



# STIRE FESTER

Bar - Restaurant



# Drinks

## Non-Alcoholic

Still / Sparkling Water (50cl)	4,00 €
Still / Sparkling Water (1 liter)	7,00 €
Coca Cola, Coca Cola Zero, Iced Tea, Sprite, Perrier, Orangina (33cl)	4,00 €
Syrup with water (30cl) (Mint, Strawberry, Grenadine, Lemon, Violet, Orgeat, Peach)	3,00 €
Diabolo	4,00 €
Fruit Juice (25cl) (Apple, Pineapple, Apricot, Ace, Tomato)	4,50 €
Fresh Orange Juice (25cl)	6,00 €
Tonic, Ginger Beer (20 cl)	4,50 €
Homemade Iced Tea (25 cl)	4,00 €

## Apéritifs

Mulled Wine (12cl)	5,00 €
Ricard / Casanis (2cl)	3,00 €
Suze / Martini / Campari (6cl)	5,00 €
White Wine Kir (12cl)	6,00 €

## Cocktails

Aperol Spritz	8,00 €
Hugo Spritz	8,50 €
Campari Spritz	8,50 €
Mojito	9,00 €
Mojito Passion / Fruits Rouges	10,00 €
Moscow / London / Jamaican Mule	9,00 €
Negroni	10,00 €
Bloody Mary	10,00 €

## Draft Beers

	25cl	50cl
Wasteiner Blonde 4,8%	4,00 €	7,00 €
Konig Blanche 5,5%	4,50 €	8,50 €
IPA - Rye River 5,2%	4,50 €	8,50 €
Beer of the moment	5,00 €	9,00 €
Panaché	4,00 €	7,00 €
Monaco	4,00 €	7,50 €
Syrup	+0,50 €	
Picon	+1,00 €	

## Bières Bouteilles (33cl)

Desperados	6,00 €
Red fruit beer	6,00 €
Non-alcoholic beer	5,50 €

Sparkling Kir (12cl)	7,00 €
Glass of Prosecco (12cl)	5,00 €
Glass of Champagne (12cl)	10,00 €

Caipirinha	9,00 €
Passion / Red Fruits Caipirinha	10,00 €
Porn Star Martini	11,00 €
Planteur (20cl)	8,00 €
Planteur (1 liter)	35,00 €
Virgin Mojito	7,00 €
Passion / Red Fruits Virgin Mojito	8,00 €
Virgin Sunset	7,00 €

## Boards

Cheese Board	15,00 €
Charcuterie Board	15,00 €
Mixed Board	22,00 €

# Salads

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## Caesar Salad\* 20,00 €

Green salad, Cherry tomatoes, Bacon, Breaded chicken, Parmesan, Croutons, Perfect egg, Fried capers, Parmesan, Caesar sauce

## Norwegian Salad\* 20,00 €

Green salad, Homemade smoked salmon, Onion Pickles, Croutons, Lemon Vinaigrette

\*Main course version + 9,00 €

# Dishes

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## Tartiflette 20,00 €

Potatoes, Caramelized onions, Bacon bits, Savoyard Reblochon, Cream

## Kids Menu 14,00 € (Up to 12 years old)

1 Syrup

Chicken Tenders,

Kebab Meat or "P'tite Charcut"

with Fries, Pasta or Salad

1 Scoop of Ice cream

*Dinner only*

## Raclette 26,00 €

Raclette cheese, Potatoes, Cold cuts, Pickles, Green salad

## Savoyard Fondue\* 25,00 €

Comté, Abondance, Beaufort, White Wine, Green salad, Bread

## Tire-Fesses Fondue\* 25,00 €

Comté, Abondance, Munster, White wine, Green salad, Bread

Small cold cuts plate + 5,00 € / pers

\*Mushroom extra + 5,00 € / pers

# Burgers

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## **Classic Burger\* 20,00 €**

*Homemade bun, Ground beef (150g), Pickled Onions, Tomatoes, Lettuce, Parmesan, Cheddar, Burger Sauce, Fries*

