

# The gazette



*Vertige*  
MOMENTS CULINAIRES SUSPENDUS



CULINARY MOMENTS SUSPENDED  
\_\_\_ THE REST... GIVES YOU VERTIGE \_\_\_



# THE MENU

## TAPAS

To share

- **Tommette de Savoie**, baked, with toast.....15,00€
- **Hot dog Savoyard**, regional sausage, Dallas sauce.....10,00€
- **Terrine trio from NEMROD**, pickles, cornichons, (3X100g jars).....18,00€
- **Charcuterie board**.....24,00€
- **Mixed board** (local cheese & charcuterie).....30,00€
- **Savoyard dry sausage**.....9,50€



## Petit Moult'

PRICE/KIDS  
14,00€

- **Hot diot**, Dallas sauce *or*
  - **Fish & Chips** *or*
- With potatoes or sweet potato fries
- **IGP Rigatoni with cheese**
- Two scoops of ice cream *or*  
French toast brioche

## BRASÉRO

- **Côte de boeuf**.....80,00€  
1kg - 1,2kg chimichurri sauce
- **Wild boar chorizo**.....18,00€
- **Octopus tentacle**.....25,00€
- **½ lobster blue** de Bretagne.....50,00€

Reservation recommended  
Served with melting potatoes and salad

## STARTERS

- **French onion soup**, bread & melted cheese.....12,00€
- **Eggs parfait**, Beaufort foam.....14,00€
- **BOMLO salmon heart**, combava gel.....16,00€
- **Bone marrow**, carrot ketchup.....12,00€

## MAIN COURSES

- **IGP Rigatoni**, butternut squash cream, hazelnut crumble.....22,00€
- **Duck breast** "Maison Rougié", raspberry sauce.....28,00€
- **Pike-perch fillet**, lime & vanilla emulsion.....24,00€
- **Beef onglet**, Béarnaise espuma.....26,00€
- **Big Moult burger**, 180g steak, Dallas sauce, grilled bacon, melted Raclette Brezain.....24,00€  
Version XL + 4€

All dishes are served with your choice of:

- *Sweet potato fries*
- *Seasonal vegetables*
- *Homemade Potatoes*

Extra side dish: +€3

## DESSERTS

- **Cheese plate**.....10,00€
- **French toast brioche**, salted caramel, vanilla cream.....8,00€
- **Crème brûlée** au Génépi.....8,00€
- **Savoyard Porcini**.....9,50€

Meringue, vanilla ice cream, warm chocolate sauce

## SHARING & SAVOYARD SPECIALTIES

minimum 2pers

- **Traditional Savoyard fondue**.....24,00€/P
- **Porcini Savoyard fondue**.....27,00€/P
- **Blue de Bonneval Savoyard fondue**.....27,00€/P  
Extra charcuterie + 5€
- **AOP Savoyard Raclette**, charcuterie, steamed potatoes, salad.....27,00€/P
- **Pork ribs**.....24,00€/P
- **Côte de boeuf**.....80,00€  
1kg - 1,2kg - chimichurri sauce

## THE MENU

44,00€

*Starters*.....

- **French onion soup**, bread & melted cheese *or*
- **Bone marrow**, carrot ketchup

*Main courses*.....

- **Pike-perch fillet**, lime and vanilla emulsion *or*
- **IGP Rigatoni**, butternut squash cream, hazelnut crumble *or*
- **Beef onglet**, Béarnaise espuma

*Desserts*.....

- **Crème brûlée** au Génépi.
- **French toast brioche**, salted caramel, vanilla cream

Cheese plate supplement: +4 €



## BRASÉRO TUESDAY NIGHT ONLY

Chef A. Moutton lights the braséro at 7pm.  
Live saxophone performance by Fred.

