

LE RIVER FAMILY HOUSE

BREAKFAST

- PANCAKES WITH BUTTER AND MAPLE SYRUP - €12.50
- CROISSANT OR PAIN AU CHOCOLAT - €2.50
- TOAST WITH JAM AND BUTTER (before 11 a.m.) - €5.50

EGG CORNER

- EGGS BENEDICT - €18.50**
Sliced brioche served with “perfect” 64-degree eggs and hollandaise sauce, accompanied by your choice of bacon, smoked salmon or truffle ham (+€2)
- OUR EGGS FLORENTINE - €19.50**
Sliced brioche served with “perfect” 64-degree eggs, hollandaise sauce, spinach, salmon and spring onion
- MONTREAL-STYLE EGGS BENEDICT - €20.00**
Sliced brioche served with “perfect” 64-degree eggs, hollandaise sauce and smoked meat
- EGG MUFFIN - €9.50**
English muffin, fried egg, bacon and cheddar
- DOUBLE EGG MUFFIN - €11.50**
- TWO FRIED EGGS - €9.00**

SAVOURY BRUNCH

- WINTER CROISSANT - €22.00**
Savoury spelt croissant, smoked trout, avocado, lemon cream cheese with wholegrain mustard & pickled red cabbage
- CROQUE RUSTIQUE - €24.00**
Rustic bread, truffle ham, yellow mustard cream, cheddar, salad
- LOBSTER ROLL - €29.00**
Vienna bread roll with butter roasted lobster, baby gem lettuce and homemade Asian mayo
- PULLED BEEF BAGEL - €26.50**
Wholewheat bagel, pulled beef, homemade maple BBQ sauce and herb & mango cream cheese
- AVOCADO TOAST - €19.00** 
A slice of wholegrain bread topped with spiced avocado spread, halloumi, roast carrots and avocado slices
Bacon +€3 - Salmon +€4 - Egg +€3 - Smoked meat +€5
Gluten-free bread +€1 
- RIVER SALAD - €19.50** 
Salad leaves, avocado, lemony cream cheese, halloumi, spiced roast carrots, beetroot, raw veg, homemade savoury granola and crunchy chickpeas
Can be served without granola 

ON ITS OWN OR AS A SIDE

- CAVIAR & BLINIS - €68.00**
30g tin of Kaviari royal Osetra caviar, crème fraîche and blinis

TO START OR SHARE

- LE PRIEURÉ FOIE GRAS - €24.00**
- RIVER PLATTER - €25.00**
Pâté in a pastry crust, cured sausage, Tomme de Savoie cheese, truffle ham, butter and gherkins
-  **HOMEMADE HUMMUS AND PITTA - €13.00**
- OUR FANCY PÂTÉ IN A PASTRY CRUST - €16.00**
Guinea fowl, foie gras, morels and homemade condiments

SWEET BRUNCH

- CRISPY PANCAKES - €17.00**
Homemade pancakes served with orange flower cream, bacon and maple syrup
-  **HOUSE PANCAKES - €17.00**
Homemade pancakes served with fir cream cheese and blueberry compote
-  **FRENCH TOAST BY RIVER - €16.00**
Our own French toast served like a cake with fresh fruits and caramel sauce
-  **GRANOLA BOWL - €14.00**
Blueberry compote, Greek yoghurt, homemade granola and seasonal fresh fruits

SEB'S PASTRIES - from €4.50 à €10.00

KIDS' BRUNCH

- For under 12s - €15.00**
Maple syrup pancakes with two fried eggs, bacon and choice of syrup (250 ml)

EXTRAS

TO GO WITH YOUR MAINS

- Smoked meat - €5.00
- Smashed avocado - €5.00
- “Perfect” 64-degree egg - €3.00
- Bacon - €3.00
- Halloumi - €5.00
- Smoked salmon - €4.00
- Fried onions - €1.50
- Butter - €0.50
- Avocado slices - €4.00
- Green salad - €3.00
- Pickled red cabbage - €4.00

 Gluten free

 Vegetarian

**Minimum spend of €15
for card payments**

All prices inclusive of tax and service

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RIVER COFFEES

- ESPRESSO - €1.80
- DECAF - €1.90
- NOISETTE (SMALL COFFEE + HOT MILK) - €2.00
- FILTER COFFEE - €2.50
- AMERICANO - €2.50
- DOUBLE ESPRESSO / CREAM COFFEE - €3.50
- CAPPUCCINO / HOT CHOCOLATE - €4.50
- VIENNESE COFFEE OR HOT CHOCOLATE - €6.00

