

Menu – K2 Risoul
Mountain Restaurant

Starters

- K2 salad with chicken, cured ham, shaved Parmesan and croutons – 17 €
- Cured meat board – 18.5 €
- Mixed board (cold cuts & cheese) – 18.5 €

Pasta dishes

- Gnocchi with mushrooms and cream – 19 €
- Pappardelle carbonara – 17.5 €
- Pappardelle with smoked salmon – 17.5 €
- Spaghetti with Bolognese sauce – 16 €
- Tagliatelle with truffle cream – 20 €
- Macaronade with truffle oil and Beaufort cheese, baked in a wood-fired oven – 26 €
- Lasagne baked in a wood-fired oven – 23 €
- Ravioles gratin “raclette style” – 21 €
- Ravioles gratin with foie gras and truffle cream – 29.5 €

Hot dishes

- Tartiflette, served with salad – 19 €
- “Boîte chaude” (baked soft cheese), served with charcuterie, salad and potatoes – 24.5 €
- 300 g grilled ribeye steak, served with fries, sautéed potatoes and seasonal vegetables – 23.5 €
- Raclette, minimum two people, served with charcuterie, potatoes and salad – price per person – 30 €

Wood-fired omelettes

- Plain omelette, served with salad – 14 €
- Ham & cheese omelette, served with salad – 16.5 €
- Vegetables of the day omelette, served with salad – 16.5 €
- Spanish tortilla, served with salad – 17 €

Pizzas

- Margherita – tomato base, mozzarella, Emmental, oregano, olives – 16.5 €
- Neapolitan – tomato base, mozzarella, Emmental, anchovies, capers, olives – 16.5 €
- Regina – tomato base, mozzarella, Emmental, ham, mushrooms, olives – 17 €
- Biquette – tomato base, mozzarella, Emmental, goat’s cheese, honey, olives – 17 €
- Indian – tomato base, mozzarella, Emmental, chicken, onions, curry – 19 €
- Italian – tomato base, mozzarella, Emmental, speck, rocket, Parmesan – 19 €
- Four Cheeses – cream base, mozzarella, Emmental, blue cheese, Reblochon – 19 €
- K2 – cream base, mozzarella, Emmental, confit onions, cured ham, mushrooms, cherry tomatoes, rocket – 19.5 €
- Burger pizza – cream base, mozzarella, Emmental, minced beef, confit onions, pickles, Cheddar – 19.5 €
- Norwegian – cream base, mozzarella, Emmental, smoked salmon, cream, rocket – 19.5 €
- Savoyard – cream base, mozzarella, Emmental, potatoes, Reblochon, bacon, onions – 20 €

Drinks

Aperitifs

- Ricard, pastis – 5 €
- Martini, white or red – 5.5 €
- Kir, blackcurrant or raspberry – 6.5 €

- Aperol Spritz – 10 €
- G  n  pi 2 cl / 4 cl – 4 € / 7 €
- Homemade flavoured rum 4 cl – 7 €
- Spirits 4 cl – 7 €

Soft drinks

- Syrup with water or soda – 3.5 €
- Diabolo (syrup with lemonade) – 4 €
- Fruit juice (orange, apple, grapefruit, strawberry, ACE, pineapple) – 4.5 €
- Coca-Cola (regular, zero, cherry) – 4.5 €
- Sprite / Fanta / Tropic – 4.5 €
- Orangina – 4.5 €
- Fuze Tea – 4.5 €
- Schweppes (tonic, citrus) – 4.5 €
- Perrier – 4.5 €
- Red Bull – 5 €

Red wines

- Vacqueyras AOP – La Grangeli  re, Domaine Pierre Amadieu – 35 €
- Gigondas AOP – Romane Machotte, Domaine Pierre Amadieu – 37 €
- Gigondas AOP (150 cl) – Romane Machotte, Domaine Pierre Amadieu – 79 €
- Rasteau AOP – Les Sombres de Rasteau, Domaine Martin – 39 €
- Rasteau AOP – Plan de Dieu, Domaine Martin – 32 €
- Luberon AOP – Les Opini  tres, Le Temps des Sages – 29.5 €
- Graves AOP – Ch  teau Haut Selve, Domaine Lesgourgues – 34.5 €
- Graves AOP (150 cl) – Ch  teau Haut Selve, Domaine Lesgourgues – 89 €
- Graves AOP (300 cl) – Ch  teau Haut Selve, Domaine Lesgourgues – 120 €
- St Emilion Grand Cru AOP – Ch  teau Cartade, Domaine Bertrand – 48 €
- Madiran AOP – Ch  teau Peyros, Domaine Lesgourgues – 32 €
- Mercurey AOP – Grand Clos Fortoul, Domaine Jadot – 58 €
- Pernand-Vergelesses AOP – Les Clos de la Croix de Pierre, Domaine Jadot – 58 €
- Beaune Premier Cru AOP – Bressandes, Domaine Jadot – 61 €

