

## ALL DAY MENU

Daily 12:00 - 22:00

### BURGERS

Our beef burgers are made from 100% fresh prime Label Rouge Limousin beef. We make our burgers by hand, taking 160g of beef and adding just a dash of salt & pepper. We then grill them medium rare and serve them in a toasted squishy brioche bun.

#### Grand Dru

Our classic beef burger with bacon, smoked cheese, lettuce, tomato, red onion and our home-made Thousand Island sauce. Garnished with a sliced pickle. €16.90

#### Mont Blanc

A mountain of a burger! Beef patty with sautéed red cabbage, lettuce, tomato, red onion and a mustard aioli dressing. Topped with grilled Viande des Grisons, melted local Savoyard Reblochon cheese and a perfectly fried egg. Crowned with deep-fried onion rings. €19.90

#### Gran Paradiso

Italian-inspired! Label-rouge, free-range chicken, minced and stuffed with Mozzarella, then flame-grilled and served on a bed of rocket, tomato and red onion, with basil mayonnaise and Salsa Verde. €17.50

#### Jumpin' Jack Flash

Pulled jackfruit "pork" in a rich and spicy vegan BBQ sauce, with lettuce, tomato, red onion, vegan winter apple 'slaw and vegan cheese. Topped off with deep-fried onion rings. €15.50

#### Cosmique

Grilled Halloumi cheese with rocket, tomato, red onion, quince compote and black pepper mayonnaise. €15.90

#### Caulimanjaro

Deep-fried, breaded cauliflower slices on a bed of fresh spinach leaves, with tomato, red onion, beetroot purée and sautéed mushrooms, served with home-made vegan cashew & tofu cream "cheese". €14.50

All burgers are served with winter apple coleslaw and your choice of fries, or a baked potato, or large house salad. Option to change fries or baked potato for sweet potato fries or onion rings €1.00 Supplement. Option for a double burger, ask for prices!

### HOT DISHES


#### Kitsch Ribs

Slow-cooked pork ribs in a rich, sticky home-made BBQ sauce, served with fries and winter apple 'slaw. €23.50

#### Fish & Chips

Our famous beer-battered cod served with fries and a side salad. Option to add mushy peas and home-made tartar sauce €15.90

#### Thai Jackfruit "Fishcakes"

Jackfruit "fishcakes" served with a Thai citrus basil sauce, pickled beansprout salad and stir-fry Asian vegetables. €15.90 

#### Kitsch Curry of the Day

Freshly made curry, guaranteed to warm you up, but not blow your socks off. See board for price.

#### Soup of the Day

Served with home-made bread €8.50

### WINTER SALADS

#### Kitsch Kobb

A classic salad of blue cheese, bacon and boiled eggs, with apples, cranberries, endive, salad greens and caramelized walnuts in a creamy dressing  
Large €16.50 Small €10.50

#### Rootin' Tootin'

Roasted root vegetable salad, with rocket, mâche, roasted pumpkin seeds and home-made vegan cashew tofu "cheese", in a citrus dressing.  
Large €14.90 Small €8.90

#### Toasty Goaty

Salad of warm goat's cheese toasts, with honey, hazelnuts, radish, lettuce, red onion and cherry tomatoes.  
Large €15.50 Small €9.50  
Option to add Savoyard ham, €1.50 supplement



Vegan



Vegetarian

GF

Gluten-Free



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### **Mum's Apple Pie**

Classic apple pie, baked with cinnamon in short-crust pastry and served with yoghurt ice-cream.  
€6.90

### **Chocolate "Coupe De Monde"**

For the ski champions! Melt-in-the-middle dark chocolate fondant with golden crumble and myrtille compote. Served with vanilla ice-cream. €8.50

### **Winter Tapioca Pudding**

Tapioca pearls stewed with quince segments, coconut milk and vanilla, with a quince compote topping and roasted caramelized pistachi  **.GF**  
€7.50

### **Cheesecake Of the Day**

A generous slice of this week's goodness from the kitchen.  
€7.50

### **Ice-Creams & Sorbets GF**

**Ice-cream:** vanilla, chocolate, strawberry, caramel, yoghurt

**Sorbets:** raspberry, lemon 

One scoop €2.50; Two scoops €4.80

### **"M'Ice Cream"**

Ice-cream or sorbet as above, with chocolate button ears and a candy tail!

