

*Welcome*

**M**  
LES 5 FRERES  
**I V I**  
Maison de Famille  
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*Please, check our  
daily specials  
on the black board.*

(in our specials, you can find family stews to share:  
Veal, Beef or Poached Chicken Stews etc.)

DAILY MENU :

Every day for Dinner: 38 € per person  
(starter, main course and dessert)

For Lunch, only Saturday : 26 € per person  
(starter, main course and dessert)

16 € per Children between 6 and 13 Years old

12 € per Children between 2 and 5 Years old

Our food is made of fresh ingredients by Fabien Bard and his team

All our meats are sourced from the EU, France and New Zealand.

TTC and service included

*As well as our daily specials  
and our à la carte we offer:*

Every Sunday, between 11.30am and 2.30pm,  
a Family Brunch before you head out to the slopes  
26 € per person

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A FAMILY MEAL: ONE MEAL FOR ALL  
A home-made one-pot family meal to share  
And Baked Alaska for Desert  
29 € per person

Minimum 4 people, booking mandatory.  
Each week, we offer a different choice of main dish: Pot au Feu  
(Beef Stew), Poule au Pot (Poached Chicken) etc. You can also add  
a cheese platter and salad to your meal at 15 € for 4 people.

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#### GOÛTER DINER

Every Wednesday evening, during holidays,  
join us for the « Goûter Diner des 5 Frères », after school sugary  
and savoury snack Buffet (pancakes, chocolate fondue, cakes,  
scramble eggs, quiche, cake etc.).

26 € per person 16€ per children between 6 and 13 years old  
12€ per children between 2 and 5 years old

We can also help you organise special events such as  
birthdays or weddings...

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# Starters

Butternut Emulsion and its Snails in The Pan  
with Flakes of Beaufort 19€

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Lambs Lettuce Salad With Panned Ravioles of Mère Maury,  
With Bacon and a Balsamic and Honey Dressing 17€

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Marinated Salmon With a Mixture of 5 Peppers  
and Wasabi Cream 18€

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Veloute or Soup of The Day 12€

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Risetti Pasta Risotto With Mascarpone Cheese,  
Winter Vegetables and Wild Mushrooms 23€

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# Main Courses

Guinea Fowl Casserole, Tarragon Jus,  
Gratin Dauphinois With Pumpkin  
and Abondance Cheese 27€

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Monkfish Tail Slowly Cooked In a Pan  
With Ravioles of Mère Maury,  
Chive Cream and Savoie White Wine 28€

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Grilled Beef Fillet With Thyme,  
Potatoe Tubes And Savoie Wine Sauce 32€

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Rabbit Civet, Mashed Potatoes  
And Cranberries 26€

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Veal Filet Mignon, Cooked in a Salted Butter,  
Cream of Wild Mushrooms and Vegetables (Stew) 36€

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Camembert Les 5 Frères With Truffles To Share,  
Served Hot With Salad and Potatoes 28€  
(10 minutes wait)

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# Savoy local specialty dishes

(Minimum 2 people)

Cheese Fondue served with Salad 24€

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Cheese Fondue Served with Salad  
and Cold Meat Platter (150 gr) of Maison Rullier 27€

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Pierrade Stone Grill served with Beef (120 gr) and Chicken (150 gr),  
Fries Home-Made or Gratin Dauphinois With Pumpkin  
Assortment of Home-made Sauce 28€

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Pierrade Stone Grill served with only Beef (200 gr), Fries Home-Made or  
Gratin Dauphinois With Pumpkin  
Assortment of Home-made Sauce 33€

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Raclette served with Cold Meat Platter  
of Maison Rullier and Steamed Potatoes 27€

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Extra Fondue (200 gr for 2) 9€ or 2 people  
Cold Meats (200 gr for 2) 9€ for 2 people  
Only Beef (200 gr for 2) 12€ for 2 people

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# Cheese or Dessert

Our Cheese Plate "Ferme de l'Adroit" 15 €

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Fresh Curd Faisselle from the Farm  
with Red Fruit Coulis or Honey 8 €

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Chocolate Coulant (72%)  
With Salted Butter Caramel Sauce 8,50 €  
(To Be Ordered at the beginning of the meal)

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Hot Soufflé With Grand Marnier 9 €  
(To Be Ordered at the beginning of the meal)

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Apple Puff Pastry, Mountain Honey Ice-Cream 9 €

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Dessert of the Day Or Cheese 8,50 €

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# Flavours from our childhood...

