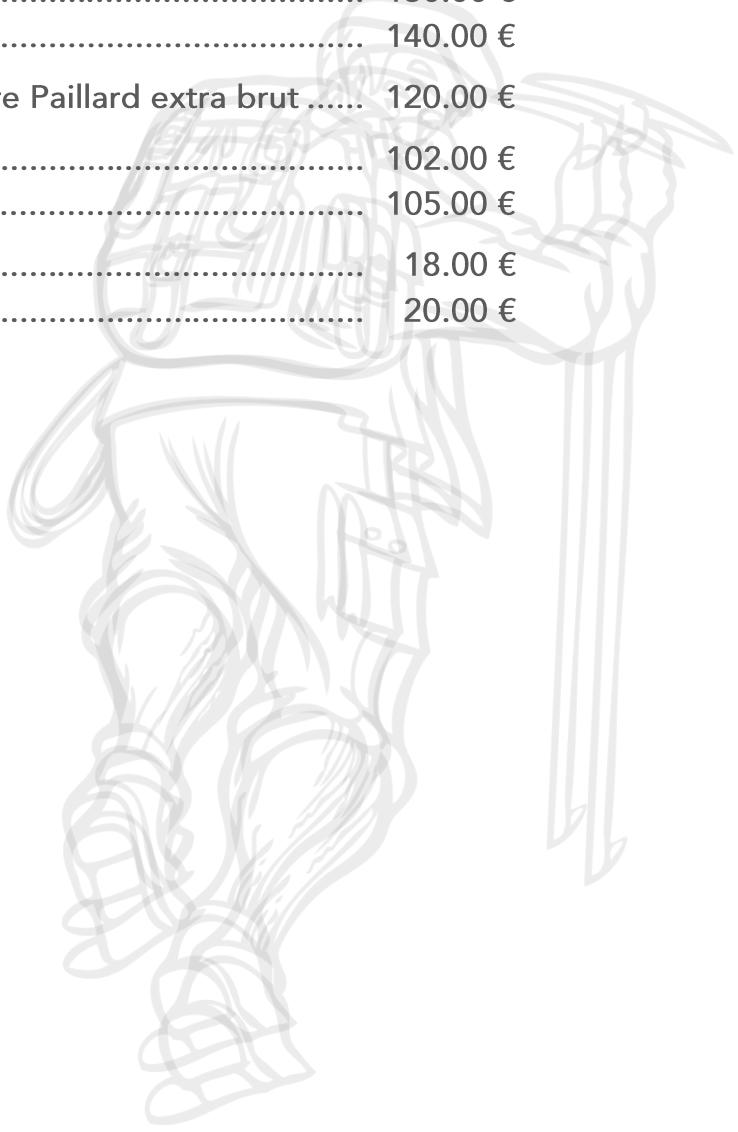


Bar menu

CHAMPAGNES

Bollinger, la grande année 2007	200.00 €
Dom Ruinart 2004.....	190.00 €
Ruinart Blanc de Blanc.....	150.00 €
Ruinart rosé	140.00 €
Bouzy Grand Cru Les Parcelles – Pierre Paillard extra brut	120.00 €
Bollinger, Spécial Cuvée.....	102.00 €
"R" de Ruinart	105.00 €
Glass of champagne	18.00 €
Kir Royal	20.00 €



Hotel le Sherpa

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Bar menu

BEERS AND WINE BY THE GLASS

DRAUGHT BEERS

Wachsteiner 25cl	5.00 €
50cl.....	9.00 €
Leffe 25cl.....	6.50 €
50cl.....	11.00 €
Picon beer 25cl.....	7.00 €

BOOTLED BEERS, CIDERS

Heineken 33cl	8.00 €
Duvel 33cl	10.00 €
Chouffe 33cl	10.00 €
Desperados 33cl	10.00 €
Vedett IPA 33cl	10.00 €
Chimay Bleu, trappiste 33cl	10.00 €
König LudwigWeissbier 50cl	10.00 €
Alcohol free Heineken 33cl	8.00 €
Cider Magners 33cl	10.00 €

