

LES CINQ FRÈRES

MAISON DE FAMILLE

DEPUIS 1919

VAL D'ISÈRE - ALPES

WELCOME

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



Rue Nicolas Bazile – 73 150 Val d'Isère

WE ARE CLOSED EVERY TUESDAY EVENING

Except during School Holidays

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

OUR TABLE

Generous & Gourmet

STARTERS 16 €

MAIN COURSES 33 €

DESSERTS 10 €

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

TTC and service included.

STARTERS

Eggs Mimosa, Smoked Trout and Green Oil

Marinated Leeks with Herbs and Old-Fashioned Vinaigrette



Onions Soup Gratin

Country-Style Terrine, Capers and Toasted Bread

Salad « Paysanne » with Bacon, Comté Chesse and Shallots,
Freshs Herbs Croutons

Quinoa with Confit Winter Vegetables,
Dried Duck Breast and Olive Oil



Pasta Stuffed with Ricotta and Ceps,
Creamy Mushroom Soup and Spinach



MAIN COURSES

Beef Tartare and Homemade Fries

The Famous House «Pot au Feu» and its Marrow Bone + 3 €

Traditional Veal Blanquette and Rice

Salted Pork With Lentils

Roasted Guinea Fowl and its Juice,
Mashed Potatoes with Salted Butter

Aioli,
Poached Cod and Vegetables

Vegetables Millefeuille,
Confit Onion and Nyons' Olive Oil 25 €



LOCAL SPECIALITY DISHES

(Price per Pers. / minimum 2 Pers.)

Cheese Fondue

Served with Green Salad	28 €
Served with Green Salad and Cold Meat Platter	38 €

Pierrade Stone Grill Beef (150gr) and Chicken (120gr)	40 €
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Served with Fries or Gratin Dauphinois,
Green Salad and Tasty Homemade Sauces (*Asiatique, Bourguignonne et Tartare*)

Raclette	36 €
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Served with Green Salad, Cold Meat Platter and Steamed Potatoes



SUPPLEMENTS

Cold Meat Platter	10 €
Fries	6 €
Green Salad or Steamed Potatoes	5 €
Beef (150gr)	13 €

DESSERTS

Pears Tart

The Famous House Chocolat Moelleux

Apples Crumble

Crêpes

Served with Different Flavours

French Toast and Whipped Cream

Profiteroles,

Vanilla Ice Cream and Chocolate Sauce

Ice Creams or Sorbets

Vanilla, Chestnut, Lemon, Chartreuse, Raspberry, Chocolate

Cheese Plate Selection

Selection of 3 Cheeses - Ferme de L'Adroit

FLAVOURS OF CHILDHOOD

For our youngest guests

MAIN COURSE AND DESSERT

Children from 3 and 12 years old

19€

Coquillettes Gratin with Trout

or

Roasted Guinea Fowl,
Mashed Potatoes or Fries

&

The Famoue House Chocolat Moelleux

or

Ice Creams or Sorbets
Vanilla, Chestnut, Lemon, Raspberry, Chocolate

or

Chocolat and Hazelnut Mousse



OUR CELLAR

THE WINES WE OFFER YOU
ARE WINES WE HAVE ENJOYED DURING FAMILY DINNERS,
TASTING WITH FRIENDS AND WHILE MEETING WINEMAKERS.

*We apologize in advance for the probability
of change of vintage throughout the season.*



Alcohol excess is dangerous to your health. Drink responsibility.

OUR CELLAR

CHAMPAGNE AND OTHER BUBBLES

Brut Alpin Domaine Blard et Fils	47 €
	Glass 11 €
Haton « La Réserve »	88 €
	Glass 16 €
Louis Roederer Brut Collection	119 €

ROSÉ WINE

Murmure de Gaia 2022 - Côte de Provence	42 €
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WHITE WINES

WHITE WINES FROM OUR VALLEYS

Chignin Les Cristallins A&M Quenard 2024	29 €
	Glass 8 €
Apremont Cuvée Thomas Blard et Fils 2023	33 €
	Glass 8 €
Chignin Bergeron Les Roches Blanches A&M Quenard 2024	39 €
Roussette de Marestel Domaine Eugène Carrel 2020	46 €

OUR CELLAR

Argile Blanc Allobrogie Domaine des Ardoisières 2024	49 €
Magnum 2023	98 €
Chignin Ephémère N°4 JP&JF Quenard 2019	52 €
Schiste Allobrogie Domaine des Ardoisières 2022	88 €

