

GRAND HÔTEL SOLEIL D'OR

MEGÈVE
1901

Le Rooftop

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Waters

Evian 50cl / San Pellegrino 50cl 6 Châteldon 75cl 12
Evian 1L / San Pellegrino 1l 9

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

2025 Côtes de Provence, Château Roubine 9
2025 Côtes de Provence, Minuty Prestige 11

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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
Cachaça 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 Trésors 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
Coloma 15
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

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 18

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

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	Espresso Martini
Old Fashioned	Apérol Spritz
Negroni	Campari Spritz
Americano	St Germain Spritz
Whisky Sour	Manhattan
Daiquiri	Cosmopolitan
Amaretto Sour	Pornstar Martini
Dry Martini	Cuba Libre
Bramble	Pisco Sour
White Russian	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.

Alpine Basil Smash

A fresh and balanced drink, combining the botanical notes of gin with the freshness of basil and lemon, enhanced by the gently spiced sweetness of ginger and cucumber.

Megève Sour

An alpine interpretation of the sour, where the richness of Yellow Chartreuse and Green Chartreuse meets the freshness of lemon, lifted by aromatic notes of rosemary and thyme.

L'Éclat Rouge

An intense and refined creation combining the character of rye whiskey with the richness of red vermouth and the complexity of bitters, enhanced by a delicate rosemary smoke.

Le Dolcezza

VSOP Cognac reveals its full roundness alongside indulgent notes of coffee, almond, and cacao, for a smooth and enveloping creation.

Douceur de Jalisco

A creation with exotic accents, combining the smoky character of mezcal with mango, passion fruit, and guava, enhanced by a house-made bird's eye chili syrup.

The Red Devil

A fruity and vibrant drink, blending the freshness of lemon with the intensity of blueberry and strawberry.

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La Dama Rossa

An elegant and sparkling creation mixing gin with red berries and Chambord liqueur, enhanced by rosé champagne for a delicately floral finish.

La Passion Ambrée

Amber rum combines with passion fruit and lime, lifted by the spicy freshness of ginger beer, for an exotic and refined drink.

Mocktails 13

El Picante

Enjoy the sunny harmony of passion fruit, lime, and a house-made bird's eye chili syrup, for an exotic, tangy, and delicately spiced experience.

Brise Verte

Be seduced by the freshness of mint, the vegetal softness of cucumber, and the aromatic elegance of Tanqueray 0.0.

Rubis Sauvage

The intensity of raspberry and cranberry is lifted by the freshness of lemon, the smooth sweetness of vanilla, and the gently spiced notes of sparkling ginger beer.

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

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Snacks 6:30 – 9:30 PM

Mountain cold cuts platter 28

Aged cheese platter : Chevrotin AOP, Abondance IGP, Reblochon

de Savoie AOP, Tomme de Savoie AOP and Beaufort (V) 35

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

Chicken club sandwich, french fries 26

Smoked salmon club sandwich, french fries 26

Mini vegetarian cheeseburger, french fries (V) 28

Mini Raclette cheeseburger, french fries 28

Caesar salad (chicken, salmon or vegetarian) (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