WINE BY THE GLASS, KIRS (12CL)

Apremont, medium dry Savoy white wine.....	7.00 €
Monfarina, dry Savoy white wine	7.00 €
Chignin, fruity Savoy white wine.....	7.00 €
Sauvignon, Petit Clos By Clos Henri, Nouvelle Zelande	8.00 €
Sauvignon, Clos Henri Otira, Nouvelle Zelande	10.00 €
Eté Gascon, sweet wine.....	7.00 €
Mondeuse Elisa, Quénard red Savoy wine	8.00 €
Mondeuse, Giachino red Savoy wine	8.00 €
Pinot noir, red Savoy wine	8.00 €
Mas Thélème Carpe Diem (Pic Saint Loup)	10.00 €
Rosé wine	7.00 €
Kir with Savoy white wine	8.00 €

CHAMPAGNES AND SPARKLING WINES (12CL)

Glass of champagne	18.00 €
Kir Royal	20.00 €
Spakling Savoy white wine.....	8.00 €
Kir with Savoy white wine	10.00 €
Prosecco.....	8.00 €

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HOT DRINKS AND APRES-SKI

HOT DRINKS

Expresso coffee	2.80 €
Large coffee, Coffee with milk, Cappuccino	5.50 €
Cappuccino (with whipped cream).....	5.50 €
Chai latte.....	5.50 €
Viennese coffee (with whipped cream)	7.00 €
Tea	5.50 €
Creamy hot chocolate.....	6.50 €
Creamy hot chocolate with whipped cream.....	8.00 €
The « greedy » hot chocolate	9.00 €
Marshmallow or hazelnut crumble	



HOT DRINKS WITH ALCOHOL

Hot chocolate with rum, Grand-Marnier or Chartreuse	10.00 €
Grog	7.00 €
Glue wine (hot and spicy wine)	7.00 €
Xanté-pomme.....	8.00 €
Irish coffee (Irish whisky, coffee, whipped cream)	12.00 €

APRES-SKI DRINKS

Spritz (Aperol, prosecco, sparkling water)	12.00 €
Draught beer Wachsteiner 25cl	5.00 €
50cl.....	9.00 €
Draught beer Leffe 25cl.....	6.50 €
50cl.....	11.00 €

Bar menu

ALCOHOL-FREE DRINKS

Mineral water Vittel / San Pellegrino 25cl	3.00 €
Litre	8.00 €
Perrier 33cl	5.00 €
Glass of milk	3.50 €
Lemonade.....	3.50 €
Syrup with water.....	3.50 €
Syrup with milk or lemonade	4.50 €
Coca-Cola, Coca-Cola zero 33cl	6.00 €
Orangina 33cl.....	6.00 €
Ice Tea.....	6.00 €
Ginger Ale, ginger beer 25cl	6.00 €
Schweppes Tonic 25cl	6.00 €
Fruit juice 25cl	
Orange, pineapple, apricot, grapefruit, banana, tomato, apple, cranberry	5.00 €
Multifruit, mango, strawberry, pear, raspberry, leeches.....	6.50 €
Freshly squeezed orange or lemon juice.....	9.00 €

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Bar menu

APERITIFS

Ricard, Pastis	6.00 €
Martini white, red, dry	6.00 €
Campari.....	6.00 €
Suze	6.00 €
Porto rouge fine tawny 10cl.....	8.00 €
Xèrès 10cl.....	9.00 €