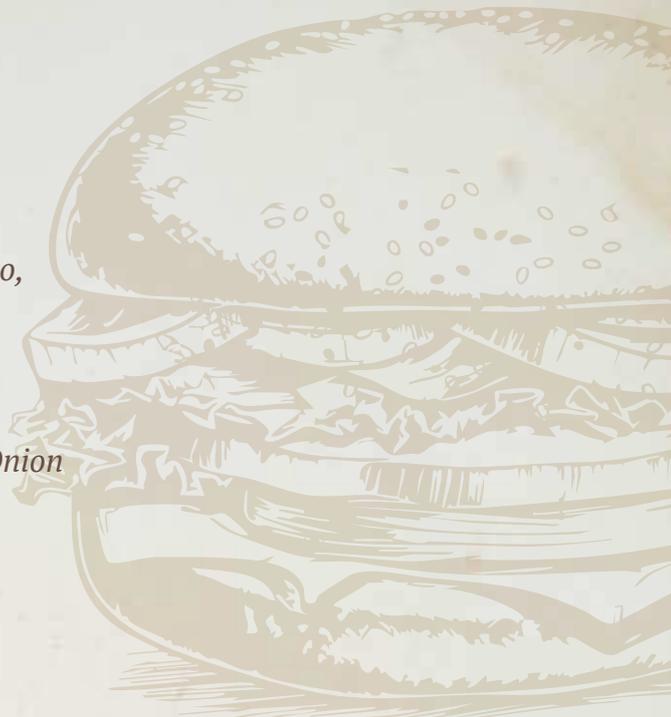
## **Italian Burger\* 22,00 €**

*Homemade bun, Fried chicken, Homemade Green Pesto, Pickled onions, Tomatoes, Lettuce, Parmesan, Fries*

## **Savoyard Burger\* 23,00 €**

*Homemade bun, Ground beef (150g), Smoked sauce, Onion confit, Pickled onions  
Potato patty, Raclette, Fries*

*\*Cheddar, Raclette,  
or Munster topping + 5,00 €*



# Pizzas

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## **Margherita 12,00 €**

*Tomato sauce, Fior di latte, Origan*

## **Reine 14,00 €**

*Tomato sauce, Fior di latte, Ham, Mushrooms, Oregano*

## **Goat Cheese Honey 15,00 €**

*Cream base, Fior di latte, Goat cheese, Honey, Walnuts*

## **Diavola 15,00 €**

*Tomato sauce, Fior di Latte, Chorizo, Jalapenos*

## **Four Cheese 16,00 €**

*Cream base, Fior di latte, Gorgonzola, Goat cheese, Parmesan*

## **Italian 16,50 €**

*Cream Base, Fior di Latte, Pesto, Fried chicken, Parmesan*

## **Alsacian 16,50 €**

*Cream Base, Fior di latte, Bacon bits, Munster, Onions*

## **Norwegian 17,00 €**

*Cream Base, Fior di latte, Homemade smoked salmon, Dill*

## **Savoyard 17,00 €**

*Cream Base, Fior di latte, Bacon bits, Potatoes, Reblochon, Onions*

## **Crudo 18,00 €**

*Tomato Sauce, Fior di latte, Italian cured ham, Arugula, Cherry tomatoes*



# Hot Drinks



Espresso, Long Coffee, Decaf, Ristretto, Macchiato	2,00 €
Double Espresso	4,00 €
Cappuccino, Latte Macchiato	4,50 €
Hot Chocolate	4,00 €
Viennese Coffee / Viennese Chocolate	5,00 €
<i>Marshmallow extra +1,00 €</i>	
Tea / Herbal Infusion	3,50 €
Chai latte	4,50 €
Iced Coffee <i>Vanilla, Caramel or Hazelnut</i>	5,00 €

# Specialty Drinks

Mulled Wine	5,00 €
Grog	8,00 €
Irish Coffee	8,50 €
Bombardino	8,50 €
Hot Chocolate with Alcohol and Whipped Cream	8,50 €
Green Hot Chocolate chaud	8,50 €
<i>Chocolate, Chartreuse, Whipped Cream</i>	