*...for the younger ones:*

Ravioles of Mère Maury Gratin,  
With Salmon And Comté Cheese

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Thinly Sliced Guinea Fowl With Cream  
and Home-Made Mashed Potatoes

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Caramelised Pork Ribs With Home-Made Chips

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Fish Fingers And Pasta

FOR DESSERT/ PUDDING :

Dessert of The Day

Or

Ice-Cream

Or

Nutella Soup With Various Sweets

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Main Course and Dessert 16 € per Children  
between 6 and 13 Years old

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Main Course and Dessert 12 € per Children  
between 2 and 5 Years old

All our meats are sourced from the EU, France and New Zealand.

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*Our cellar*

# *Our cellar*

*The wines we offer you are wines  
we have enjoyed during family dinners,  
tastings with friends and  
while meeting winemakers.*  
(we apologise in advance for the probability of change  
of vintage throughout the season).

## *Champagne and Other Bubbles*

Haton Brut Classique ~ 52 € (glass 11 €)

Louis Roederer ~ 102 €

Brut Alpin Domaine Blard et Fils ~ 37 € (glass 8 €)

## *Rosé Wines*

Domaine Pinchinat Côtes de Provence 2017 ~ 30 €

ALCOHOL EXCESS IS DANGEROUS TO YOUR HEALTH. DRINK RESPONSIBLY.

# Our cellar

## White Wines from our Valleys

- Roussette Marestel Domaine Dupasquier 2014 ~ 30 €  
Chignin Les Eboulis de la Savoyarde A&M Quenard 2017 ~ 23 €  
Chignin Bergeron Les Roches Blanches A&M Quenard 2017 ~ 34 € (glass 6€)  
Apremont Cuvée Thomas Blard et Fils 2017 ~ 22 € (glass 6 €)  
1/2 bouteille ~ 13 €  
Savoie Lébraz Thomas Blard et Fils 2017 ~ 35 €  
Argile Blanc Allobrogie  
Domaine des Ardoisières 2018 ~ 38 € Magnum 2017 ~ 74 €  
Schiste Allobrogie Domaine des Ardoisières 2018 ~ 70 €  
Un P'tit Coin de Paradis IGP Allobrogie  
Les Vignes de Paradis Dominique Lucas 2018 ~ 35 €  
Princesse Leia Vendanges Tardives Domaine Berthollier ~ (glass 8 € ) ~ 53€

### LOIRE VALLEY

Pouilly Fume Florilège Domaine Jonathan & Didier Pabiot 2018 ~ 48 €

### BOURGOGNE WHITE

Meursault Vieilles Vignes Maison Vincent Girardin 2015 ~ 84 €  
Chablis Domaine Moreau Naudet 2017 ~ 44 €

### JURA

Côtes du Jura Blanc Domaine Jean Bourdy 2015 ~ 49 €

### BETWEEN RHÔNE & LOIRE

IGP Domaine Les Déplaudes de Tartaras  
Corde Sensible 2018 ~ 47 €

# *Our cellar*

## *Red Wines from our Valleys*

Mondeuse Domaine Dupasquier 2016 ~ 26 € (glass 6€)

Pinot Domaine Dupasquier 2016 ~ 23 € (glass 6€)

Magnum 2014 ~ 52 €

Mondeuse d'Arbin Le Comte Rouge

Château de Mérande 2016 ~ 41 €

Argile Rouge Allobrogie

Domaine des Ardoisières 2018 ~ 49 € Magnum ~ 98 €

Amethyste Allobrogie

Domaine des Ardoisières 2018 ~ 103 €

### BORDEAUX

Château Margès Graves 2016 ~ 26 € (glass 6€)

Château Ame de Musset Lalande de Pomerol 2011 ~ 43 €

Château de Pez Saint Estèphe 2012 ~ 98 €

Benjamin de Beauregard Pomerol 2005

Domaine Château Beauregard ~ Magnum ~ 184 €

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# Our cellar

## Red Wines

### LOIRE VALLEY

Saint Nicolas de Bourgueil la Mine  
Domaine Yannick Amirault 2017 ~ 34 €

### BOURGOGNE

Savigny-Les-Beaune 1<sup>er</sup> Cru « Serpentières »  
Maison Vincent Girardin 2015 ~ 65 €  
Gevrey-Chambertin Terres Blanches  
Domaine Charlopin 2012 ~ 92 €

