

# LES CINQ FRÈRES

MAISON DE FAMILLE

DEPUIS 1919

VAL D'ISÈRE - ALPES

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## 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...*

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# FOR DINER

## **3 COURSES 48€**

Starter, main course and dessert

## **2 COURSES 40€**

Starter and main course

or

Main course and dessert

## **1 STARTER 18€ / 1 COURSE 31€**

## **1 DESSERT 9,50€**

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

*TTC and service included*

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# OUR STARTERS

Beef Broth flavoured with Red Berries

Lentil Soup with Foie Gras and Chestnut

Guinea Fowl Terrine with Mango and Figs Chutney

Sliced Marinated Salmon, Wasabi and Blinis, Eggs Mimosa

Bacon and Savoy Cheese Quiche, Green Salad

Casserole Snails, Spinach and Garlic emulsion, Spicy Toast



Caramelized Onion Tatin, Spiced Sweet Potatoes and Mesclun



Gluten free dish

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## OUR MAIN COURSES

Hay Roasted Chicken and Gratin Dauphinois

Pan-Fried Pork Tenderloin, Black Pudding, Golden Apple with  
Cinnamon, Old-Fashioned Mustard Juice and Honey

Lamb Shank Confit for 7 Hours and Homemade Salted Butter Mash

Salmon Steak Cooked on One Side, Sorrel Cream  
and Vegetable Fricassee



Pasta Stuffed with Burrata, Blue Cow Cheese from Ferme de l'Adroit  
Sauce and Old-Fashioned Vegetables



Creamy Risotto with Parmesan and Butternut Confit with Spices

Pot au Feu des 5 Frères

Rosted Beef Fillet, Red Wine Sauce and Fries (+ 7€)

*Gluten free dish*

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# OUR LOCAL SPECIALITY DISHES

*(minimum 2 personnes)*

**Cheese Fondue 28 €**

Served with Salad

**Cheese Fondue 38 €**

Served with Salad and Cold Meat Platter

**Pierrade Stone Grill 38 €**

Served with Beef and Chicken, Fries or Gratin Dauphinois  
and Assortment of Tasty Sauces

**Raclette 36 €**

Served with Steamed Potatoes and Cold Meat Platter



**Extra Fondue 9 €**

For 2 people

**Extra Cold Meat 12 €**

For 2 people

**Extra Beef (only) 13 €**

For 2 people

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# OUR DESSERTS

Chocolate Mousse

Vanilla Crème Brûlée

Paris Brest

Rice Pudding and Caramel

Rum Baba

Moelleux au Chocolat des 5 Frères

Artisanal Ice Cream

Vanilla, Chocolate, Caramel, Pistachio, Lemon, Raspberry

Cheeses Plate from Ferme de L'Adroit

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# THE FLAVOURS OF CHILDHOOD

*For our youngest guests*

## MAIN COURSE AND DESSERT

**19€**

Children from 6 to 12 years old

**14€**

Children from 3 to 5 years old

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Hay Roasted Chicken and Gratin Dauphinois

Pan-Fried Pork Tenderloin, Black Pudding, Golden Apple with  
Cinnamon, Old-Fashioned Mustard Juice and Honey

Creamy Risotto with Parmesan and Butternut Confit with Spices

Fish & Chips, Fries and BBQ Sauce

and

Moelleux au Chocolat des 5 Frères

Ice Cream

Rice Pudding and Caramel

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# 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 responsibly.*

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# OUR CELLAR

## CHAMPAGNE AND OTHER BUBBLES

Brut Alpin Domaine Blard et Fils	47 €
	Glass 11 €
Haton «La Réserve»	80 €
	Glass 16 €
Louis Roederer Brut Collection	119 €

## ROSÉ WINE

AOP Réal Bio Côtes de Provence 2022	42 €
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# OUR CELLAR

## WHITE WINES

### WHITE WINES FROM OUR VALLEYS

Chignin Les Cristallins A&M Quenard 2023	28 €
	Glass 8 €
Apremont Cuvée Thomas Blard et Fils 2023	31 €
	Glass 8 €
Chignin Bergeron Les Roches Blanches A&M Quenard 2023	39 €
Roussette de Marestel Domaine Eugène Carrel 2020	41 €
Argile Blanc Allobrogie Domaine des Ardoisières 2023	46 €
	Magnum 92 €
Chignin Ephémère N°4 JP&JF Quenard 2019	59 €
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 2022	57 €
Sancerre Cuvée «Créots» Domaine Vincent Pinard 2022	58 €
Savenières «Roche aux Moines» Domaines aux Moines 2022	96 €

### BOURGOGNE

Chablis Villages Domaine Oudin 2022	56 €
Pouilly-Fuissé Domaine Dominique Cornin 2022	73 €
Meursault Vieilles Vignes Maison Vincent Girardin 2017	103 €