One scoop €2.50; Two scoops €4.80

### **After Dinner Drinks (4cl)**

Génépi de Savoie	€4.50	Hennessy VS Cognac	€7.50
Chartreuse	€6.50	Rémy Martin VSOP	€8.50
Baileys Irish Cream	€4.00	Calvados Père Magloire	€5.00
Poire Williams	€4.50	Aberlour 10 Year Single Malt	€6.00
Armagnac Clés des Ducs	€5.50	Balvenie Doublewood 12 Years	€8.50

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### *Downhill Nachos*

Oven-baked nachos with bean chili, citrus crème fraîche, smoked cheese sauce, coriander and a Sriracha drizzle. Option to add Jalapeños. Vegan option available. ✓ GF

€13.50

### *Local Charcuterie and Cheese plate*

Locally cured charcuterie and cheese plate, served with fresh seasonal fruit, olives, nuts, myrtille compote, cornichons and home-made bread

€14.50

### *Falafel*

Home-made falafel, served with salad and a tahini dip. €8.50 ✓ GF

### *Bean Chili*

Topped with citrus crème fraîche, served with home-made bread and tortilla chips. €9.50 ✓

### *Kitsch Hummus*

Home-made hummus served with mixed vegetable crudités & home-made bread. ✓  
€6.90

### *Dirty Fries*

Kitsch fries loaded with toppings of the week. Option for Sweet Potato Fries. €5.00

### *Fries*

€3.50 ✓ GF

### *Sweet Potato Fries*

€4.50 ✓ GF

### *Baked Potato*

With parsley butter.  
€3.50 ✓ GF

### *Deep-Fried Onion Rings*

€4.50 ✓

### *House Salad*

Lettuce, cucumber, tomato, red onions, peppers & house dressing. ✓ GF  
€4.50

### *Winter Apple Coleslaw*

Topped with crispy onions, vegan option available. ✓ GF  
€3.00

Daily 12:00 - 22:00

### ***Kids "A La Carte"***

***Build your own meal!***

€7.50

***Start with either:***

Grilled, marinated chicken breast strips (free-range Label Rouge )

***Or:***

Breaded cod fish fingers, home-made & deep-fried

***And any two of the following:***

Fries; sweet potato fries; small baked potato; vegetable crudités; green peas; roasted sweet corn.

### ***Mini Soup of the Day***

Served with home-made bread

€4.00

### ***Mini Croque Monsieur***

See Croques & Wraps Menu

€5.50

### ***Mini Veggie Croque***

See Croques & Wraps Menu

€5.50 ✓

### ***Pasta Fantasta***

Pasta with your choice of home-made tomato sauce, home-made pesto, or plain butter, with or without grated cheese on top.

€6.50 ✓

Option to add Savoyard ham

€1.00

### ***"Petit Dru" Cheeseburger***

Our classic burger, only smaller!

Beef patty in a brioche bun with cheddar, lettuce & tomato.

Served with either a small portion of fries or a small baked potato, or a small house salad.

€7.50

### ***Mini Jack Flash***

Mini pulled jackfruit "pork" in a mild BBQ sauce, served with lettuce and tomato and home-made vegan cheese. Served with vegan winter apple 'slaw and either a small portion of fries or a small baked potato, or a small house salad. ✓

€6.90

## CROQUES & WRAPS

Daily 12:00 - 18:00

Served with a choice of fries  
or a mixed house salad

### *Croque Monsieur*

Toasted sandwich of local smoked ham and smoked cheese, with Béchamel and mustard sauce. €11.50  
Kids' Mini Croque €5.50

### *Veggie Croque*

Toasted sandwich of marinated and grilled courgettes and aubergines, sliced boiled egg, tomato & smoked cheese, with Béchamel and mustard sauce. €11.50 ✓  
Kids' Mini Veggie Croque €5.50

### *Lemon Thyme Chicken Wrap*

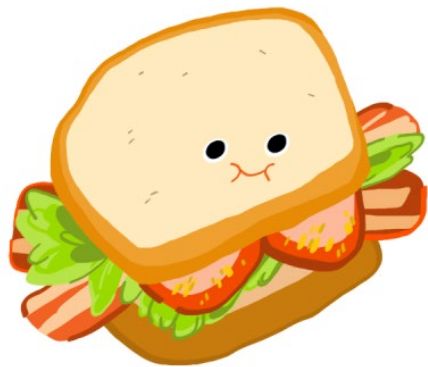
Grilled lemon and thyme chicken with basil mayo, endive, salad greens, cherry tomatoes and julienned peppers.  
€10.90

### *Falafel Wrap*

Falafel balls with hummus, cherry tomatoes, red onion, peppers, grilled aubergine and grilled courgettes in a tahini dressing. ✓  
€10.90