**LUNCH MENU**  
- 12pm - 2pm - WEEK-END -

STARTER + MAIN + DESSERT = 21€  
MAIN + DESSERT OR STARTER + MAIN = 18€  
Ask us for today's suggestions

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# Greg's Wine List

## WHITE WINES

### AOP SAVOIE

Apremont	26,00 €
Domaine du Colombier	
2023 - Trilogie Blanc - Chardonnay, Jacquère et Altesse	28,00 €
Domaine Carrel et Senger	
2023 - Roussette de Savoie - Altesse	32,00 €
Domaine Carrel et Senger	
Chignin bergeron	36,00 €
JC Girard Madoux	
2022 - Le Marestel - Roussette de Savoie	38,00 €
Domaine Carrel et Senger	

### OTHERS WHITE WINES AOP

AOP Touraine - Sauvignon Blanc	32,00 €
Les Lunelus	
AOP Vin d'Alsace - Riesling	32,00 €
Cave de Beblenheim	
2023 - AOP La Camusette - Chardonnay du Bugey	34,00 €
Domaine Carrel et Senger	
AOP Bourgogne - Macôn Chardonnay "Les Beluses"	38,00 €
Cave de Lugny	
AOP Bourgogne - Chablis	42,00 €
Domaine Seguinot Bordet	

### OTHERS WHITE WINES IGP

IGP côte de Gascogne - Sud-Ouest - Doux	32,00 €
Domaine Lafite	
2024 - IGP Pays d'Oc - Viognier	34,00 €
Artisan des Cépages Paul Mas	

## RED WINES

### AOP SAVOIE

2023 - AOP Les vieilles Vignes - Jongieux Gamay	32,00 €
Domaine Carrel et Senger	
2023 - AOP Les Martyrs - Savoie Pinot Noir	32,00 €
Domaine Carrel et Senger	
2023 - AOP Les Murgers - Jongieux Mondeuse	36,00 €
Domaine Carrel et Senger	
2024 - Persan bio "Chemin de Miolans"	44,00 €
Maison Cavaillé	

### OTHERS RED WINES IGP

AOP Côte du Rhône	25,00 €
Cave de Tavel et Lirac	
AOP Lirac Vallée du Rhône	30,00 €
Cuvée Jean XXII	
DOC Barbera d'Alba - Italie Piemont	32,00 €
Maison Cavaillé	
AOP Pic Saint Loup	34,00 €
Les Déesses Muettes	
AOP Bordeaux Graves N°1	35,00 €
Maison Dourthe	
AOP Vallée du Rhône "La fond du Chêne" - Vacqueyras	36,00 €
Domaine Arnoux	
AOP Bourgogne Hautes Côte de Nuit	40,00 €
Nuiton Beaunoy	
AOP Saint Joseph	43,00 €
Domaine de Bonarieux	

### EXCEPTIONAL RED WINES

2023 - AOP Chateauneuf du Pape	68,00 €
Domaine Juliette Avril	
2021 - AOP Santenay - Clos Genet	69,00 €
Domaine Borgeot	
2022 - AOP Côte Rôtie "Les Méandres"	78,00 €
Domaine Guy Bernard	
2023 - AOP Saint Julien	95,00 €
Connetable de Talbot	
2016 - AOP Pauillac	145,00 €
Château Clerc Milon	

Excessive alcohol consumption is harmful to your health – All our wines are vintage and sold in 75cl bottles. Wines by the glass are served in 12.5 cl.

## WINE BY THE GLASS

### WHITE WINES

Apremont	4,50 €
Domaine du Colombier	
Chignin bergeron	7,00 €
JC Girard Madoux	
2023 - Trilogie Blanc - Chardonnay, Jacquère et Altesse	5,00 €
Domaine Carrel et Senger	
2023 - Roussette de Savoie - Altesse	6,00 €
Domaine Carrel et Senger	
IGP Côte de Gascogne - Moelleux	5,00 €
Domaine de l'Herré	
AOP Bourgogne - Chablis	8,00 €
Domaine Seguinot Bordet	

