

GRAND HÔTEL SOLEIL D'OR

MEGÈVE
1901

Le Raftop

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Waters

Evian 50cl 6

Evian 75cl 9

SanPellegrino 50cl 6

Châteldon 75cl 12

Softs 8

Tonic / Ginger Ale / Ginger beer / Orangina / Fuze Tea

Lemonade / Perrier / Diabolo / Coca Cola / Coca Cola Zero

Fruit juices (Raspberry, Apricot, Pineapple, Apple, Peach, Tomato)

Bières “Bacchante” Artisanales & Locales 10

Blonde, Blanche, IPA, Cidre Brut 33cl

Glass of wine 12cl

White wine

2024 Graves “Le Blanc”, Château Léognan 9

2024 Chignin Bergeron “Les Amandiers”, Maison Ravier 11

2018 Alsace Gewurztraminer Vendanges Tardives, Sainte Joie 19

Red wine

2021 Crozes-Hermitage “Cuvée Louis Belle”, Domaine Belle 14

2024 Savoie Arbin Mondeuse, Château de Mérande 11

2023 Savigny-les-Beaune, Domaine Serrigny 18

Rosé wine

2024 Côtes de Provence “Summertime”, Château La Gordonne 10

Alcools 4cl

Scotch

Dalmore Cigare Malt Reserve 38
The Macallan 12 35
The Macallan Rare Cask 100
Port Charlotte 10 20
Mc Elegance 17
Mc Warrior 17
CÙ Bòcan Signature 16
Monkey Shoulder Original
Laphroaig 10 ans 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 XO 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
Liqueur d'Elixir 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

Alcools 4cl

Vodka

Nadé 22
Grey Goose 22
Guillotine Caviar 60
Ketel one 14
Belvédère 22
Beluga Gold Line 50

Gin

Hendrik's 20
Boudier 20
Black Tomato 20
Monkey 47 30
Christian Drouin 22
Adamus, Oli Gin 25
Bombay Original Gin 15
Tanqueray Alcohol Free 0.0 15
Supplément tonic 2

Tequila, Cachaça, Mezcal

Don Julio Blanco 18
Casamigos Reposado 24
Clase Azul Reposado 55
Clase Azul Gold 150
Volcan XA 70
Avion 44 60
Gran Patron Piedra 85
Cachacha Leblon 20
Mezcal Del Maguey Vida 28

Rhum

Havana Club 3 15
Havana 7 20
Neisson Bio Martinique 22
Trois Rivières VDO Martinique 22
Baie des Tresors Martinique 24
Hampden Esate 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
Coloma 15
Columbia 24
Don Facundo Eximo P. Rico 32
Ron Millonario XO Peru 30

Whisky

France

Hautes Glaces Moisson 34
Alfred Giraud Harmonie 30

Irish

Teeling 15

Bourbons et Rye Whiskeys

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

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Glass of Champagne

Pommery, Apanage Brut 21

Louis Roederer Rosé, 2017 26

Bottle of Champagne

Pommery Brut Apanage 95

Louis Roederer, Brut, Collection 245, 2020 126

Louis Roederer, Brut Rosé, 2017 152

Perrier-Jouet, Blanc de Blancs 170

Pommery, Cuvée Louise 220

Louis Roederer, Cuvée Cristal Blanc Millésimé, 2015 650

Pommery, Apanage, Blanc de Blancs (150cl) 264

Classic Cocktails 15

Margarita

Old Fashioned

Negroni or Negroni Premium

Rossini

Americano

Whisky Sour

Daiquiri

Amaretto Sour

Dry Martini

Irish Coffee

Espresso Martini

Apérol Spritz

Campari Spritz

St Germain Spritz

Manhattan

Cosmopolitan

Pornstar Martini

Cuba Libre

Pisco Sour

Paloma

Signature Cocktails 19

James Bond 007 The Vesper Martini, made famous by James Bond in Casino Royale in 1953, combines three parts gin, one part vodka and half a part Lillet Blanc, shaken to icy perfection and garnished with a twist of lemon. It is an iconic cocktail, combining boldness, elegance and sophistication.

Miss Money Penny Inspired by the iconic character from the James Bond universe, this cocktail combines gin infused with white tea and rose petals, Lillet Blanc and pineapple-yuzu purée. This feminine, delicate and refined cocktail evokes the elegance, subtlety and charm of Miss Money Penny, for a fresh and sophisticated taste experience.

L'Héritier A legacy of cognac, gently transformed by caramelised banana, almond and the freshness of an apple and lemon espuma.

Subtle Ginger Gin is combined with St-Germain liqueur and a homemade lemon-thyme-rosemary cordial, enriched with fresh ginger, for an aromatic and subtle journey.

Nácar Fat-washed Mezcal with truffle oil, Noilly Prat, homemade grapefruit cordial, and a topping of sparkling water. Earthy notes and bitter citrus mingle with a delicate effervescence, creating a tasting experience that is both refined and ethereal.

Fumée de Garrigue A smoky, vibrant, and herbaceous cocktail with a subtle saline finish.

Tequila, Grand Marnier, fresh lemon juice, and our homemade Clementine-Savory syrup, enhanced with black olive bitters.

Strawberry Fields A fruity and velvety cocktail, where vanilla gin meets strawberry, lemon and sugar syrup, topped with a light white foam.

Bois de Tonka A revisited Old Fashioned, combining rum infused with tonka beans, chestnut liqueur and cocoa bitters, for a blend of depth and elegance.

Champagne Cocktail 24

Jardin Cubain Between Cuban heritage and effervescent elegance. Tonka rum, homemade strawberry-basil cordial, lime juice, complemented by Pommery Brut Champagne.

Bellini Soleil d'Or Revisited Bellini, paying homage to the Venetian classic of the 1940's, enhanced by homemade peach purée, peach cream and Louis Roederer Rosé Champagne, topped with a peach espuma with vanilla sugar for a refined journey between sweetness and effervescence.

Mocktails 13

Souffle des Tropiques A refined exotic signature drink, with tropical flavours balanced by a homemade passion fruit, pineapple and vanilla syrup and a dash of ginger beer.

Le goût de mon enfance A wintery take on the alcohol-free Pina Colada, with pineapple and coconut, creamy and subtly spiced with homemade caramel-cinnamon syrup and a hint of nutmeg.

Orée des Pommiers A blend of cranberry and apple delicately combined with a spicy homemade pear and apple syrup for a comforting and warming cocktail.

Fancy a unique cocktail? Your inspiration, our expertise: a tailor-made cocktail created just for you.

Snacks 5:00 – 10:30 PM

Mountain cold cuts platter 28

Aged cheese platter (V) 26

Mixed platter of cold cuts & cheeses 30

Creamy burrata with Tuber Melanosporum truffle (V) * 24

Semi-cooked foie gras terrine, apple and pear chutney 26

Gorgonzola focaccia with honey and walnuts (V) 20

Smoked chicken club sandwich, french fries 26

Smoked salmon club sandwich, french fries 26

Raclette cheeseburger or vegetarian cheeseburger (V) 28

Homemade fries (V) 10

Desserts

Wild blueberry tart from our mountains 14

Caramel Snickers 14

Lemon meringue tart 10

(V) Vegetarian Option

Net price in Euros / Service included