

GRAND HÔTEL SOLEIL D'OR

MEGÈVE
1901

Le Rooftop

The Grand Hôtel Soleil d'Or unveils a completely renewed culinary experience, led by the talent of Chef Roberto Pagliuca, sous-chef to the Michelin-starred Chef of Mareluna at the Château de Théoule.

Ⓥ Vegetarian option

Net price in Euros / Service included

Water

Evian 50cl 9
Badoit 50cl 9

La Sasse – Eau de Megève 74cl 14
Châteldon 75cl 12

Softs 10

Tonic / Ginger Ale / Ginger beer / Orangina / Ice Tea 20cl
Limonade / Perrier / Diabolo / Coca Cola / Coca Cola Zero 33cl
Fruit juices (Apricot, Pineapple, Mango, Apple, Peach, Tomato, Orange) 20cl

“Bacchante” craft & local beers 12

Blonde, Blanche, IPA, Cidre Brut 33cl

By the glass

Red wine

Savoie Mondeuse, Domaine JCG Madoux, 2023 15
Pessac Léognan, La Calice de Leognan, Bordeaux, 2019 15
Savigny-les-Beaune, Domaine Serrigny 21

White wine

Chablis, Domaine Brocard BIO, 2022 15
Pacherenc du Vic-Bilh moelleux, 2020 14
Graves, Château Léognan, 2024 12

Rosé wine

AOP Côtes de Provence, Château Marguerite 14

Glass of Champagne

Pommery Blanc de Blancs 15cl 25

Louis Roederer Rosé 15cl 29

Bottle of Champagne

Pommery Brut Apanage 120

Louis Roederer, Brut, Collection 245, 2020 160

Louis Roederer, Brut Rosé, 2017 170

Perrier-Jouet, Blanc de Blancs 230

Pommery, Cuvée Louise 380

Louis Roederer, Cuvée Cristal Blanc Millésimé, 2015 650

Pommery, Apanage, Blanc de Blancs (150cl) 290

Classic Cocktails 20

Margarita,

Negroni,

Rossini,

Americano,

Whisky Sour,

Daiquiri,

Amaretto Sour,

Dry Martini,

Espresso Martini,

Apérol Spritz,

Campari Spritz,

St Germain Spritz,

Cosmopolitan,

Pornstar Martini,

Kir...

Signature Cocktails 25

James Bond 007 « Shaken, not stirred ». In Casino Royale, James Bond orders a Vesper Martini with specific instructions: “Three measures of gin, one of vodka, and half a measure of Kina Lillet. Shake it very well, then add a large lemon peel.” This cocktail reflects Bond’s meticulous and sophisticated character.

Miss Money Penny. Named after James Bond’s heroine, Miss Money Penny reimagines the classic Vesper with a romantic, sweet twist of grapefruit. “A woman needs a good cocktail after a hard day at work!”

Snow Ball Our coffee-infused rum, homemade apricot syrup, the creaminess of whipped cream, and the richness of chocolate—nothing better to replace a dessert.

Subtle Ginger A ginger-infused gin, enhanced with elderflower liqueur and brightened with lemon juice—a bold, vibrant, and refreshing blend.

Bloody May Day. Discover the perfect harmony of tomato-infused vodka, truffle powder, and tomato vinegar in our unforgettable cocktail, ready to awaken the senses.

Strawberry Fields Hendrick's gin, elevated with a delicately sweet vanilla syrup and exquisite strawberry purée. A meeting of freshness, sweetness, and sophistication.

Spritz Soleil d'Or The classic reinvented with strawberry and raspberry, refreshing and fruity.

Souvenir de Corse The flavors of the Isle of Beauty and the Caribbean: Corsican Cédrat liqueur combined with the finesse of 7-year-old Havana, elevated with clementine nectar and immortelle.

Savoie Old-Fashioned A Savoie ham-infused bourbon, blended with the sweetness of melon liqueur and the subtle bitterness of peach bitters, served with thin slices of ham.

From Tulum An explosion of exotic and spicy flavors: chili- and bell pepper-infused tequila, elevated by our homemade orange and peach liqueur.

Harmonie Celebrate sparkling elegance with our refined cocktail : an intoxicating fusion of champagne, strawberry purée, Saint-Germain, and vanilla.

Le Gourmand A creamy and indulgent delight: silky vodka, almond liqueur, smooth Baileys, light whipped cream, and grated dark chocolate.

L'Impacte Dive into a whirlwind of flavors: champagne, orange liqueur, Chartreuse, and a delicate raspberry purée.

Mocktails 17

Fruit passion Savor the sparkling blend of ginger ale, passion fruit purée, mango purée, and vanilla syrup for a refreshing and intoxicating experience.