### *All-Day Mountain Sandwich*

Toasted, buttered Grand Ciabatta, filled with Savoyard ham, Reblochon cheese and tomatoes.  
€11.50



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## BREAKFAST

### **Homemade Granola**

Home-made cranberry, oat and nut granola, served with a mixed berry compote, honey and organic yoghurt  
Vegan option for maple syrup and soya yoghurt  €7.50

### **Bacon Maple Pancakes**

American style pancakes served with crispy bacon and maple syrup €8.50

### **Fruity Berry Pancakes**

American style pancakes served with a mixedberry compote, honey and organic or soya yoghurt €8.50

### **Breakfast Eggs**

Two scrambled or fried eggs on buttered toast €6.50  
With crispy bacon €7.50  
Option to add cheese €0.50  
Option for gluten free bread

### **Toast**

Served with jam and butter €3.50  
Option for gluten free bread

**Croissant** €1.20

**Pain Au Chocolat** €1.50

### **All-Day Mountain Sandwich**

Toasted, buttered Grand Ciabatta, filled with Serrano ham, Reblochon cheese and tomatoes. €8.50  
Great for take-away!

### **Coffees**

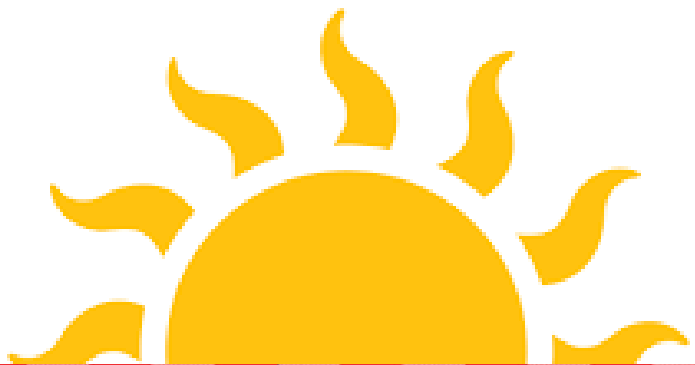
Espresso	€ 1.80
Macchiato/Noisette	€ 2.00
Double Espresso	€ 2.00
Americano	€ 2.00
Café au Lait	€ 2.80
Latte	€ 3.20
Cappuccino	€ 3.20

### **Teas**

PG Tips, Lipton, Earl Grey, Mint	€ 3.00
Pukka Teas	€ 3.50

### **Juices**

Orange, apple, cranberry	€ 3.50
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## VEGAN MENU

### All Day Menu 12.00 – 22.00

#### **Jumpin' Jack Flash Burger**

Pulled jackfruit "pork" in a rich and spicy vegan BBQ sauce, with lettuce, tomato, red onion, vegan winter apple 'slaw and vegan cheese. Topped off with deep-fried onion rings. €15.50

#### **Caulimanjaro Burger**

Deep-fried, breaded cauliflower slices on a bed of fresh spinach leaves, with tomato, red onion, beetroot purée and sautéed mushrooms, served with home-made vegan cashew & tofu cream "cheese". €14.50

#### **Rootin' Tootin' Salad**

Roasted root vegetable salad, with rocket, mâche, roasted pumpkin seeds and home-made vegan cashew tofu "cheese", in a citrus dressing. Large €14.90 Small €8.90

#### **Thai Jackfruit "Fishcakes"**

Jackfruit "fishcakes" served with a Thai citrus basil sauce, pickled beansprout salad and stir-fry Asian vegetables. €15.90

#### **Dessert:**

#### **Winter Tapioca Pudding GF**

Tapioca pearls stewed with quince segments, coconut milk and vanilla, with a quince compote topping and roasted caramelized pistachios €6.90

### Breakfast 9.00 – 11.30

#### **Homemade Granola**

Home-made cranberry, oat and nut granola, served with a mixed berry compote, maple syrup and soya yoghurt €7.50

#### **Scrambled Tofu**

Scrambled tofu on toast with non-dairy butter. Option for gluten free bread. €6.50

### Wraps 12.00 – 18.00

#### **Falafel Wrap**

Falafel balls with hummus, cherry tomatoes, red onion, peppers, grilled aubergine and grilled courgettes in a tahini dressing €9.50

### Light Bites 12:00 – 22.00

#### **Kitsch Houmous**

Served with mixed vegetable crudités and home-made bread € 7.90

#### **Bean Chilli**

Topped with crème fraiche, served with home-made bread and tortilla chips €9.50

#### **Home-made Falafel GF**

Home-made falafel, served with salad and a tahini dip. €8.50

GF

Gluten-Free