VARIOUS ALCOOLS

White and dark rum, Baccardi.....	8.50 €
Diplomatico rum, Dom Papa, Matusalem.....	14.00 €
Gin, Téquila, Vodka	8.50 €
Gin Mistral Rose	14.00 €
Gin G'Vine Floraison.....	14.00 €
Whiskey.....	8.50 €
Jack Daniel's (Tenesee), Four Roses (Bourbon)	10.00 €
Jameson (Irish whiskey).....	10.00 €
Southern Comfort.....	10.00 €
Whiskey Single Malts	14.00 €
Talisker, Cardhu, Oban, Lagavulin	
Soft drinks (served to accompany alcohol).....	3.00 €
Coca-Cola, Coca light, juices, Perrier, Schweppes, lemonade, ginger ale, ginger beer	

OUR EXCLUSIVE ALCOHOLS

Chartreuse « VEP » green or yellow.....	22.00 €
Chartreuse « des MOF » yellow	16.00 €
Chartreuse green or yellow.....	12.00 €
Cognac Delamain Pale & Dry XO.....	16.00 €
Cognac Delamain Pléiade « Malaville ».....	22.00 €
Cognac Delamain Pléiade « Ancestral ».....	58.00 €
Bas-Armagnac « Darroze » 12 ans.....	14.00 €
Bas-Armagnac « Darroze » 1988/1992.....	28.00 €
Calvados hors d'âge « Du Breuil »	14.00 €
Vieille prune « Louis Roque ».....	14.00 €

Bar menu

LIQUORS

Brandies	12.50 €
Raspberry, Mirabelle, Kirsch, Williams, Pears, Damsons, Italien Grappa	
Get 27, Get 31.....	8.50 €
Grand Marnier, Cointreau.....	8.50 €
Amaretto Disaronno	10.00 €
Marie Brizard.....	8.50 €
Bailey's Irish Cream	8.50 €
Kahlua	8.50 €
Malibu	8.50 €
Limoncello	8.50 €
Cherry Brandy.....	8.50 €
Fernet Branca	8.50 €
Jägermeister 4cl	10.00 €
Jägermeister shot 2cl	5.00 €

REGIONAL SPECIALTIES

Marc de Savoie.....	8.50 €
Chartreuse green or yellow.....	12.00 €
Chartreuse « des MOF » yellow	14.00 €
Chartreuse "VEP" green or yellow.....	22.00 €
Génépi 4cl	9.00 €
Génépi shot 2cl	4.50 €

Bar menu

COCKTAILS

Cocktail of the day 12.00 €

Cocktails creations 12.00 €

Cocktail Sherpa – sparkling Savoy white wine, frozen red berries

Expresso Martini - Vodka, coffee, kalhua, sugar cane

Chartreuse Mule - Chartreuse, lime, ginger ale

Poudreuse - Génépi, orange juice, peach cream, blueberry cream

Zombie – white and brown rum, apricot liquor, lime, pineapple juice, grenadine

Dark and Stormy - Havana especial, ginger ale, lime, angostura

Chartreusina – Yellow chartreuse, lime, orange, Perrier

Chef's Specials 17.00 €

Mimosa - Champagne, squeeze orange

Rossini - Champagne, mash strawberries and raspberries

Cocktails Classiques 12.00 €

Spritz - Aperol, prosecco, sparkling water

Bloody Mary - Vodka, tomato juice, salt, tabasco

Dry Martini - Martini dry, gin Bombay, olive

Mojito – White and dark rum, lime, fresh mint, sparkling water, sugar

Mai Tai - White and dark rum, triple sec, lime

Cosmopolitan - Vodka, cointreau, lime, cranberry juice

Margarita - Tequila, triple sec, lemon

Moscow Mule - Vodka, lime, ginger ale

Negrone – Red martini, gin, campari

Pina Colada - White rum, coconut milk, pineapple juice, cinnamon

Alcohol free cocktails 10.00 €

Lisa – Orange, mango and banana juice, coconut syrup et strawberry

Chantaco - Orange, pineapple and grapefruit juice, lemon

Wimbledon - Grapefruit juice, perrier, fresh mint

Douceur – Orange juice, pear nectar, barley water