### RED WINES

AOP Côte du Rhône	5,00 €
Cave de Tavel et Lirac	
2023 - AOP Les vieilles Vignes - Jongieux Gamay	6,00 €
Domaine Carrel et Senger	
AOP Pic Saint Loup	7,00 €
Les Déesses Muettes	
AOP Saint Joseph	8,00 €
Domaine de Bonarieux	
AOP Bourgogne Hautes Côte de Nuit	8,00 €
Nuiton Beaunoy	

### ROSÉ WINES

AOP Sampa Rosâ - Gamay et Mondeuse élevé en amphore	7,00 €
Domaine Carrel et Senger	

### SPARKLING WINES

ALTITUDE 1161 BLANC - Traditional Method	6,00 €
Domaine Carrel et Senger	
CANARD DUCHENE BRUT	9,00 €



## ROSÉ WINES

AOP Jardin d'altitude - Gamay et Mondeuse	26,00 €
Domaine Carrel et Senger	
AOP Sampa Rosâ - Gamay et Mondeuse élevé en amphore	35,00 €
Domaine Carrel et Senger	
2025 - AOP Côte de Provence bio	40,00 €
Domaine de la Rouillère	

## SPARKLING WINES

ALTITUDE 1161 BLANC - Traditional method	32,00 €
Domaine Carrel et Senger	
CANARD DUCHENE BRUT	56,00 €
CANARD DUCHENE BLANC DE BLANC	75,00 €



## Weekly events

### SATURDAY & SUNDAY

#### WEEKEND LUNCHES

CHEF MOUTT'S CREATIONS & FREE-RANGE LABEL ROUGE CHICKEN

### SUNDAY NIGHT

#### WINE TASTING

4 PM – 6 PM, NO RESERVATION

### TUESDAY NIGHT

#### BRASÉRO & SAXO

WOOD-FIRED COOKING, LIVE SAXOPHONE

### WEDNESDAY EVENING

#### AFTER-SKI - DJ SET

→ 4 PM - 6 PM : HAPPY HOUR

## EVENTS & EXPERIENCES

In Val-Cenis, winter isn't just about skiing.

Located in a 4-star residence with direct access to the slopes, spa and pool, Vertige welcomes:

- Corporate seminars & team-building days
- Birthdays & family celebrations
- Group meals & private events

Warm and modular dining room, homemade cuisine, braséro & wine tastings.

**Relaxation, work and conviviality, all in one place.**

## Domaine CARREL & SENGER : A family story driven by passion since 1830

Nestled on the sun-drenched slopes of Jongieux, where the vines cling to the steep hillsides of Mont du Chat, Domaine Carrel & Senger embodies one of the finest signatures of Savoyard winemaking. The story of this estate began in 1830 and has been written across seven generations.

#### A duo at the summit

Today, the domaine is driven by a dual energy: that of Olivier Carrel, a true wine craftsman and master of terroir, working with precision both in the vineyard and the cellar, and that of Thomas Senger, whose passionate vision brings new momentum to

this heritage.

Together, within a High Environmental Value (HVE) certified approach, they share a single obsession: letting the grape tell the story of its soil, to create wines of character—pure, expressive and generous.

A collection of distinctive wines.

When it comes to whites, the estate truly excels in expressing Altesse. On the wine list, you will find the remarkably refined Roussette de Savoie, as well as the prestigious Marestel cru a great gastronomic wine perfectly suited to altitude.

The reds reflect the diversity of the terroir:

Mondeuse reveals all the spicy typicity of Savoie, Pinot Noir showcases elegance, while Gamay Vieilles Vignes, harvested from vines over 60 years old, surprises with its depth and unique structure.

For moments of celebration or indulgence, Sampa Rosa Rosé and the traditional-method Altitude 1161 bring freshness and sparkle to your table.

Author-driven wines, crafted by Olivier Carrel and Thomas Senger, that naturally pair with our cuisine made for sharing.



Open daily from 3 PM  
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RESERVATION



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