

· 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...

All-you-can-eat pork ribs evening !

- ▶ 25€ per person
- ▶ 12€ for children up to 10 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!

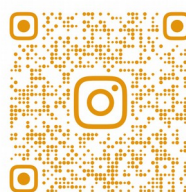


Take Us At Home !



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.

<http://www.lecoulantbaraque.fr>



An allergen list is available on request – Net prices – @LECOULANTBARAQUE

Soft Drinks

At The Source

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

Bio From Savoie



Lime Lemonade	33 cl	4,50 €
Ice Tea from the Alpes	33 cl	4,50 €
Yaute Cola	33 cl	4,50 €
Yaute Maté	33 cl	4,50 €

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 €

Non-Alcoholic Beer



Non-Alcoholic Beer IPA	33 cl	4,80 €
Non-Alcoholic peach Beer	33 cl	4,80 €
Ginger Beer	33 cl	4,80 €

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 €

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

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 €
Extra soda (tonic, coca, limonade)		1 €

Bottle Beer



Brasserie du Mont Blanc

Genepi flavour (5,9°) 33 cl 6 €

Brasseurs Savoyards

BS Ambrée (7°) 33 cl 6 €

BS Nonne IPA (6,3°) 33 cl 6 €

BS Golden (6,3°) 33 cl 6,50 €

Triple (9°) 33 cl 6,90 €

Brasserie de Chanaz

Hazelnut beer (5°) 33 cl 6,90 €

NEIPA passion beer (5°) 33 cl 6,90 €

Draft Beer



	Half pint 25 cl	Pint 50 cl
Blond Draft beer Cîmes (5,2°)	3,90 €	7 €
White Draft beer Cîmes (5°)	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 €
Extra lemon slice	0,20 €	

Cocktails



Discovery of the moment <i>According to the inspiration of the bartender</i>	
Pina Colada <i>4cl Rum, pineapple juice, coconut cream, cane sugar</i>	10 €
Hugo <i>4cl elderflower liqueur, sparkling wine, fresh mint sugar, Perrier</i>	10 €
Mojito <i>4cl 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 €

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

Gourmet Preludes

To Nibble



Small artisanal deli meat

7 €

Discovery assortment of artisanal charcuterie from the artisan Baud

Little cheese plate

8 €

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

Homemade terrine

10,50 €

Homemade terrine flavored according to the chef's inspiration!

To Share... Or Not !



3 Cheeses Plate

12,50 €

Composition of the 3 best cheeses matured in our cellar.

Selection of artisanal Deli meat

12 €

Diots Plate

14 €

Diot is a typical Savoyard sausage.

Cheeses and Deli mixed plate

16 €

Salads

Salade of the "Coulant"

18 €

Mountain tomme cheese and wild garlic toast, fresh tomatoes, fried onions, grated carrots, nuts and salad.

Aravis Salad

19 €

Breaded Reblochon fermier AOP, chiffonade of raw ham, fresh tomatoes, grated carrots, fried onions and salad.

Local Ceasar Salad

19 €

Chicken cooked in the smoker, tome des bauges, tomatoes, fried onions, croutons, homemade ceasar dressing.

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

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

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 €
Flank steak	23 €
Meat of the day (see blackboard)	See blackboard
Sauce supplement (herb butter, shallot, cheese or pepper)	1€

Hamburgers And Veggi Burger



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, pepper or shallot) 1€
Extra french minced beef 6€

Raclette Burger	19 €
Natural Raclette (unpasteurized local cheese), french minced beef 150gr, cured ham, fried onion, fresh tomatoes, pickles, salad, served with homemade french fries.	
■ Corbac Burger ■	20 €
Cheese of the moment (see blackboard), french minced beef 150gr, cured ham, fried onion, fresh tomatoes, pickles and salad, served with homemade french fries.	
Smoked Raclette Burger	21 €
Smoked raclette (pasteurized local cheese), french minced beef 150gr, cured ham, fried onion, fresh tomatoes, pickles, salad, served with homemade french fries.	

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

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€

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.

THE Tartiflette of our mountains

21 €

Farmhouse Reblochon grilled on a bed of Savoyard bacon, onions and creamed potatoes, served with green salad.

The “Diots”

21€

Diots are little local sausage, served with homemade french fries, salade and a homemade sauce to choose: herb butter, cheese, pepper or shallot

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.

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)

20€/pers

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

Porcini Mushroom Fondue (2 persons minimum)

22€/pers

Unpasteurized milk Raclette (2 persons minimum)

24€/pers

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

Pasteurized milk Smoked Raclette (2 persons minimum)

26€/pers

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

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 whith sugar, cream, red fruit coulis or caramel	5 €
Creme brulee	7 €
Panna Cotta <i>served with red fruit coulis</i>	7 €
Tiramisu speculoos	8 €
Chocolate Fondant <i>served with one scoop of ice-cream</i>	9 €
■ Goupil Dessert ■ <i>(see blackboard)</i>	See blackboard
Coffee Gourmand 3 treats depending on the chef's mood !	10 €
Tea, americano, decaf or infusion Gourmand (Kusmi BIO)	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 10€

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 coulis, whipped cream

■ **Baraquée** ■

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

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

The Scoops

Ice cream

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

1 scoop

3 €

2 scoops

5,50 €

3 scoops

8 €

4 scoops

10 €

Extra whipped cream or coulis (caramel/chestnut/red Fruit Or Chocolate)

1 €

sorbets

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

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, Get27 (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 €

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

- Le Coulant Baraqué -

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

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