

Welcome

M
LES 5 FRERES
IVI
Maison de Famille

Dinner « The Family Meal »
One meal for all

A « Cocotte » Family Meal to share
And Baked Alaska for dessert
31€ per Person

Proposed everyday, minimum 4 people,
booking is mandatory 48 hours in advance

CHOICE OF DISHES:

Chicken Supreme with Morels Creamy Sauce

OR

Veal Blanquette

OR

Poule au Pot

You can also add a cheese platter
from the Ferme de l'Adroit and green salad to your meal
16€ for 4 people

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

TTC and service included

The Family Lunch on Sunday

29€ Main + Dessert of the day
A « Cocotte » family meal to share
with family or friends.

Dinner

Please, check our daily specials on the blackboard.
38 € per Person (starter, main course and dessert)
17 € per Child between 6 and 13 Years old
13 € per Child between 2 and 5 Years old

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

All our dishes are prepared and cooked
by our chef Fabien Bard and his team.

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Please inform us if you have any food allergies
or dietary restrictions.

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Starters

Butternut Emulsion and its Snails
with Flakes of Beaufort Cheese 19€

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Lamb's Lettuce Salad With Ravioles of Royans,
acon and a Balsamic and Honey Dressing 17€

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Deer and Foie Gras Terrine Lime Chutney 15€

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Conchiglies Regites Pasta Stuffed with Winter Vegetables,
Artichoke, Pine Nuts, served with a Chestnut
and Quince Sauce 19€ / Dish 26€

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Soup or Starter of The Day 12€

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Main Courses

See-Bass Cooked in a Cocotte, Gnocchis,
Garden Peas Sauce « à la Française » 27€

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Monkfish Tail Cooked in a Cocotte, Ravioles of Royans,
Chive and Savoy Wine Creamy Sauce 29€

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Lamb Shoulder Confit with Rosemary,
Jerusalem Artichokes with Honey and Genepi, Reduced Jus 29€

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Roasted Duckling Supreme, its Leg in Pastilla, Spices Jus,
Glazed Chestnuts with Herbs 30€

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Beef Fillet Grilled with Thyme, Mashed Potatoes
with Truffle Oil, Red Wine Demi-Glacé Sauce 34€

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Dish of The Day 26€

TTC and service included

Specialty Dishes

(Minimum 2 people)

Cheese Fondue served with Green Salad 24€

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Cheese Fondue
served with Green Salad and Cold Meat Platter (150 gr) 28€

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Pierrade Stone Grill served with Beef (120 gr) and Chicken (150 gr),
Homemade Fries or Gratin Dauphinois with Pumpkin
Assortment of Homemade Sauces 29€

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Pierrade Stone Grill served with Beef only (200 gr),
Homemade Fries or Gratin Dauphinois with Pumpkin
Assortment of Homemade Sauces 34€

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Raclette served with Cold Meat Platter (150 gr),
Green Salad and Steamed Potatoes 28€

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Extra Fondue (200 gr for 2) 9€ or 2 people
Cold Meat (200 gr for 2) 9€ for 2 people
Beef Only (200 gr for 2) 13€ for 2 people

Extra Fries or Gratin Dauphinois 4€, Steamed Potatoes or Green Salad 3€

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Cheese or Dessert

Our Cheese Plate from “Ferme de l'Adroit” 16€

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Fresh Curd Faisselle from “Ferme de l'Adroit”
with Red Fruit Coulis or Honey 8€

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Chocolate Fondant (72%)
With Salted Butter Caramel Sauce 9€
(To Be Ordered at the beginning of the meal)

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Lime Tartelette and its Sorbet 9€

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Roasted Pear with Brown Sugar and Tiramisu
with Chestnut and Honey Gingerbread 9€

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Dessert of the Day or
Cheese from “Ferme de l'Adroit” 9€

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Flavours from our childhood...

...for the younger ones:

MAIN COURSES:

Roasted Chicken and Savoy Potato Gratin
Ravioles of Royans Gratin with Salmon and Comté Cheese
Fish Fingers and Chips
Dish of the day in small portions

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FOR DESSERT/PUDDING:

Dessert of The Day
Or Ice-Cream
Or Nutella Soup with Candies

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Main Course and Dessert: 17€ per Child
(between 6 and 13 Years old)
Main Course and Dessert: 13€ per Child
(between 2 and 5 Years old)

The list of allergens contained in our dishes is available on request.

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TTC and service included

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 2020 ~ 30€

ALCOHOL EXCESS IS DANGEROUS TO YOUR HEALTH. DRINK RESPONSIBLY.

