

ARCUS CHAMONIX



@ARCUS.CHAMONIX



ARCUS LES ARCS 1800



@ARCUS.1800



SOFT BAR

**BAR DES
ADULTES**

COFFEE SHOP

**LE BRUNCH
SALÉ**

**BRUNCH SUCRÉ
PLATEAU BRUNCH**



ARCUS



THE
PLACE
TO
BRUNCH



Loyalty program :



Our instagram:



• BOTTLED BEERS

Brasserie CIME

- CIME blond 5,2°
- PISTE NOIRE (amber) 5,9°
- AIGUILLE BLANCHE 5°

33cl 7.



• HOT ALCOHOLIC DRINKS

- Grog 7.
- Baileys hot chocolate 7.
- Irish coffee 9.
- Baileys coffee 6.

• COCKTAILS AND SPRITZ

12.

- **Mimosa**
=> Orange juice, prosecco, Grand Marnier
- **Espresso Martini**
=> vodka, coffee liqueur, espresso
- **Porn star Martini**
=> vodka, lemon, vanilla, passion
- **Bloody Mary**
=> vodka, tomato juice, lemon, tabasco, Worcestershire sauce
- **Apérol Spritz**
- **Violet Spritz**
=> Violette crème, prosecco, sparkling water



• WINES

- **Red:**
- Ventoux, « Fourmi Rouge »
- **White:**
- Luberon, « Ours Blanc »
- **Rosé:**
- Luberon, « Eléphant Rose »
- **Prosecco:**
- DOC Treviso « Cornèr »

13cl / 75cl

5. / 21.

5. / 21.

5. / 21.

6. / 28.





• **HOMEMADE LIMONADE**

25cl: 6,50 / 50cl: 12,00

- **Passion:** passion fruits, orange
- **Kiwi:** kiwi, grapefruit
- **Raspberry:** raspberry, lemon



• **PRESSED JUICES**

25cl: 5,50 / 50cl: 10,00

- **Orange**
- **Lemon** (cold or hot)
- **Grapefruit** (+1€)



• **FRESH JUICE**

25cl: 7,00 / 50cl: 13,00

- **Détox:** beetroot, carrot, apple, ginger
- **Immunity:** carrot, orange, lemon, ginger
- **Greeny:** orange, apple, kiwi, mint

• **SMOOTHIES**

Made to order, mixed with whole milk or plant-based milk (+1€)

- **Apple - kiwi - spiruline bio**
- **Raspberry - banana - chia**
- **Banana - coconut - açai bio**
- **Passion fruits - banana - coco**

33cl: 7,50



• **PROTEINE SMOOTHIES**

Made to order, mixed with whole milk or plant-based milk (+1€)
=> Regional protein (Protéalpes)

- **Banana - blueberry - honey - vanilla protein**
- **Banana - peanut butter - chocolate protein**

33cl: 8,50

• **MILKSHAKES**

Served with homemade whipped cream, => Option to mix with plant-based milk (+1€)

- **Banana - vanilla**
- **Raspberry - vanilla**

33cl : 8,50





• WATER

- Sparkling water from Chamonix (50cl / 100cl) 4. / 6,5
 - Mineral water (50cl) 4.
 - Water syrup (30cl) 3.
- => Grenadine, mint, lemon, strawberry, peach



• SODA FIZZ

- Cola
- Lemon limonade

33cl: 5.



• JUICE AND NECTARS

- Apple juice
- Pineapple juice
- Tomato juice
- Strawberry nectar

« Juste »

25cl: 6.

• HOMEMADE ICE TEA

33cl: 4.



• KOMBUCHA

33 cl : 6,5

Sparkling fermented drink, rich in probiotics, made from tea. Refreshing and beneficial for digestion.

- Lemon-ginger
- Hibiscus-blueberry
- Peach



**SOFT
BAR**



• OUR CREATIONS, ... cold or hot...

- **Mocha Banane** 6,5
(chocolate, coffee, banane syrup, milk)
- **After Eight Latte** 6,5
(coffee, chocolate, mint, milk)
- **« Snickers » chocolate** 6,5
(chocolate, caramel, hazelnut, peanut butter, milk, whipped cream)
- **Arcus latte** 6,5
(espresso, matcha, rooibos, banana, milk)
- **Gold cinnamon latte** 6,5
(tumeric, cinnamon, milk)



• MATCHA LOVERS...

