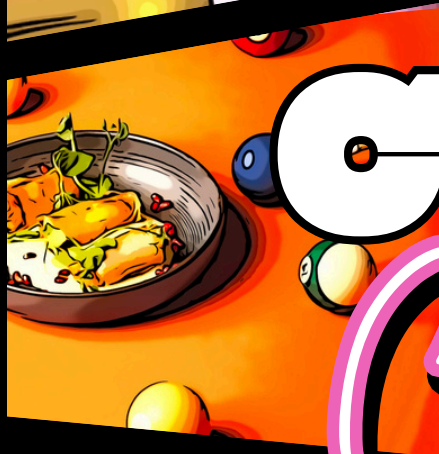




THE DINER CLUB

Chamonix



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www.pegi.info





@dinerclub.chamonixlesbossons



DINER CLUB

Menu iconique 70's

Découvrez une sélection
culinaire,

Cosmopolite et Audacieuse
dans un cadre décontracté,
Créée autour du partage

Bienvenue dans notre

Univers



Le **DINER CLUB** accorde une grande importance à l'utilisation de produits locaux, c'est pourquoi nous travaillons avec **Green Peak**, producteur de jeunes pousses, d'aromates et de fleurs comestibles cultivées délicatement en plein centre de Chamonix.

Nous travaillons également avec **la fromagerie de la fruitière des Houches**, d'où sont issus tous les fromages présents sur la carte !

Un de nos plats, le **PEANUTS POP**, a remporté 2 prix lors du **Miam Festival 2024**, le prix du jury et le prix du public ! Il est à la carte et dans notre menu, découvrez le !

REDEMPTION V.1

CRISP' HALLOUMI 12 €

Crispy halloumi fries, banana ketchup.

ORIGINAL ELOPE 9 €

Grilled corn on the cob, mayonnaise and grated Parmesan.

GRILLED CHEESE 17 €

Croque monsieur with Savoy cheese, mushrooms and guacamole.

PAK CHOÏ 12 €

Salad of snacked pakchoï, Asian sauce and chimichurri condiment.

POLPO PISTACCHIO 20 €

Poulpe snacks, pistachio namelaka.

SE JACQUES 22 €

Snacked scallops, kiwi condiment, tomatillos, coriander and mint.

GAMBAS 18 €

Snack prawns with popcorn sauce.

PEANUTS POP 18 €

WINNER OF THE 'MIAM FESTIVAL' 2024

Tempura chicken marinated in satay with peanuts and peanuts gomasio sauce.

PORK "MOJO" 16 €

Thin slices of pork in a citrus 'MOJO' broth.

WAGON ROLL 17 €

Brioche with chicken, lemon, guacamole and fresh condiments.

LAMB TACOS 19 €

Trio of lamb confit tacos, guacamole, tomatillo salad and fresh cream.

GARFI BIYOU 15 €

Grilled black pudding medallion in a passion fruit broth, crayfish salad, fresh herbs, lemon and coconut-mango sauce.

SIDES

SWEET POTATO FRIES 4 €

FLAVOURED RICE BOWL 3.5 €

GREEN SALAD 3 €

SOYA MUSHROOM SALAD 4 €

IN THE MOOD FOR CHEESE?

We're proud to offer you a cheese that comes directly from the Fruitière des Houches cheese dairy, located in the heart of our mountains. Taste and local commitment come first!

FONDUE SAVOYARDE 29 €

Fondue with 4 cheeses, charcuterie, potatoes and salad.

BERGHEFFE 32 €

Savoyard Berthoud revisited, grilled ham, potatoes and salad.

FONDUE SAVOYARDE & MORILLAS 36 €

4-cheese fondue with morel mushrooms, charcuterie, potatoes and salad.

VACHERIN 35 € /pers (for a minimum of 2 people)

Vacherin cheese from Savoy (about 1kg), charcuterie, potatoes and salad.

OUR DESSERTS

FOUR NOIRE 10 €

Soft chocolate génoise with homemade whipped cream and cherries.

MILLE FEUILLES AU REBLOCHON 10 €

An original variation on the traditional mille feuilles revisited with Reblochon, amarena cherry chantilly and red fruit jelly.

BANANA SPLIT 9 €

Banana, whipped cream, vanilla ice cream, chocolate and pecans.

OUR CHEESE

ST MARCELIN 8 €

Served with cherry jam.

MILKSHAKE OF THE MOMENT 7 €

The traditional milkshake.

OUR ICE CREAMS

Make your own ice cream sundaes.

1 SCOOP	2.50 €
2 SCOOPS	5 €
3 SCOOPS	7 €

MENU

Discovery

39€

1 starter of your choice

ORIGINAL ELOFFE

Grilled corn on the cob, mayonnaise and Parmesan.

PAK CHOÏ

Salad of snacked pakchoï, Asian sauce and chimichurri condiment.

1 dish with a choice of side dishes

PEANUTS POP

Satay-marinated chicken tempura served with
with a peanut gomasio sauce

GAMBAS

Snack prawns with popcorn and sriracha sauce.

SWEET POTATO FRIES

GREEN SALAD

FLAVOURED RICE BOWL

1 dessert of your choice

FORÊT NOIRE

Soft chocolate génoise with homemade whipped cream and cherries.

MILK SHAKE

The traditional milkshake.

Food and wine pairing

3 glasses of wine to accompany the meal of
your choice

20 €