LOIRE VALLEYS

Saumur Blanc « L'Insolite » Les Roches Neuves - Thierry Germain 2023	51 €
Pouilly Fumé « Léon » Domaine Jonathan & Didier Pabiot 2023	57 €
Sancerre Cuvée « Créots » Domaine Vincent Pinard 2023	58 €
Savenières « Roche aux Moines » Domaines aux Moines 2022	88 €

BOURGOGNE

Chablis Villages Domaine Oudin 2022	56 €
Pouilly-Fuissé Domaine Dominique Cornin 2022	73 €
Meursault Vieilles Vignes Maison Vincent Girardin 2018	103 €

ALSACE

Riesling « Cuvée Théo » Domaine Weinbach 2023	58 €
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RHÔNE VALLEYS

Condrieu « La Loye » Domaine Jean-Michel Gerin 2023	92 €
Crozes-Hermitage « Le Jardin » Domaine Le Vieux Murier 2020	Magnum 98 €

OUR CELLAR

RED WINES

RED WINES OF OUR VALLEYS

Pinot Domaine Dupasquier 2022

30 €

Glass 8 €

Magnum 2019 60 €

Mondeuse Domaine Dupasquier 2021

31 €

Mondeuse Voie Royale Domaine du Coteau de Tormery 2023

49 €

Magnum 2023 98 €

Argile Rouge Allobrogie Domaine des Ardoisières 2023

58 €

Amethyste Allobrogie Domaine des Ardoisières 2019

110 €



BORDEAUX

Château Margès Graves 2020

27 €

Glass 8 €

Les Hauts de Lynch-Moussas Haut-Médoc 2018

46 €

Château Croix Cardinale Saint Emilion Grand Cru 2019

74 €

Château Gloria Saint-Julien 2017

97 €

LOIRE VALLEYS

Saint Nicolas de Bourgueil « La Mine » Domaine Yannick Amirault 2023

38 €

Sancerre « La Croix du Roy » Lucien Crochet 2020

56 €

OUR CELLAR

BOURGOGNE

Mercurey « Les Caudroyes » Domaine Mia 2019	70 €
Savigny-Lès-Beaune Les Vieilles Vignes Maison Vincent Girardin 2022	88 €
Gevrey-Chambertin Villages Domaine David Duband 2019	137 €

BEAUJOLAIS

Morgon Domaine Jean Ernest Descombes 2023	40 €
Moulin à Vent Domaine des Terres Dorées 2022	49 €

RHÔNE VALLEYS

Côte du Rhône « Réserve » Famille Perrin 2023	28 €
	1/2 Bottle 16 € & Glass 8 €
Crozes-Hermitage « Cuvée L » Domaine Combier 2024	44 €
Saint-Joseph Poivre et Sol François Villard 2023	56 €
	Magnum 2022 115 €
Châteauneuf-du-Pape Domaine de Maucoil 2022	79 €
Côte-Rôtie « Champin Le Seigneur » Domaine Jean-Michel Gerin 2023	98 €

LANGUEDOC & SUD OUEST

Pic Saint Loup L'Arbouse Mas Bruguière 2023	49 €
Terrasses du Larzac Clas Mani Domaine Cassagne et Vitailles 2017	98 €
Cahors « Au Cerisier » Château Combet La Serre 2023	46 €

PROVENCE

Bandol Domaine de Terrebrune 2020	68 €
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DRINKS

BEERS

Draught Beer Brasserie du Mont Blanc



La Blonde 5,8%	25 cl 4,90 €
<i>Round and Fruity Tasting Beers</i>	50 cl 9,80 €
La Cristal IPA 4,7%	25 cl 5,40 €
<i>Light and Refreshing. Finely Hopped</i>	50 cl 10,40 €
Langer Shandy & Monaco	4,70 €

APERITIFS

Aperitif des Cinq Frères	15 €
<i>Jacoulot Bitter Orange, Prosecco Riccadona, Hazelnut Syrup & Lemon Juice</i>	
Ricard 2 cl	5 €
Suze 6 cl	6 €
Kir 12 cl	10 €
<i>Raspberry, Blackberry, Blackcurrant, Peach, Chestnut, Passion Fruit</i>	
Kir Royal 12 cl	15 €
<i>Raspberry, Blackberry, Blackcurrant, Peach, Chestnut, Passion Fruit</i>	
Martini / Campari 6 cl	6 €
Vermouth Blanc ou Rouge Maison Dollin 6 cl	7 €
Americano	14 €
Aperol Spritz	14 €
Saint Germain Spritz	15 €
Glass of Brut Alpin Domaine Blard et Fils	11 €
Glass of Champagne Haton	16 €

