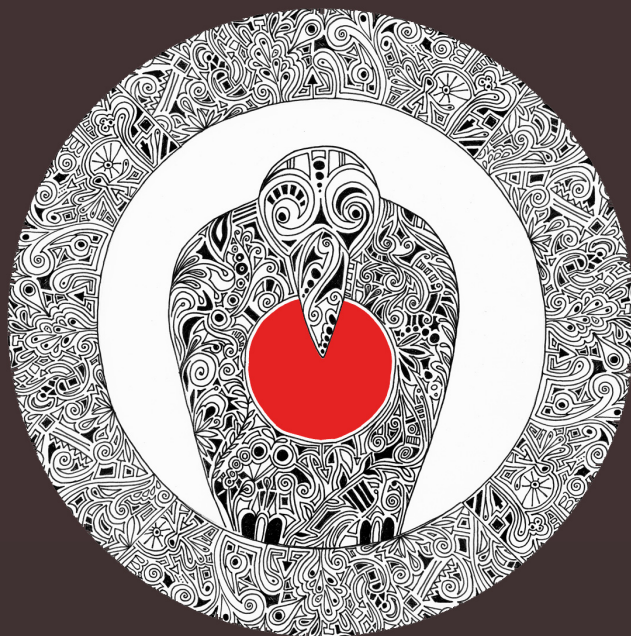




· Le **Goulant** Baraqué ·

« 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

Every Thursday's Evening It Is....

All-you-can-eat fondue evening !

- ▶ Fondue Savoyarde 22€ per adult
- ▶ Fondue with mushroom 24€ per adult
- ▶ Fondue du Coulant 27€ per adult
- ▶ 12€ per child under 8 years old



🔍 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

🐕 Given the lack of common sense that we sometimes encounter, we would like to point out that only people who have chosen the all-you-can-eat option can eat from the fondue pot, and there is no doggy bags on this option!

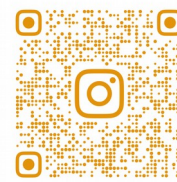
Continue The Experience At Home !



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

Follow Us On Social Media !

Want to know our next suggestions exclusively?
Follow us to be informed of our latest news.



@LECOULANTBARAQUE

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

Soft Drinks

Bartender's Favorites

Sometimes beer, some cocktail creations based on the bartender's discoveries. Just ask us!

At The Source

Evian (still water)	1L	5 €
San Pellegrino (sparkling)	50 cl 3,50 € 1L	5 €
Perrier (sparkling)	33cl	4 €
Extra cordial or slice of lemon		0,20 €

The Basics

Cordial

mint, lemon, grenadine, peach, strawberry, barley, Elderflower, blueberry, kiwi

Lemonade and fruit cordial 25 cl 3,50 €

Fruit juice Granini

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

Coca-Cola 33 cl 3,80 €

Coca-Cola Zero 33 cl 3,80 €

Schweppes Agrumes 33 cl 4 €

Extra cordial or slice of lemon 0,20 €

Bio From Savoie



Lime Lemonade	33 cl 4,50 €
Ice Tea from the Alps	33 cl 4,50 €
Yaute Cola	33 cl 4,50 €
Non-Alcoholic Beer IPA	33 cl 4,80 €
Non-Alcoholic peach Beer	33 cl 4,80 €

Mocktail

Virgin Saint-Germain

Edelflower cordial, lemon juice, apple juice, 33cl 8 €

Virgin Pina Colada

pineapple juice, coconut milk, cane sugar 33cl 8 €

Amor

strawberry juice, apple juice, grenadine cordial 33cl 8 €

Afterglow

pineapple juice, orange juice, strawberry cordial 33cl 8 €

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Alcoholic Drinks

Aperitif

Kir (blueberry, raspberry, peach, blackcurrant, blackberry, chestnut)	12 cl	4,50 €
Sparkling Kir	10 cl	6,50 €
Royal Seyssel	10 cl	6 €
▪ Apéro baraqué ▪	10 cl	7 €
<i>Homemade syrup made with lemon, timut pepper and ginger with royal Seyssel (local sparkling white wine)</i>		
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 €
Extra soda		1 €