# Desserts

Crème brûlée 8,00 €

Tart\* of the day 6,00 €

Homemade Chocolate Fondant *served with Vanilla Ice Cream* 8,00 €

Waffle 5,50 €

*Powdered Sugar / Nutella / Caramel / Chestnut Cream / Blueberry Jam*  
*Add Whipped Cream +€1.00 / Scoop of Ice Cream +€2.00*

# Gourmet Platters

Coffee / Decaf Gourmet Platter 11,00 €

Tea / Herbal Infusion / Cappuccino Gourmet Platter 12,00 €

Alcoholic Gourmet Digestif Platter 14,00 €

*Génépi, Zaza's Rum, Get 27, Limoncello, Amaretto, Pistachio Cream / Hazelnut Cream*

Chartreuse Gourmet / Champagne Gourmet 17,00 €

# Ice Creams

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**1 scoop** 3,00€

**2 scoops** 5,00€

**3 scoops** 7,00€

**Flavors:** *Chocolate, Lemon, Rum Raisin, Strawberry, Passion Fruit, Coffee  
Cotton Candy, Salted Caramel, Blueberry, Chestnut*

# Ice Cream Sundaes

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## Non-Alcoholic

**Dame blanche** 9,00 €

*Vanilla ice cream, Whipped cream, Chocolate sauce*

**Chocolat liégeois** 9,00 €

*Chocolate Ice Cream, Vanilla Ice Cream, Hot Chocolate, Chocolate Sauce, Whipped Cream*

**Coffee liégeois** 9,00 €

*Coffee Ice Cream, Vanilla Ice Cream, Coffee, Chocolate Sauce, Whipped Cream*

**Mont Blanc Sundae** 9,00 €

*Vanilla Ice Cream, Chestnut Ice Cream, Chestnut Cream, Whipped Cream*

**La sorbetière** 9,00 €

*Lemon Sorbet, Strawberry Sorbet, Passion Fruit Sorbet, Passion Fruit Sauce*

## Alcoholic Sundaes

**Passionate Colonel** 12,00 €

*Lemon Sorbet, Passion Fruit Sorbet, Vodka, Limoncello, Passion Fruit Sauce*

**Lieutenant of the Alps** 12,00 €

*Blueberry Sorbet, Lemon Sorbet, Génépi, Blueberry Sauce*

**Captain Amaretto** 12,00 €

*Vanilla Ice Cream, Chestnut Ice Cream, Amaretto, Chestnut Cream, Whipped Cream*

**Admiral Hazelnut** 12,00 €

*Vanilla Ice Cream, Chocolate Ice Cream, Hazelnut Cream, Chocolate Sauce, Whipped Cream*

# Spirits (4cl)

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Tanqueray Gin	7,00 €
Mont Blanc Gin	10,00 €
Jack Daniels	8,00 €
Jameson	7,00 €
Havana 3 Rum	7,00 €
Havana Especial Rum	7,00 €
Diplomatico Rum	10,00€
Eristoff Vodka	6,00 €
Hennessy VSOP Cognac	9,00 €
Jose Cuervo Tequila	7,00 €
Jägermeister	7,00 €
Soda Supplement + 2,00 €	
Red Bull Supplement + 3,00 €	

# Liqueurs / Digestifs (4cl)

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Baileys, Get27, Limoncello, Amaretto	7,00 €
Pistachio Cream, Local Hazelnut	8,00 €
Pear Brandy	7,00 €
Zaza's Rum	7,00 €
Génépi	7,00 €
Chartreuse	8,50 €

# Shots (2cl)

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## CLASSICSHOTS 4,00 €

Vodka Syrup  
Kiss Cool  
Orgasm  
Tequila Slammer  
Génépi

1 meter 35,00 €

## CREATIVE SHOTS 4,50 €

South Side  
Madeleine  
Baby Guinness  
Biboune  
Monkey Brain

1 meter 40,00 €

# White Wines

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## By the glass

**Nivéole 2024** Glass 5,00 € · 37,5 cl 14,00 € · 50 cl 19,00 € · Btl 26,00 €

Chardonnay – IGP Gard (Vistre)

