

Menu – K2 Risoul Mountain Restaurant

Starters

- K2 salad with chicken, cured ham, shaved Parmesan and croutons – 17 €
- Cured meat board – 22 €
- Mixed board (cold cuts & cheese) – 18.5 €

Pasta dishes

- Gnocchi with mushrooms and cream – 19 €
- Pappardelle carbonara – 17.5 €
- Pappardelle 4 cheese (beaufort, roquefort, emmental, parmesan) – 20 €
- Spaghetti with Bolognese sauce – 17 €
- Tagliatelle with truffle cream – 26 €
- Macaronade with truffle oil and Beaufort cheese, baked in a wood-fired oven – 20 €
- Lasagne baked in a wood-fired oven – 19 €
- Ravioles gratin “raclette style” – 24 €
- Ravioles gratin with foie gras and truffle cream – 29.5 €

Hot dishes

- Tartiflette, served with salad – 20 €
- “Boîte chaude” (baked soft cheese), served with charcuterie, salad and potatoes 24.5€
- 300 g grilled ribeye steak, served with fries or sauteed potatoes or seasonal vegetables or gratin dauphinois – 29.5 €
- Raclette, minimum two people, served with charcuterie, potatoes and salad – price per person – 30 €
- Reblochonade, minimum two people, served with charcuterie, potatoes and salad – price per person – 32 €

Wood-fired omelets

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

Pizza

- Margherita – tomato base, mozzarella, Emmental, oregano, olives – 16.5 €
- Napolitan – tomato base, mozzarella, Emmental, anchovies, capers, olives – 17 €
- Reine – tomato base, mozzarella, Emmental, ham, mushrooms, olives – 18.5 €
- Biquette – tomato base, mozzarella, Emmental, goat's cheese, honey – 18.5 €
- Italian – tomato base, mozzarella, Emmental, raw ham, pesto, cherry tomato, Parmesan – 20 €
- 4 Cheeses – cream base, mozzarella, Emmental, goat cheese, Roquefort, olive – 18.5 €
- K2 – cream base, mozzarella, Emmental, onions, raw ham, raclette cheese – 19.5 €
- Risouline – cream base, mozzarella, Emmental, raw ham, goat cheese, honey, almond, pesto – 19.5 €
- Savoyard – cream base, mozzarella, Emmental, potatoes, Reblochon, lardons, olive – 20 €

French Fries : 7.5€

Salad : 6.5€

Kids Menu 15€

Minced Steak and French Fries or Nuggets and French Fries + Syrup

Drinks Aperitifs

- Ricard, pastis – 5 €
- Martini, white or red – 7 €
- Kir, blackcurrant or raspberry – 6 €
- Aperol Spritz – 11 €
- G  n  pi 2 cl / 4 cl – 4 € / 6 €
- Homemade flavoured rum 4 cl – 6 €
- Spirits 4 cl – 8 €
- Superior spirits - 9  
- Bumbu Rhum – 9 €

Beers

- Blond Jupiler 25cl / 50cl – 5 / 9 €
- Triple Karmeliet 25cl / 50cl – 7 / 13  
- Hoegaarden White 25cl / 50cl – 6 / 11  
- Picon Beer 25cl / 50cl – 5.5   / 9.5  
- Monaco / Panach   – 25cl / 50cl - 6 / 11  
- Chouffle Bottle 33cl – 7.5  
- Pietra IPA or Summer Bottle 33cl – 7.5  
- Desperados Bottle 33cl – 7.5  
- Syrup Supplement : 0.5   (25cl) or 1   (50cl)

Softs

- Syrup – 3.5 €
- Diabolo (Syrup with Lemonade) – 4.5 €
- Fruit Juice (Orange, Apple, Grapefruit, Strawberry, ACE, Ananas, Tomato) - 5  
- Coca (Zero, Cherry) - 5  