Bottle Beer



Brasserie du Mont Blanc

White (4,7°)	33 cl	6 €
Green (genepi flavour 5,9°)	33 cl	6 €

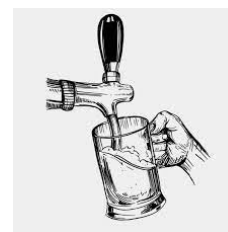
Brasseurs Savoyards

BS Nonne IPA (6,3°)	33 cl	6 €
BS Ambrée (7°)	33 cl	6 €
BS Golden Ale (6,3°)	33 cl	6,50 €

Brasserie de Chanaz

Ale Blond Hazelnut (5°)	33 cl	6,90 €
NEIPA Maracuja passion (5°)	33 cl	6,90 €

Draft Beer



	Half pint 25 cl	Pint 50 cl
Draft beer Cîmes Blond (5,2°)	3,90 €	7 €
▪ Draft Beer of the moment ▪	4,90 €	9 €
Monaco(cordial, beer, lemonade)	3,90 €	7 €
Panaché (beer lemonade)	3,50 €	6,50 €
Picon Beer	4,90 €	9 €
Extra cordial or lemon slice	0,20 €	0,40 €

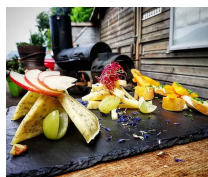
Cocktails



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

Gourmet Preludes

To Nibble



Small artisanal deli meat

Discovery assortment of artisanal charcuterie from the artisan Baud

7 €

Little cheese plate

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

8 €

Homemade terrine

Homemade terrine flavored according to the chef's inspiration!

9,50 €

To Share... Or Not !



3 Cheeses Plate

Composition of the 3 best cheeses matured in our cellar.

12,50 €

Selection of artisanal Deli meat

12 €

Diots Plate

Diot is a typical Savoyard sausage.

14 €

Cheeses and Deli mixed plate

16 €

Kids Menu (~8 Years Old)

10€

Choose between:

White Ham **or** Diot **or** Chopped
Steak

with :

homemade french fries **or**
seasonnal veggies **or** mixt

Tartiflette

with or without salad

And one dessert :

1 Scoop Of Icecream

Or

Cottage Cheese

Sugar, Honey Or Coulis (caramel/chestnut/red Fruit Or
Chocolate-hazelnut)

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Cheese's Specialty



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

Extra deli meat portion 7€/pers
Extra Homemade Fench Fries Portion 3,80€/pers

Fondue savoyarde (From 2 people) 19€/pers

Secret recipe with 3 of our matured cheeses, garlic, white wine from savoie, served with bread and green salad

Fondue with porcini mushrooms (From 2 people) 21€/pers

The Coulant Baraqué fondue (From 2 people) 24€/pers

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

Unpasteurized Natural Raclette (from 2 people) 23€/pers

Served with an assortment of local deli meats and steamed potatoes.

Pasteurized Smoked Raclette (from 2 people) 26€/pers

Our Hamburgers And Veggie Burgers



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

Our Buns are made by local Bakery "La Marmotte Gourmande"

Extra Homemade Sauce (herb butter, cheese or red wine) 1€
Extra french minced beef 5€

Raclette Burger 19 €

Natural Raclette (unpasteurized local cheese), french minced beef 150gr, cured ham, red onion pickles, beets pickles, salad, served with homemade french fries.

■ **Corbac Burger** ■ 20 €

Cheese of the moment (see blackboard), french minced beef 150gr, cured ham, red onion pickles, beets pickles and salad, served with homemade french fries.

Smoked Raclette Burger 21 €

Smoked raclette (pasteurized local cheese), french minced beef 150gr, cured ham, red onion pickles, beets pickles, salad, served with homemade french fries.

Savoyard Burger 22 €

Matured Farmhouse Reblochon, french minced beef 150gr, cured ham, red onion pickles, beets pickles and salad, served with homemade french fries.