Extras

- Vegan milk +€1 (coconut or oat)
- Cow's milk +€0.50

LATTES

- PLAIN LATTE - €6.50
- MATCHA LATTE - €7.50
- ROSE MATCHA LATTE - €8.00
- GOLDEN LATTE - €8.00
Turmeric, ginger, cinnamon and honey
- CHAI LATTE - €7.50
- PINK CHAI LATTE - €8.00
Beetroot, ginger and clove
Extra syrup
Vanilla, Hazelnut, Caramel, Cookie, Pumpkin + €1

Extras

- Vegan milk +€1 (coconut or oat)
- Cow's milk +€0.50

SOFT DRINKS

- ORANGE JUICE 250 ml - €6.50
- HOMEMADE LEMONADE 250 ml - €5.50
- THOMAS LE PRINCE JUICES 330 ml - €7.00
Apple, Apple & blueberry, Tomato
- ORGANIC ICED TEA 330 ml - €6.50
Blueberry, Elderflower
- VIRGIN MOJITO 250 ml - €8.50
- SODAS 330 ml - €4.50
Coke, Coke Zero, Perrier, Orangina
- FIZZY LEMONADE 250 ml - €3.50
- STILL OR SPARKLING WATER 500 ml - €5.00
- STILL OR SPARKLING WATER 500 ml - €9.00

SMOOTHIES all 250 ml

- MANGO, PASSION FRUIT, ORANGE - €7.00
- PINEAPPLE, COCONUT - €7.00
- RASPBERRY, POMEGRANATE, ACEROLA - €7.00

MEGÈVE CRAFT BEERS

- BACCHANTE 330 ml - €6.50
Blonde (6% ABV), Wheat (5.6% ABV), IPA (5.3% ABV)

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TEAS

- « L'AUTRE THÉ » TEAS - €4.50
- ORGANIC EARL GREY
Fruity black tea with bergamot and cornflower
- ORGANIC BREAKFAST TEA
A mix of Assam and Ceylon teas
- ORGANIC SENSHA
Natural Japanese green tea
- ORGANIC DESERT TEA
Green nanah mint tea
- ORGANIC CHRISTMAS TEA
White tea with orange, cinnamon and cardamom
- PARISIAN HOLIDAY TEA
Black tea with vanilla and spices

ORGANIC HERBAL TEAS

- Local Mottaz Gardens herbal tea - €4.50
(Our very own herbal tea blend is also available to buy separately)
- Cocoa bean husk herbal tea, by Shoukâ Chamonix - €4.50

WINES BY THE GLASS

- WHITE - 160 ml
- MAISON CAVAILLÉ ROUSSETTE ALTESSE - €8.00
Vin de Savoie
- JEAN-CLAUDE MAS VIOGNIER - €8.00
Pays d'Oc
- RED - 160 ml
- DOMAINE CHAPOUTIER AOP - €8.00
Côtes du Rhône
- KRESSMAN MONOPOLE AOC MEDOC - €8.00
- ROSÉ - 160 ml
- DOMAINE MARTELLE IGP - €8.00
Var
- ANGELVIN AOP - €8.00
Côtes de Provence

TO GO WITH BRUNCH

- MIMOSA - €10.00
Champagne and orange juice
- LOLA'S MOCKTAIL 200 ml - €10.00
Orange juice, lime, peach syrup, lemonade, grenadine and fresh mint

COCKTAILS

- CHAMPAGNE & MANDARIN CREAM
SPRITZ 200 ml - €14.00
- APEROL SPRITZ 200 ml - €14.00
Aperol, sparkling wine, sparkling water and orange slices
- RIVER SPRITZ 200 ml - €14.00
Homemade elderflower liquor, sparkling wine, sparkling water and orange slices
- SAVOYARD SPRITZ 200 ml - €14.00
Bellecour orange liquor (the perfect balance of bitter orange peel, fresh plants and fruity citrus notes), sparkling wine and orange slices

APÉRITIFS

- WHITE WINE KIR - 120 ml - €7.00
- CHAMPAGNE - 120 ml - €14.00
- SPARKLING KIR - 120 ml - €9.00