- **Matcha latte** 6.
- **Cinnamon Matcha latte** 6,5
- **Vanilla Matcha latte** 6,5
- **Iced Raspberry Matcha** 7,5
(matcha, raspberry puree, milk)

• REFRESHMENT GUARANTEED.....

- **Frappuccino** 6.
(espresso + milk blended with whipped cream)
- **Flavored Frappuccino** 6,5
(vanilla; caramel; cinnamon; cookies; gingerbread or hazelnut) with whipped cream
- **Cold brew** 6,5
- **Cold brew latte** 6,5

• LES EXTRAS...

- **Plant-based milk** 1.
(coconut, oat)
- **Espresso shot** 1.
- **Milk / Honey / Whipped cream / Syrup** 0,5



• COFFEE SHOP...



(Roaster: Café Mokxa in Lyon)

- Espresso 3.
- Lungo 3,5
- Americano ❄️ 3,5
- Café décaféiné BIO 3,2
- Espresso macchiato 3,5
(espresso with a dash of milk)
- Doppio (double espresso) 4.
- Cappuccino 5.
- Flavored Cappuccino 5,5
(vanilla; caramel; cinnamon; cookie; gingerbread; hazelnut)
- Flat white 5.
(double espresso with lightly frothed milk)
- Café latté ❄️ 5,5
- Flavored Café latté ❄️ 6.
(vanilla; caramel; cinnamon; cookie; gingerbread; hazelnut)
- Latté macchiato 5,5
- Flavored Latté macchiato 6.
(vanilla; caramel; cinnamon; cookie; gingerbread; hazelnut)
- Mocaccino ❄️ 6.
(double espresso + cacao + lait moussé)
- Flavored Mocaccino ❄️ 6,5
(vanilla; caramel; cinnamon; cookie; gingerbread; hazelnut)
- Hot chocolate 5.
(au lait entier, chocolat « Callebaut »)
- Babyccino plain or flavored 4.
Lightly frothed hot milk (flavors: vanilla; caramel; cinnamon; cookie; gingerbread; hazelnut)



• SPECIALTY LATTES ❄️...

- Chaï latté 6.
- Dirty chaï 6,5
(chaï latte + 1 espresso shot)
- Pink beetroot latté 6.
(beetroot, cacao)
- Golden turmeric latté 6.
- Black charcoal latté 6.
(activated charcoal)
- African Rooibos 6.
- Butterfly pea latté 6.
(naturally blue flower)

• LES MÉTHODES DOUCES...

- Aéropress 4.
- Café piston (French press) 4.
- V60 4.
- Chemex 8.

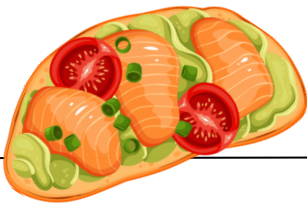
• TEAS AND INFUSIONS...

- 5.
 - English breakfast - Un Matin à Londres
(Blend of Ceylon black tea from Kenya and northern India)
 - Earl Grey Roi de Sicile
(Chinese black tea, bergamot aroma, and marigold petals)
 - Tea La Moukère de Sidi Kaoki
(Chinese green tea, mint, orange blossom, rose)
 - Japanese green tea Sencha
 - Black Tea Secret tibétain
(Chinese black tea, jasmine green tea, lavender)
 - Red Tea Baiser
(Chinese green tea, South African rooibos, red fruits, vanilla, caramel, papaya, and flower petals)
 - Infusion red fruits

❄️ - POSSIBILITY COLD



COFFEE SHOP



Every day from 8:30 AM to 3:00 PM

SAVORY

Every day from 8:30 AM to 3:00 PM

GLUTEN FREE BREAD + 3€

•BENE Eggs

16.

=> 2 soft buns, sliced avocado, 2 poached eggs, hollandaise sauce, fried onions.

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5
+ 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

1/2 portion: 10€

•NORWEGIAN Eggs

17.

=> 2 soft buns, fresh cheese cream with dill, 2 poached eggs, smoked salmon, hollandaise sauce.

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5
+ 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

1/2 portion: 10,5€

• Buddha Bowl

17.

=> Quinoa, beet hummus, sliced avocado, cherry tomatoes, kiwi, fried oignons, sweet soy sauce

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5
+ 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

• BREKKIE Burger

16,5

=> Flaky bun, homemade curry mayo, sliced avocado, 2 fried eggs, melted cheddar.