# OUR CELLAR

## RED WINES

### RED WINES FROM OUR VALLEYS

Pinot Domaine Dupasquier 2021	29 €
	Glass 8 €
	Magnum 2018 60 €
Mondeuse Domaine Dupasquier 2021	31 €
Mondeuse Voie Royale Domaine du Coteau de Tormery 2022	49 €
	Magnum 2022 98 €
Argile Rouge Allobrogie Domaine des Ardoisières 2023	58 €
Mondeuse Persan Ephémère n°6 JP&JF Quenard 2022	58 €
Amethyste Allobrogie Domaine des Ardoisières 2019	106 €

### BORDEAUX

Château Margès Graves 2020	26 €
	Glass 8 €
Château Ame de Musset Lalande de Pomerol 2015	44 €
Château Croix Cardinale Saint Emilion Grand Cru 2018	74 €
Château Gloria Saint-Julien 2017	97 €

### LOIRE VALLEYS

Saint Nicolas de Bourgueil « La Mine » Domaine Yannick Amirault 2023	37 €
Sancerre La Croix du Roy Lucien Crochet 2018	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	145 €

## BEAUJOLAIS

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

## RHÔNE VALLEYS

Côte du Rhône « Réserve » Famille Perrin 2021	26 €
	1/2 bouteille 15 €
	Glass 8 €
Crozes-Hermitage « Cuvée L » Domaine Combier 2023	44 €
Saint-Joseph Poivre et Sol François Villard 2022	56 €
	Magnum 120 €
Châteauneuf-du-Pape Domaine de Maucoil 2020	79 €
Côte Rôtie Bernard Burgaud 2021	100 €

## LANGUEDOC

Pic Saint Loup L'Arbouse Mas Bruguière 2022	49 €
Terrasses du Larzac Clas Mani Domaine Cassagne et Vitailles 2017	98 €

## BANDOL — PROVENCE

Bandol Domaine de Terrebrune 2019	66 €
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# OTHER DRINKS

## BEERS

*Draught Beer Brasserie du Mont Blanc*

La Blonde 5,8%	25 cl <b>4,80 €</b>
	50 cl <b>9,60 €</b>
La Cristal IPA 4,7%	25 cl <b>5,20 €</b>
	50 cl <b>10,40 €</b>
Lager Shandy	<b>4,70 €</b>
Lager Shandy and Grenadine	<b>4,70 €</b>

## APÉRITIFS

Apéritif Les Cinq Frères	<b>14 €</b>
Chestnut Liqueur or Raspberry Pepper Cream or Passion Tea Cream, served with a Crémant de Savoie « Brut Alpin » Domaine Blard & Fils	
Ricard 2 cl	<b>4 €</b>
Suze 6 cl	<b>4 €</b>
Kir 12 cl	<b>10 €</b>
Martini / Campari 6 cl	<b>6,50 €</b>
Vermouth Blanc or Rouge Maison Dollin 6 cl	<b>7 €</b>
Apérol Spritz	<b>14 €</b>
Saint Germain Spritz	<b>15 €</b>
Glass of Brut Alpin Domaine Blard et Fils	<b>11 €</b>
Glass of Champagne Haton	<b>16 €</b>



# OTHER DRINKS

## WHISKIES 4 CL

Tomatin 12 ans	13 €
Tokinoka Blended	13 €
Evan William Single Barrel	13 €
Isle of Raasay	13 €

## RHUMS 4 CL

Diplomatico Reserva Venezuela	12 €
Dark Rhum Maison Jacoulot	13 €

## GINS 4 CL

<i>Served with Tonic Water Fentimans</i>	16 €
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Gin Mare  
Normindia

## VODKA 4 CL

Beluga Noble	13 €
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# OTHER DRINKS

## OTHER ALCOHOLS & DIGESTIFS 4 CL

Cognac Hine Rare VSOP	12 €
Génépi	9 €
Chartreuse Jaune des Pères Chartreux	9 €
Chartreuse Verte des Pères Chartreux	9 €
Brandy Mirabelle, Poire	9 €
Brandy Vieille Prune Maison Jacoulot	9 €
Limoncello Organic Lachanenche Artisanal Distillery	8 €
Menthe Poivrée Maison Jacoulot	8 €
Calvados Coquerel Fine Pale	12 €

# OTHER DRINKS

## SOFT DRINKS

Coca, Coca Zéro, Orangina, Perrier, Ice Tea 4,50 €

## FRUIT JUICES

Apricot, Pineapple, Orange, Apple, Pear, Tomato 4,80 €

## SQUASH WATER OR LIMONADE

Lemon, Strawberry, Grenadine, Mint, Peach 2,50 €

## WATER

Evian 33 cl 3,80 €

Evian 75 cl 7 €

Badoit 75 cl 7 €

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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 IMMERSSED THEMSELVES IN THE VIL-  
LAGE 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...*

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