Gimber Let yourself be seduced by the bold blend of Gimber (ginger and spice concentrate), lemon, sparkling water, and vanilla syrup.

Le goût de mon enfance Rediscover the sweet magic of your childhood with our nostalgic non-alcoholic cocktail: pineapple juice, creamy coconut purée, and caramel syrup.

La fraîcheur Dive into an explosion of flavors, blending strawberry, raspberry, and vanilla, all elevated by the effervescence of ginger ale.

Non-alcoholic Gin & Tonic : Tanqueray 0.0% with its tonic

Alcools 4cl

Vodka

Nadé 22
Guillotine Heritage 25
Guillotine Caviar 60
Ketel one 14
Belvédère 22
Beluga Gold Line 50

Gin

Christian Drouin, Mare, Nouaison,
Hendrick's, Altitude, Apres 92 (Classic
/ Bl. Raspberry / Spices & Orange),
Monkey 47, Canaïma, Ki No Bi,
Adamus, Gin'epi, Gaston Sherry 20
Bombay Original Gin 15
Supplément tonic 2

Rhum

Havana Club 3 15
Neisson Bio Martinique 22
Trois Rivières VDO Martinique 22
Baie des Tresors Martinique 24
Hampden Estate 8 Jamaica 24
Appleton Jamaica 21 40
Flor de cana 14 Nicaragua 17
Flor de Cana 130 Nicaragua 45
Naga Pearl of Djakarta 25
Savanna le Must Réunion 24
Centenario 30 Solera C. Rica 50

Rhum

Don Facundo Eximo P. Rico 32
Ron Millonario XO Peru 30
Coloma 15 Columbia 24
Milagro 15
Casamigos Reposado 24
Clase Azul Reposado 55
Clase Azul Gold 150
Don Ramon Lavander 18
Volcan XA 70
Avion 44 60
Gran Patron Piedra 85
Cachacha Magnific 20
Mezcal Del Maguey Vida 28
Mezcal Bruxo 20

Whiskey

France

Hautes Glaces Moisson 34
Alfred Giraud Harmonie 30

Irish

The Irish Man S. Malt 17 36
Teeling 15

Bourbons et Rye Whiskeys

Woodford Reserve 22
Blanton's Gold Edition 42
Bulleit Bourbon 14
Bulleit 95 Rye 13
Jack Daniels Select 15

Alcools 4cl

Scotch

Dalmore Cigare Malt Reserve 38
Oban 14 30
The Macallan 12 35
The Macallan Rare Cask 100
Port Charlotte 10 20
Wolfburn Aurora 18
Mannochmore 13 39
Mc Elegance 17
Mc Warrior 17
CÙ Bòcan Signature 16
Smokey Monkey 14
Laphroaig Quarter Cask 18
The Glenlivet 13 13
Bowmore 18 42

Cognac

Camus Ile de Ré 15
Borderies Mizunara 5 ans 19
Hennessy XO 40
Meukow V.S.O.P Superior 17
Remy Martin 45
Yeuse XO l'Intemporel 42
Gautier VS 12
Martell VSOP 17
Hennessy Paradis 250
Yeuse l'Elixir 275
Louis XIII découverte, 1cl 87
Louis XIII 350

Armagnac

Laberdolive 1976 64
Gelas 1972 68
Gelas 1982 40

Calvados
Pays d'Auge 24
Christian Drouin 1976 110

Chartreuse

Jaune, Verte 20
Jaune, Verte VEP 45
9eme Centenaire 28
Tarragona 270

Liqueur

Grand Marnier 15
Amaretto 12
Limoncello 10
Génépi 10

Digestif

Poire Williams Cartron 16
Framboise Sauvage Cartron 16
Marc de Savoie Bigallet 12
Grappa Vigna Alta 12
Kirsch Cartron 15
Rochelt Marille 2011 120
Rochelt Weichsel 2007 95

Snacks 5:00 PM – 10:30 PM

Mountain cured meat platter 30

Aged cheese platter (V) 30

Mixed charcuterie & cheese platter 30

Seafood platter with smoked fish 35

Gourmet cheese and black truffle croquettes (V) 27

Pizzetta with Tuber Melanosporum truffle (V) 27

Lobster roll – brioche stuffed with lobster, Maison Prunier caviar 48

Club sandwich with smoked salmon or chicken, fresh salad 27

Raclette cheeseburger or vegetarian option (V) 27

Gillardeau No.5 oyster platter – 6 pieces 27

Petrossian caviar tasting 90

Homemade fries (V) 14

Desserts 18

Wild mountain blueberry tart

Chocolate, hazelnut, praline and chocolate cloud

Pear and yuzu Mont-Blanc

To share

Tarte Tatin, Isigny cream 29

Dessert of the moment 29

Macée 62% Valrhona chocolate fondue 45