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5
+ 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

• Scrambled Eggs

13.

=> 3 eggs, cream, Emmental cheese served on toast

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5
+ 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

• Omelet

13.

=> 3 eggs, cream, Emmental cheese served on toast

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5
+ 1 EGG (poached or fried) €2 + ½ AVOCADO 3€





• PINK AVOCADO Toast

12,5

=> Beet hummus, sliced avocado, feta cheese, pomegranate, pumpkin seeds on toast

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5 + 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

• SALMON Toast

12,5

=> Dill cream, smoked salmon, feta cheese, pomegranate, pumpkin seeds on toast

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5 + 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

• SAVORY PANCAKES X4

15,5

=> 2 fried eggs, maple syrup, bacon chips, chive cream

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5 + 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

• BAGEL Salmon–Avocado

16.

=> Avocado puree, feta cheese, pomegranate seeds, smoked salmon, chive cream, 1 fried egg

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5 + 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

• TURKISH Eggs

16.

=> Greek yogurt with garlic, 2 poached eggs, feta cheese, dill, Espelette pepper butter served with pita bread

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5 + 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

• ENGLISH Breakfast plate

16,5

=> Toast, 2 fried eggs, tomato beans, local sausage, bacon chips, cherry tomatoes

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5 + 1 EGG (poached or fried) €2 + ½ AVOCADO 3€

• Savory CROISSANT

15.

=> Croissant, Scrambled eggs, chive cream, cherry tomatoes and smoked salmon

+ BACON €2.5 + POTATOES €5 + SMOKED SALMON €3 + LOCAL SAUSAGE €5 + 1 EGG (poached or fried) €2 + ½ AVOCADO 3€



**SAVORY
BRUNCH**

FLUFFY PANCAKES X4 OR FRENCH TOAST X2

3 recipe of your choice:

- **Banoffee- speculoos** 13.

=> Homemade Speculoos caramel, bananas, speculoos, pecans nuts

1/2 portion: 8€

- **Choco Berry** 13.

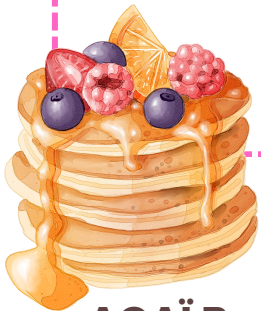
=> Chocolate Nocciolata sauce, red berry coulis, blueberries, chocolate chips, whipped cream

1/2 portion: 8€

- **Maple syrup - bananas - pecans nuts** 13.

=> Extra bacon : +2,50€

1/2 portion: 8€



- **AÇAÏ Bowl** 14.

=> Coconut milk, açai, banana, homemade granola, coconut, fresh fruits
+PROTEIN €1.5 + PEANUT BUTTER €1.5

- **TROPICANA Bowl** 14.

=> Oat milk, mango, banana, pineapple, homemade granola, coconut, fresh fruits

+PROTEIN €1.5 + PEANUT BUTTER €1.5

- **GRANOLA Bowl** 10.

=> Greek yogurt, dried fruits, chocolate chips, homemade granola, pecans, fresh fruits

- **FRUIT SALAD** 6.



ARCUS BRUNCH PLATTER

28€



•1 drink of your choice

Coffee shop menu, teas, or specialty lattes

+ Freshly orange juice (22cl) or 1 Mimosa (+€4)



+ Duo de toasts: salmon & avocado toast, feta, cherry tomatoes

+ Scrambled eggs

+ BACON 2,5€ + POTATOES 5€ + SMOKED SALMON 3€ + LOCAL SAUSAGE 5€ + ½ AVOCADO 3€

+ Granola bowl

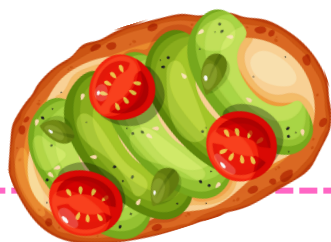
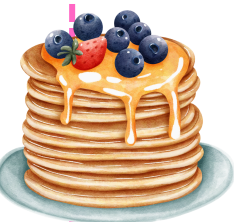
+ Fruit salad



+ 2 fluffy Pancakes:

1 Choice of topping

- Maple syrup, banana
- Nocciolata chocolate spread, chocolate chips
- Speculoos caramel



NON - MODIFIABLE PLATTER