

PARADIS

BISTROT DE MONTAGNE

FREE WIFI - PARADIS



FAVORITE WINES

	12cl	50cl
Local wines		
Apremont - Adrien Vacher <i>PDO Savoie</i>	€4,00	-
Chignin Bergeron - Entre Lacs & sommets <i>PDO Savoie</i>	€9,00	-
The classics		
Côtes du Rhône Rouge <i>PDO Côtes du Rhône</i>	€7,00	€18,00
Chardonnay <i>PGI Pays D'Oc</i>	€7,00	€18,00
Rosé Prestige - Château Minuty <i>PDO Côtes de Provence, 2024</i>	€8,00	-

DISCOVER OUR ENTIRE SELECTION IN THE WINE MENU

TO SHARE

Œuf mayonnaise <i>Eggs with homemade mayonnaise, crispy onions, salad, sun-dried tomatoes & herb-infused olive oil</i>		€10,00
Ham Croquetas <i>5 pieces with crushed tomato sauce</i>		€12,00
Cold cuts platter <i>Local cured ham, local caïon fillet, sausages from Maison Rullier & Spianata</i>	€18,00 <i>small</i>	€29,00 <i>large</i>
Cheese platter <i>Meule des Glaciers cheese from Ferme Rullier, blue cheese, Reblochon PDO & farm Tomme</i>	€20,00 <i>small</i>	€33,00 <i>large</i>

SOUPS & SALADS

Pumpkin soup <i>Homeade soup with a dash of double cream</i>	€16,00
French onion soup <i>Local cured ham crisps & bread gratin with Meule des Glaciers cheese from Ferme Rullier</i>	€17,00
Caesar salad <i>Chicken nuggets, egg, Grana Padano cheese, sun-dried tomatoes, iceberg lettuce, homemade Caesar sauce & breadcrumbs</i>	€26,00
Trout Poke Bowl <i>Quinoa, wasabi sauce, local trout, trio of carrots & peanuts</i>	€26,00

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Local food lover's
PARADISE!

We collaborate with local producers, in an ultra-short circuit, to offer you the best of our terroir...

Allergen list is available on request.

DISHES

Beef tartare (180g)	€28,00
<i>Knife-cut meat & Meule des Glaciers cheese shavings</i>	
<i>Served with French fries</i>	
Smash Burger	€29,00
<i>Artisan bread, homemade spicy mayonnaise, red onions, sun-dried tomatoes, iceberg salad & Meule des Glaciers cheese</i>	
<i>Served with French fries</i>	
Chicken supreme & mushroom sauce	€29,00
<i>Free-range maize chicken, slow cooked, topped with a creamy mushroom sauce & garlic hint</i>	
<i>Served with polenta fingers</i>	
Iberian pluma pork	€33,00
<i>Veal jus, shavings of truffle & thyme</i>	
<i>Served with mashed potatoes</i>	
Boneless rib-eye steak (approx. 300g)	€36,00
<i>French meat, veal jus & mushroom sauce</i>	
<i>Served with French fries</i>	
Murgat fario trout fillet & Genepi espuma	€32,00
<i>Served mashed potatoes, olive oil & spring onions</i>	
Creamy risotto	€28,00
<i>Meat stock, Meule des Glaciers cheese & wild mushrooms</i>	
Vegetable risotto	€28,00
<i>Ask our waiters for our today's vegetables selection VEGETARIAN</i>	
Extra side	€7,00
<i>French fries, polenta fingers or salad</i>	

LOCAL SPECIALITIES

Pela	€28,00
<i>Potatoes browned in butter, pork belly & PDO Reblochon</i>	
<i>Served with a salad</i>	
4-cheese fondue	€28,00
<i>INDOOR SERVICE ONLY - FROM 2 PEOPLE UPWARDS</i>	
<i>Beaufort, local Emmental, heart of cheese & Abondance</i>	
<i>Served with a salad</i>	
Reblochon roasted with Génépi	€34,00
<i>Served with truffled ham, caïon fillet, potatoes & a salad</i>	
Extra cold cuts	€10,00
<i>/ pers.</i>	

CHILDREN'S MENU (UNDER 12 YEARS OLD)

€16,00

Nuggets & French fries *or* **Fish & chips**

Brownie *or* **Scoop of ice cream**

Orange juice, apple juice or syrup



The "Livres Rouges" at PARADiS

What Editions Paulsen & PARADiS have in common is their commitment to the art of living in the mountain! Discover the Guérin books - Paulsen edition, on their website: www.editionspaulsen.com or in our library, by the fireside...

DESSERTS

Affogato	€12,00
<i>Italian dessert made with 2 scoops of vanilla ice cream, covered with espresso & roasted hazelnut</i>	
Dessert of the day	€14,00
<i>Recipe varies according to the chef's inspiration: ask our waiters.</i>	
Lemon meringue tart	€14,00
Flan pâtissier with Madagascar vanilla	€14,00
Chestnut cake	€14,00
<i>Served with a scoop of vanilla ice cream</i>	
Homemade profiterole with crunchy topping	€15,00
Roasted pineapple on lime crumble & coconut cream	€15,00
<i>Served with a scoop of coconut ice cream</i>	
Cheese platter	€14,00
<i>Meule des Glaciers cheese from Ferme Rullier, blue cheese & Reblochon PDO</i>	

Sorry, I have PARADiS!

No more need for a thousand excuses to escape everyday life and come have fun at the PARADiS restaurant. **Every Wednesday, Thursday & Friday: DJ set with DJ MK & Co.** Guaranteed atmosphere with a breathtaking view!



Allergen list is available on request.

OUR DISHES CARBON FOOTPRINT

Because food has a key role in our impact on the environment, we have chosen to display the carbon footprint of our soups, salads and dishes.

A simple colour code guides you to better understand their impact, from lowest to highest.

● Low CO₂ emissions: less than 1 kg, for a light treat

- Pumpkin soup – 0,15 kg CO₂ EQ
- Onion soup – 0,25 kg CO₂ EQ
- Caesar salad – 0,58 kg CO₂ EQ
- Poke bowl de truite – 0,58 kg CO₂ EQ
- Vegetable risotto – 0,95 kg CO₂ EQ

● Average CO₂ emissions: 1 to 3 kg, a balance between flavour and impact

- Murgat fario trout fillet & Génépi espuma – 1,08 kg CO₂ EQ
- Iberian pork pluma – 1,16 kg CO₂ EQ
- Creamy risotto – 2,17 kg CO₂ EQ

● High CO₂ emissions: over 3 kg for generous dishes

- Beef tartare – 5,56 kg CO₂ EQ
- Boneless rib-eye steak – 9 kg CO₂ EQ
- Smash burger – 5,21 kg CO₂ EQ
- Chicken supreme & forest sauce – 3,5 kg CO₂ EQ

The carbon footprint estimates shown on this menu are based on two reference sources. 1- ADEME, via its Impact CO₂ tool dedicated to food. 2- Open Food Facts, a collaborative database on food products.

Want to find out more?

This initiative is part of a global approach to greater sustainability. To find out more about our actions, choices and vision, visit the 'Our commitments' page on our website. Everything is explained clearly and transparently.



Any questions or suggestions?

We can be reached at contact@paradis-larosiere.com for any questions or comments regarding our approach.