*Round and smooth, slightly buttery, with a fruity finish.*

**Cambos Moelleux 2023/24** Glass 5,50 € · 37,5 cl 15,00 € · 50 cl 21 € · Btl 29,00 €

Southwest – IGP

*Sweet and fruity, with honey, peach, and apricot aromas.*

**Apremont 2024 “Été Temps”** Glass 6 € · 37,5 cl 17,00 € · 50 cl 23,00 € · Btl 32,00 €

AOP Vin de Savoie Apremont

*Light, dry, and lively, with citrus and flint notes.*

**Roussette 2024 – Vullien** Glass 6,50 € · 37,5 cl 19,00 € · 50 cl 25,00 € · Btl 33,00 €

AOP Roussette de Savoie

*Dry and fruity, floral, with almond and pear notes.*

## Bottles

**Chignin-Bergeron “Les Divolette” Vullien 2024** Bottle 35,00 €

AOP Chignin-Bergeron (Savoie)

*Dry, rich, and aromatic, with exotic fruit and honey notes.*

**Petit Chablis 2024 Louis Moreau** Bottle 39,00 €

AOP Petit Chablis (Bourgogne)

*Dry, mineral, and crisp, typical of the Chablis terroir.*

# Rosé Wines

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**La Nuit Tous les Chats sont Gris 2024** Glass 5,00 € · 37,5 cl 14 € · 50 cl 19,00 € · Btl 26,00 €

Rosé Chartreux – IGP Méditerranée

*Light, fruity, fresh, perfect as an aperitif.*

**Domaine du Rouet Rosé 2024 “MS”** Glass 6,50 € · 37,5 cl 17 € · 50 cl 21,00 € · Btl 32,00 €

AOP Côtes de Provence

*Dry, floral, elegant, with notes of citrus and white peach.*

# Red Wines

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## By the glass

**Côtes-du-Rhône 2024 “L'éclat”** Glass 5,00 € · 37,5 cl 14,00 € · 50 cl 19,00 € · Btl 26,00 €  
AOP Côtes-du-Rhône  
*Soft, fruity, light tannins, refreshing finish.*

**Gamay 2023 – Vullien** Glass 5,50 € · 37,5 cl 15,00 € · 50 cl 21,00 € · Btl 29,00 €  
AOP Vin de Savoie  
*Light, fruity, low tannins, easy to drink.*

**Ecceterra Rouge 2024 – Clos Roca (Bio)** Glass 6,00 € · 37,5 cl 17,00 € · 50 cl 23,00 € · Btl 32,00 €  
IGP Pays d'Oc  
*Structured and balanced, with soft spice notes and dark fruit aromas.*

**Mas Laval Rouge 2023 “Mas et Monts”** Glass 6,50 € · 37,5 cl 19,00 € · 50 cl 25,00 € · Btl 33,00 €  
AOP Languedoc  
*Round and powerful, present tannins, ripe red fruit aromas.*

## Bottles

**Lancyre Rouge 2024 “Coste d'Aleyrac”** Bottle 32,00 €  
AOP Languedoc (Bio)  
*Full-bodied and tannic, aromas of garrigue and blackcurrant.*

**Vacqueyras 2022 “Ondines”** Bottle 34,00 €  
AOP Vacqueyras (Bio)  
*Robust, rich, notes of dark fruits and pepper.*

**Châteauneuf-du-Pape 2021 – Mas Saint Louis** Bottle 55,00 €  
AOP Châteauneuf-du-Pape  
*Powerful, complex, spicy, long finish.*

# Sparkling Wines

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**Prosecco “Extra Dry” – Fiorelli** Glass 5,00 € · Btl 26,00 €  
DOC Prosecco (Italy)  
*Lightly sparkling, fruity, slightly sweet.*

**Leblond Lenoir Brut – Champagne** Glass 10,00 € · Btl 55,00 €  
AOP Champagne  
*Dry, fine and persistent bubbles, long finish.*