 €
Crème brûlée	6,50 €
Blueberry pie	7,50 €
Tiramisu speculoos	7,50 €
Chocolate Fondant <i>served with one scoop of ice-cream</i>	8,50 €
■ Goupil Dessert ■ <i>(see blackboard)</i>	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, the artisan from Viviers du Lac

The Must Try 8,50€

Dame blanche

Vanilla ice cream, chocolate topping, whipped cream

Café liégeois

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

Chocolat liégeois

Chocolate and vanilla ice cream, chocolate topping, whipped cream

Pistachio liégeois

Pistachio and vanilla ice cream, chocolate topping and whipped cream

Caramel liégeois

Caramel and vanilla ice cream, chocolate topping, whipped cream

The Impressives 9,50€

Mount Blanc

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

Summer

Vanilla ice cream, strawberry sorbet, blueberry sorbet and peach sorbet, red fruit topping, whipped cream

■ **Baraquée** ■

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

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The Scoops

Ice cream

coffee, chartreuse, chocolate, genépi, vanilla, hazelnut, salted butter caramel, glossy brown, yogurt, pistachio and mint
chocolate

sorbets

Lemon, wild strawberry, vine peach, exotic fruits, blueberry and pear

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

The Tipsy Ones

Savoyard scoop	Génépi ice cream, génépi (2cl)	9,50 €
Chartreuse scoop	Chartreuse ice cream, Chartreuse (2cl)	9,50 €
Colonel scoop	Lemon sorbet, vodka (2cl)	9,50 €
After-eight scoop	Mint chocolat, jet27 (2cl)	9,50 €
Irish coffe	4cl Ballantines, brown sugar, coffee, homemade whipped cream	12 €

Hot Beverage

Tea/Infusion (Kusmi BIO)	3,80 €
Coffee	
Espresso	1,95 €
Decaf	1,95 €
Americano	2,10 €
Double	3,50 €
Extra cream/milk	0,20 €

Péchés Mignons

	- 4 cl -
Get 27, Get 31, Bailey's, Limoncello	5,50 €
Génépi, Mont Corbier, Cognac Hennessy, Calvados, Poire	6,50 €
Rhum Diplomatico ou Don Papa, Jack Daniel's	9 €
Cardhu, Chartreuse verte ou jaune	9 €

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