### BEAUJOLAIS

Moulin à Vent  
Domaine des Terres Dorées 2017 ~ 37 €

### RHÔNE VALLEY

Côtes du Rhône « Réserve » 2016  
Famille Perrin ~ 22 € 1/2 bouteille ~ 13 €  
Crozes Hermitage  
Alain Graillot 2017 ~ 44 €  
Magnum 94€  
Saint Joseph  
Jean-Michel Gerin 2017 ~ 39 €

# *Our cellar*

## *Red Wines*

### RHÔNE VALLEY

Côte Rotie Champin Le Seigneur

Jean-Michel Gerin 2017 ~ 89 €

Château Neuf du Pape

13 Cépages Privilège de Maucoil 2009 ~ 75 €

### BETWEEN RHÔNE & LOIRE

IGP Domaine Les Deplaudes de Tartaras

Tout Compte Fait 2018 ~ 37 €

### LANGUEDOC

Pic Saint Loup Arbouse

Mas Bruguière 2017 ~ 36 €

### CÔTES OF PROVENCE

Coteaux d'Aix-en-Provence

Vallon des Anges Domaine Valdigion 2016 ~ 36 €

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*Other drinks*

# Other drinks

## Beers

Draught Beer Brasserie des Cimes :

Hors Piste

(The pure malt blonde of Savoie) 25cl ~ 3,90 € / 50cl ~ 7,80 €

Winter Amber Beer

(with honey, ginger and elderberry) 25cl ~ 4,50 € / 50cl ~ 9 €

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Lager Shandy ~ 3,90 €

Lager Shandy and Grenadine ~ 4,10 €

## Apéritifs

Ricard 2cl ~ 3,50 €

Pastis Organic Lachanenche

Artisanal Distillery ~ 4,50 €

Kir 12cl ~ 7 €

Martini/Campari 6cl ~ 6 €

Glass of Brut Arpin Domaine Blard & Fils ~ 8 €

Glass of Champagne Haton ~ 11 €

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# Other drinks

## Whiskies

Tobermory 10 Years 6cl ~ 12 €

Deanston Highlands 6cl ~ 12 €

Tokinoka Blended 6cl ~ 11 €

Bourbon USA Woodford Reserve 6cl ~ 11€

## Rhums

Diplomatico Reserva Venezuela 6cl ~ 12€

Diplomatico Vintage 2004 6cl ~ 18€

Emperor Sherry Ile Maurice 6cl ~ 15€

## Gins

Gin Mare 6cl ~ 12 €

Normindia 6cl ~ 12 €

Gin Organic Lachanenche Artisanal Distillery 6cl ~ 12 €

# Other drinks

## *Spirits*

Vodka Squadron ~ 12 €

Cognac Hine Rare VSOP ~ 11 €

Génépi ~ 7 €

Chartreuse Jaune Des Pères Chartreux ~ 7 €

Chartreuse Verte Des Pères Chartreux ~ 7 €

Brandy : Mirabelle, Kirsch ~ 7 €

Brandy Lachanenche

Artisanal Distillery : Pear, Organic Raspberry ~ 8 €

Limoncello Organic Lachanenche

Artisanal Distillery ~ 7 €

Calvados ~ 7 €

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# Soft drinks

## Sodas - 3,80 €

Coca, Coca Light, Coca Zéro, Orangina, Perrier, Ice Tea

## Fruit Juices - 3,40 €

Apricot, Pineapple, Orange, Apple, Pear, Tomato, Peach

## Squash - 2,50 €

Strawberry, Grenadine, Mint, Peach (with water or lemonade)

## Lemonade - 2,50 €

## Waters

Evian 33cl ~ 3,80 €

Evian 75cl ~ 6 €

Badoit 75cl ~ 6 €



*The story of Les 5 Frères is the one of a family connected to the village where it stands. Cécile Mattis in 1919 opened the second hotel of the resort, Le Bellevue. Her son Roger and wife Yvonne, who were to become our grandparents, helped her. Roger and Yvonne's five sons were born and raised here: Guy, Philippe, Yvon, Alain and Gérard. Roger was always very involved in the life of his village, as were the whole family. His children grew up and immersed themselves in the village through varying jobs such as hotelier, farmer, ski instructor, tradesman... each of them making a part of the history of Val d'Isère in their own way, similar to all the other large families of the village: the Bazile, Bonnevie, Moris, Scaraffioti, Vannereau...*

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**IVI**  
Maison de Famille  
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