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Our Meats

■ Les Diots Savoyards ■

21 €

Diots are little local sausage. Cooked in a red wine sauce, with a hint of genepi and red onions
Served with french fries and salad.

Beef Back Steak (≈300g)

26 €

Served with homemade sauce and homemade french fries and salad

Extra Homemade Sauce (herb butter, cheese or red wine)

1 €

Our Chef's Best

■ Assiette Baraquée ■



Also available in a vegetarian version

17,50 €

Homemade french fries with the melted cheese of your choice : **unpasteurized raclette, smoked raclette or cheese of the day (see blackboard)** served with a selection of artisanal deli meat and green salad.

Coulant Baraqué Salad

19 €

Brick off Reblochon (local cheese), dry beef, beets pickles, carrots pickles, red onion pickles, apple, walnuts and salad.

Extra homemade french fries : 3,80€

The “Croûte Savoyarde”



Also available in a vegetarian version

20 €

Oven baked bread with our mushrooms fondue cheese preparation whipped with eggs, served with ham and salad.

THE Tartiflette of our mountains

21 €

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 (250g) served with diots savoyard to dip in, homemade french fries and salad.

This dish requires a minimum cooking time of 25 minutes.

Matouille (2 people)



Also available in a vegetarian version

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 requires a minimum cooking time of 25 minutes.

In The Maturing Cellar

Little Cheeses plate

8 €

■ 3 Cheeses 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 €

Sugar, Honey, Or Coulis (caramel/chestnut/red Fruit Or Chocolate-hazelnut)

Crème brûlée

6,50 €

Tiramisù speculoos

7,50 €

■ Goupil Dessert ■ *(see blackboard)*

(see blackboard)

Chocolate fondant

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 8,50 €

The Impressives 10 €

Dame blanche

Vanilla ice cream, chocolate-hazelnut topping, whipped cream

Café liégeois

Coffee ice cream, vanilla ice cream, cold coffee, whipped cream

Chocolat liégeois

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

Caramel liégeois

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

Mont Blanc

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

Red Fruit

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

■ Baraquée ■

Salted butter caramel ice cream, vanilla, hazelnut, chocolate, caramel coulis, roasted almond, whipped cream

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The Scoops

Ice Cream : coffee, chartreuse, chocolate, genepi, vanilla, hazelnut, salted butter caramel, sweetned chestnut, yogurt, pistachio and mint chocolate

Sorbets : lemon, strawberry, vine peach, exotic fruits, blueberry and pear

1 scoop	2 scoops	3 scoops	4 scoops
3 €	5 €	7 €	9 €
Extra whipped cream or coulis (caramel/chestnut/red Fruit Or Chocolate-hazelnut)			1€

The Tippy Ones

Savoyard scoop	Genepi 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 coffee	Whisky Ballantines (4cl), brown sugar, coffee, whipped cream	12 €

Hot Beverages

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

Liqueurs/Digestifs

4cl

Get 27, Get 31, Bailey's, Limoncello	5,50 €
Genepi, Mont Corbier, Cognac Hennessy, Calvados, Poire	6,50 €
Whisky Jack Daniel's	8 €
Chartreuse green or yellow	9 €
Rhum Diplomatico or Don Papa, Whisky Cardhu	9 €

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The Crow And The Fox

In France, this fable is also written in slang. In slang, the crow is the « corbac », the fox is the « goupil » and the cheese is... the « Coulant Baraqué »

*Master black crow on a branch perched up high
Held tight in his beak some fine cheese
Master sly fox by its smell tempted nigh
Him tendered these words aimed to please:
Well, good day to you, Mister Crow,
Oh, how handsome you look! With health you seem to glow!
I would claim that should your singing
Match pinions ideal for winging,
You are the Phoenix of all who here reside.
At these words the black crow almost bursts with pride,
And so as to let his voice sound
His beak opens wide – his prey falls to the ground.
The fox grabs it at once and says: Ah, Mister Crow,
Each flatterer, as you should know,
Depends on the ear of him he seeks to please.
This lesson I think you must deem worth a cheese.
The crow, now ashamed and confused
Although a trifle late, swore no more to be used.*