DRINKS

WHISKIES 4CL

Tokinoka - Blended Whisky - Japon **11€**

Delicate and Balanced

Tomatin 12 Year Old - Highland Single Malt - Scotch Whisky **13 €**

Fine and Lightly Smoky

Evan William - Single Barrel - Bourbon Whisky **13 €**

Woody and Smooth

Isle of Raasay - Single Malt - Scotch Whisky **14 €**

Smoky, Rich and Fragrant

Nikka From The Barrel - Blended Malt - Japon **14 €**

Powerful and Woody

RHUMS 4CL

Diplomatico - 12 Year Old Hors d'Age Rhum - Reserva Exclusiva **13 €**

Jacoulot Brown Rhum - Matured in Fine de Bourgogne **13 €**

GIN & VODKA 4CL

Our Gins are Served with Fentimans Tonic Water

Gin Mare - Méditerranée - Espagne **15 €**

Aromatic Herbs, Olives and Lemon

Gin Normindia - Domaine du Coquerel - France **15 €**

Apples, Cinamon and Citrus Fruits

Vodka Beluga Noble - Distillerie Mariinsk - Sibérie **13 €**

DRINKS

ALCOOLS / DIGESTIFS 4CL

Liqueur « LEMON » - Maison Jacoulot 9 €

A Gourmet Limoncello, wich Expresses all the Freshness and Intensity of Lemon !

Peppermint - Maison Jacoulot 9 €

Liqueur « PEAR » - Maison Jacoulot 9 €

Distilled Pear Williams with Pear Nectar. An Explosion of Flavors !

La Prunelle de Bourgogne - Maison Jacoulot 9 €

The Amaretto from Bourgogne. Rich and Powerful.

Traditionnal Genepi - Les Pères Chartreux 9 €

Green Chartreuse - Les Pères Chartreux 11 €

The Liqueur with 130 Plants. Authentic.

Yellow Chartreuse - Les Pères Chartreux 10€

Sweeter than the Green Chartreuse.

Cognac Fine Champagne VSOP - Maison Hine 12 €

Calvados Fine Pale - Domaine du Coquerel 12 €

Eau-de-Vie Mirabelle AOC - Les Vergers de Rozelieures 9 €

Eau-de-Vie « La Vieille Prune » - Maison Jacoulot 12 €

Fine from Bourgogne Amber - Authentic 7 Yeras Old - Maison Jacoulot 11 €

Sweet and Warm. This Fine Reflects all the Know-How from Bourguogne.

WATERS

Evian 33 cl 3,80 €

Evian 75 cl 7 €

Badoit 75 cl 7 €

DRINKS

SOFT DRINKS

Coke, Coke Zero, Orangina, Perrier, Fuze Tea	5,50 €
Tonic Water & Ginger Beer	5,70 €
Fruit Juices <i>Apricot, Pineapple, Apple, Tomato, Peach</i>	5 €
Squeezed Fruits <i>Lemon or Orange</i>	6 €
Squash Water <i>Lemon, Strawberry, Grenadine, Mint, Peach</i>	2,50 €
Limonade	2,80 €
Diabolo (Limonade with Squash) <i>Lemon, Strawberry, Grenadine, Mint, Peach</i>	

HOT BEVERAGES

Espresso or Decaffeinated	2,90 €
Café Noisette	3,10 €
Long Coffee	2,90 €
Café au Lait	4,80 €
Double Espresso	5,80 €
Cappuccino	5,80 €
Tea or Herbal Tea	5 €
Hot Chocolate	5 €
<i>Extra Whipped Cream</i>	+1 €
<i>Extra Almond or Soy Milk</i>	+1 €



THE STORY OF LES CINQ FRÈRES IS THE ONE OF A FAMILY
CONNECTED TO THE VILLAGE WHERE IT STANDS. *Cécile Mattis* IN 1919 OPENED
THE SECOND HOTEL OF THE VILLAGE, LE BELLEVUE .
HER SON *Roger and his 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 et 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 THROUGHT 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...