Our cellar

White Wines from our Valleys

Roussette Marestel Domaine Dupasquier 2016 ~ 34€

Chignin Les Cristallins A&M Quenard 2020 ~ 24€

Chignin Bergeron Les Roches Blanches A&M Quenard 2020 ~ 34€ (glass 6€)

Apremont Cuvée Thomas Blard et Fils 2019 ~ 25€ (glass 6€)

1/2 bottle ~ 13€

Savoie Lébraz Thomas Blard et Fils 2017 ~ 37€

Argile Blanc Allobrogie Domaine des Ardoisières 2019 ~ 38€

Magnum 2019 ~ 77€

Schiste Allobrogie Domaine des Ardoisières 2019 ~ 73€

Un P'tit Coin de Paradis IGP Allobrogie

Les Vignes de Paradis Dominique Lucas 2019 ~ 38€

Princesse Leia Vendanges Tardives Domaine Berthollier ~ 53€ (glass 8€)

LOIRE VALLEY

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

BOURGOGNE WHITE

Meursault Vieilles Vignes Maison Vincent Girardin 2015 ~ 94€

Chablis Domaine Moreau Naudet 2018 ~ 45€

JURA

Côtes du Jura Blanc Domaine Jean Bourdy 2015- 49€

Our cellar

Red Wines from our Valleys

Mondeuse Domaine Dupasquier 2018 ~ 27€ (glass 6€)

Pinot Domaine Dupasquier 2017 ~ 25€ (glass 6€)

Magnum 2016 ~ 56€

Mondeuse d'Arbin Le Comte Rouge

Château de Mérande 2018 ~ 41€

Argile Rouge Allobrogie

Domaine des Ardoisières 2018 ~ 49€ / Magnum ~ 98€

Améthyste Allobrogie Domaine des Ardoisières 2018 ~ 103€

BORDEAUX

Château Margès Graves 2018 ~ 26€ (glass 6€)

Château Ame de Musset Lalande de Pomerol 2012 ~ 43€

Château de Pez Saint Estèphe 2012 ~ 93€

La Dame de Onze Heures Saint Emilion Grand Cru 2015 ~ 98€

Benjamin de Beauregard Pomerol 2005

Domaine Château Beauregard Magnum ~ 184€

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Our cellar

Red Wines

LOIRE VALLEY

Chinon “Huisserie” Domaine Philippe Alliet 2017 ~ 48€

BOURGOGNE

Savigny-Les-Beaune 1^{er} Cru “Serpentières”

Maison Vincent Girardin 2015 ~ 75€

Gevrey-Chambertin Terres Blanches

Domaine Charlopin 2013 ~ 95€

BEAUJOLAIS

Moulin à Vent Domaine des Terres Dorées 2018 ~ 37€

RHÔNE VALLEY

Côtes du Rhône Village “Les Poulettes” 2018 ~ 24€

Côtes du Rhône Famille Perrin ½ bottle ~ 13€

Crozes Hermitage Alain Graillot 2018 ~ 44€

Magnum ~ 95€

Our cellar

Red Wines

VALLÉE DU RHÔNE (SUITE)

Saint Joseph Jean-Michel Gerin 2018 ~ 39€

Côte Rotie Champin Le Seigneur Jean Michel Gerin 2018 ~ 89€

Châteauneuf du Pape

13 Cépages Privilège de Maucoil 2014 ~ 75€

BETWEEN RHÔNE AND LOIRE

IGP Domaine Les Déplaudes de Tartaras

Les Collines Rhodaniennes Tout Compte Fait 2018 ~ 38€

LANGUEDOC

Pic Saint Loup Arbouse Mas Bruguière 2017 ~ 38€

CÔTES DE PROVENCE

Coteaux d'Aix en Provence Vallon des Anges

Domaine Valditation 2018 ~ 36€

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Other drinks

Other drinks

Beers

Draught Beer Brasserie du Mont Blanc :

« La Blonde » 5,8%

25cl ~ 4,50€ / 50cl ~ 8,80€

« La Cristal IPA » 4,7%

25cl ~ 5€ / 50cl ~ 9,80€

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Lager Shandy ~ 4,50 €

Lager Shandy and Grenadine ~ 4,70 €

Apéritifs

Ricard 2cl ~ 3,50 €

Pastis Organic Lachanenche

Artisanal Distillery ~ 4,50 €

Kir 12cl ~ 7 €

Martini/Campari 6cl ~ 6 €

Vermouth Blanc Or Vermouth Rouge

de la Maison Dolin 6cl ~ 6,50€

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 €
- Tomatin 12 Years Highlands 6cl ~ 12 €
- Tokinoka Blended 6cl ~ 12 €
- Evan William Single Barrel Vintage 6cl ~ 12€

Rhums

- Diplomatico Reserva Venezuela 6cl ~ 12€
- Diplomatico Vintage 2004 6cl ~ 18€

Gins

(with Tonic Water Fentiman's 125ml ~ 4 €)

- Gin Mare 6cl ~ 12 €
- Normindia 6cl ~ 12 €
- Gin Organic Lachanenche Artisanal Distillery 6cl ~ 12 €
- Gin Citadelle ~ 12€

Vodka

- Vodka Squadron ~ 12 €

Other drinks

Spirits

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 Domaine de Coquerel ~ 7 €

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Soft drinks

Sodas - 4 €

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

Fruit Juices - 3,80 €

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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