Beers

- Jupiler blonde – 4.5 € / 8.5 €
- Triple Karmeliet – 6.5 € / 11 €
- Hoegaarden blanche – 5 € / 9.5 €
- Picon beer – 5 € / 9.5 €
- Monaco / Panach   – 5 € / 9.5 €
- Chouffe (bottle) – 7.5 €
- Pietra IPA or Summer (bottle) – 7.5 €
- Desperados (bottle) – 7.5 €

Mineral water

- Evian or Vittel 1 L – 7 €
- San Pellegrino 50 cl – 4 €
- San Pellegrino 1 L – 7 €
- Roche des   crins 1.5 L – 4 €

By the glass / carafe

- Glass of Hautes-Alpes wine – 5 €
- Pitcher 25 cl / 50 cl / 75 cl – 7.5 € / 12.5 € / 18 €

White wines

- Hautes-Alpes, Cave des Hautes Vignes – Domaine de la Grande Hauche – 29 €

- Côtes du Rhône, Roche des Collines – Domaine Cavalié – 29.5 €
- Mâcon Villages, Grange Magnien – Domaine Jadot – 34 €
- Meursault AOP, Les Chevalières – Domaine Jadot – 90 €

Rosé wines

- Côtes de Provence, “Cuvée Magali” – Domaine Figuière – 29.8 €
- Côtes de Provence, “Cuvée Magali” (150 cl) – Domaine Figuière – 49.8 €
- Côtes de Provence, “Cuvée Magali” (300 cl) – Domaine Figuière – 270 €

Champagnes

- J&A Deprez – 57 €
- R de Ruinart – 145 €
- Ruinart Blanc de Blancs – 250 €
- Dom Pérignon – 450 €

Desserts & Snacks

Homemade desserts

- Blueberry tart – 8 €
- Apple tart – 8 €
- Warm chocolate fondant – 8 €
- Tiramisu – 8 €
- Panna cotta with red berries – 8 €
- Platter of local cheeses – 15 €
- Gourmet coffee (coffee with mini-desserts) – 9 €
- Crème brûlée – 8 €

Homemade crêpes

- Sugar – 5 €
- Sugar & lemon – 7 €
- Nutella – 7 €
- Speculoos spread – 7 €
- Blueberry – 6 €
- Caramel – 7 €

Hot drinks

- Espresso – 2.5 €
- Decaffeinated coffee – 2.5 €
- “Noisette” (espresso with a dash of milk) – 3 €
- Long coffee – 3 €
- Double espresso – 4.5 €
- Tea / herbal tea – 4 €
- White coffee / coffee with milk – 4 €
- Cappuccino – 5 €
- Hot chocolate – 4.5 €
- Viennese hot chocolate (with whipped cream) – 6 €
- Hot lemon – 5.5 €
- Mulled wine – 5.5 €
- Hot Génépi – 7 €
- “Green chaud” with Chartreuse – 6.5 €
- Irish coffee – 11 €
- Coffee with Génépi liqueur – 6 €

K2 snack

- One crêpe and one hot drink of your choice – 10 €

K2 Theme Evenings – Mountain Restaurant, Risoul

Every Tuesday – Italian Evening

Starter: one pizza to share for two

Main course: flamed wheel of Parmesan, filled with pasta

Choice of sauce: porcini mushrooms or truffle cream

Dessert: panna cotta with red berries or tiramisu

Price per person: 50 €, including 15 € for transport

Drinks not included

Children's rate (under 10): –50%

From Wednesday to Saturday – Mountain Evening

Main course: raclette or "fondue royale"

All-you-can-eat dishes, served with charcuterie, salad and potatoes.

Dishes are served for a minimum of two people.

Price per person: 50 €, including 15 € for transport

Starters, desserts and drinks are not included.

Children's rate (under 10): –50%

Reservations: +33 6 13 40 80 77

In order to ensure efficient, high-quality service, K2 is obliged to limit payments to one bill per table. Thank you for your understanding.