Sprite / Fanta / Tropic - 5€

Orangina - 5€

Fuze tea - 5€

Schweppes (Tonic, Citrus) - 5€

Perrier - 5€

Redbull - 6€

Mineral water

- Evian or Vittel 1 L – 7 €

- San Pellegrino 50 cl – 7 €

- San Pellegrino 1 L – 9 €

- Roche des Écrins 1.5 L – 7 €

Wine

By the glass / carafe

- Glass of Côtes du Rhône wine – 6 €

- Pitcher 25 cl / 50 cl / 75 cl – 8€ / 13€ / 19.5€

Red wines

- Vacqueyras AOP – La Grangelière, Domaine Pierre Amadieu – 37 €

- Gigondas AOP – Romane Machotte, Domaine Pierre Amadieu – 39.5 €

- Gigondas AOP (150 cl) – Romane Machotte, Domaine Pierre Amadieu – 79 €

- Côtes du Rhône – Vieilles Vignes - 39€

- Rasteau AOP – Plan de Dieu, Domaine Martin – 32 €

- Luberon AOP – Les Opiniâtres, Le Temps des Sages – 29.5 €

- Graves AOP – Château Haut Selve, Domaine Lesgourgues – 34.5 €

- Graves AOP (150 cl) – Château Haut Selve, Domaine Lesgourgues – 80 €

- Graves AOP (300 cl) – Château Haut Selve, Domaine Lesgourgues – 120 €
- St Emilion Grand Cru AOP – Château Carteau, Domaine Bertrand – 48 €
- Madiran AOP – Château 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 €

White wines

- Hautes-Alpes, Cave des Hautes Vignes – Domaine de la Grande Hauche – 29 €
- Mâcon Villages, Grange Magnien – Domaine Jadot – 34 €
- Meursault AOP, Les Chevalières – Domaine Jadot – 90 €

Rosé wines

- Côtes de Provence – Domaine de Ramatuelle – 29 €
- Côtes de Provence (150cl) – Domaine de Ramatuelle – 49 €
- Côtes de Provence, « Cuvée Magali » – Domaine Figuière – 29,8 €
- Côtes de Provence, « Cuvée Magali », Domaine Figuières (150cl) – 49.8€
- Côtes de Provence, « Cuvée Magali », Domaine Figuières (600cl) - 270€

Champagnes

- J&A Deprez – 57 €
- R de Ruinart – 145 €
- Ruinart Blanc de Blanc – 250 €
- Dom Pérignon – 450 €
- Barons de Rothschild Blanc de Blanc Magnum 150cl - 490€

Desserts

- Blueberry tart – 8 €
- Apple tart – 8 €
- Moist chocolate cake – 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 – 7 €
- Blueberry – 6 €
- Caramel – 7 €

Crêpe + hot drinks (chocolate, hot wine, tea or coffee) – 10 €

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 €
- Long coffee with milk – 4 €
- Cappuccino – 5 €
- Hot chocolate – 4.5 €
- Viennese hot chocolate (with Chantilly) – 6 €
- Hot lemon – 5.5 €
- Hot wine – 5.5 €
- Hot G  n  pi – 7 €
- “Green chaud” with Chartreuse – 6.5 €
- Irish coffee – 11 €
- Coffee with G  n  pi liqueur – 6 €

K2 EVENING

EVERY TUESDAY – ITALIAN EVENING

- Starts : 1 Pizza for 2
- Dish : Wheel of Flambéed Parmesan, with pasta
- Dessert : Panna Cotta with Red Berries or Tiramisu

Price per person : 50€ (including 15€ for transport)

For child (-10years old) : 32,50€

Beverage not included

FROM WEDNESDAY TO SATURDAY (EVENING)

- Dish : Raclette or Royal Fondue
Served with cold cuts, potatoes and salad (unlimited)
Plate for minimum two people

Price per person : 50€ (including 15€ for transport)

For child (-10years old) : 32,50€

Starter, beverage and dessert not included

RESERVATION AT 06 13 40 80 77