



ARCUS COFFEE
LES ARCS 1800,
 73700 Bourg st Maurice
 09 88 35 35 90
 @Arcus.1800

OUR Adresses:

ARCUS COFFEE
CHAMONIX,
 263 Avenue Cachât le Géant
 04 50 53 69 36
 @Arcus.Chamonix



@ARCUS.CHAMONIX

WWW.ARCUSCOFFEE.COM

**SOFT
BAR**

**BAR DES
ADULTES**

**COFFEE
SHOP**

**BRUNCH
PETIT DÉJ'**

8:30 -> 11:00
Week-end, All Day

**RESTO
12:00 -> 14:15
PLATEAU
BRUNCH**

**GOÛTER
16:00 -> 18:00**

► THE CLASSICS:

- Sparkling water « Vals » (75cl) 6,50
- Sparkling water from Chamonix (50cl / 100cl) 3,50 / 5,00
- Mineral water « Thonon » (75cl) 6,00
- Mineral water « Evian » (50cl) 3,50
- Soft drinks 3,80
 - => Coca, Coca 0, Orangina, Ice Tea, Lemonade, Perrier, Diabolo
- Water syrup (30cl) 3,00
 - => Grenadine, mint, lemon, strawberry, raspberry, blueberry, kiwi, peach, passion fruit, pink grapefruit.
- Franklin (20cl) 4,00
 - => Tonic, Gingerbeer, grapefruit-bergamot, pineapple, elderflower-cucumber

► JUICE & NECTARS (25cl) « Maison Bissardon (42) »

- Apple juice 5,50
- Pineapple juice 6,20
- Tomato juice 6,00
- Strawberry nectar 6,20
- Peach nectar 6,00
- Apricot nectar 6,00

► HOMEMADE ICE TEA (33cl) 4,00

► KOMBUCHA (33cl) 6,50

- Lemon-ginger
- Lime-mint
- Peach

► BUBBLE TEA TO COMPOSE (33cl) 6,00

<u>TEA</u>	=>	<u>FLAVOR</u>	=>	<u>BOBA</u>
• Green tea		• Strawberry	• Passion fruit	• Pineapple
• Black tea		• Peach	• Lemon	• Apple
		• Raspberry	• Kiwi	• Mango
		• Blueberry	• Grapefruit	• Peach



► HOMEMADE LEMONADES 25cl: 6,50 / 50cl: 11,00

Served with fresh fruits

- Raspberry : raspberry, lime, rosmar
- Kiwi : kiwi, grapefruit, rosemary
- Orange : orange, elderflower syrup, mint
- Mango : mango, orange, thyme

► PRESSED JUICES 25cl: 5,00 / 50cl: 9,00

Made by the minute from fresh fruit, cold pressed in a citrus press or centrifuge.

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

► HOMEMADE FRESH JUICES 25cl: 6,50 / 50cl: 11,00

Made by the minute from fresh fruit, cold pressed in a citrus press or centrifuge.

- Détox : Beetroot – carrot – apple – ginger
- Immunity : carrot – orange – lemon – ginger
- Wiki : kiwi - watermelon – lime - mint
- Bisou : grapefruit - strawberries - watermelon - grapes

► HOMEMADE SMOOTHIES 7,50

Made by the minute from fresh seasonal fruit, (33cl)

- Strawberry - kiwi - chia
- Banana - mango - coco
- Banana - coco - açai bio
- Watermelon - raspberry - chia
- Banana - kiwi - spiruline

=> Possibility of mixing with milk or plant milk (+1€)

► PROTEIN SMOOTHIES 8,50

Made by whole milk or vegetable milk (+1€) (33cl)

Local protein (Protéalpes)

- Banana – red fruits - honey – vanilla protein
- Banana – peanut butter - dates – chocolate protein

► HOMEMADE MILKSHAKES 8,50

Served with whipped cream (33cl)

- Banana - vanilla
- Raspberry - banana
- Mango - vanilla
- Choco - coco
- Popcorn - caramel
- Bubble gum - banana

=> Possibility of mixing with plant milk (+1€)



► DRAFT BEER FROM REGION

(25cl) / (50cl)

- Lager beer des 3 vallées 5°
- Whith beer Kokine 5,5°
- IPA amber, Kroop 5,2°

« Brasserie Alpine (73) »

4,00 / 8,00
5,00 / 9,00
5,00 / 9,00

► BOTTLED

(33cl) 6,50

- PISTE NOIRE (light amber) 5°
- YETI (strong lager), 8°
- AIGUILLE BLANCHE (whith beer) 5,2°
- KEUYET (blueberry/vanilla) 4,6°

• CIDER APPIE (cider brut or pear)

► OUR WINES

(13cl) / (75cl)

- Red:
 - Côte du Rhône bio, « Garriguès »
 - AOP Savoie Mondeuse, « JC Girard Madoux »
 - AOP Beaume de Venise, « Dom. Des Garances »
- White:
 - IGP Pays d'oc bio, Viognier, « Mas Bort »
 - AOC Savoie bio Apremont «Jean Masson»
- Rosé:
 - IGP Méditerranée, « Harès »
 - AOP Côteaux Varoix en Provence bio, « Favori »
- Prosecco: - DOC bio & vegan «Pizzolato Sunny Farm»

4,00 / 21,00
5,00 / 22,00
/ 25,50
4,00 / 21,00
5,00 / 24,00
3,50 / 17,00
5,00 / 27,00
6,00 / 28,00

► DIGESTIFS / ALCOOLS (4cl)

- Chartreuse verte 8,00
- Genépi 6,00
- Amaretto 6,00
- Get 27 (6cl) 6,00
- Limoncello (6cl) 6,00
- Rhum «Flor de Cana»14ans, Nicaragua 11,00
- Rhum «El Pasador Passion» Guatemala 10,00
- Whisky «Monkey Shoulders» Ecosse 8,00
- Gin «Hendrick's» Ecosse 7,00
- Gin Rose «Mistral» France 8,00

► APERITIFS

- Ricard 2cl 3,00
- Pastis des Alpes 2cl 3,50
- Porto Ruby/White 6cl 5,00
- Vermouth Routin (wht or red) 6cl 6,50
- Picon (suppl.) 2cl 1,00
- Kyr 13cl 5,00
(blackcurrant, violet, chestnut, peach or blueberry)

► HOT ALCOLIC DRINKS

- Grog 22cl 7,00
- Chocolat chaud arrosé 22cl 7,00
(4cl de Baileys; Frangelico; rhum; genépi or chartreuse)
- Irish coffee 22cl 9,00
- Baileys coffee 22cl 5,50
- Frangelico coffee 22cl 5,50

HAPPY HOURS
Everyday
17h-19h...

► COCKTAILS CLASSIC

10,00

- **Moscow mule**
(vodka, lime, gingerbeer)
- **London Mule**
(gin, lime, gingerbeer)
- **Gin tonic**
- **Gin tonic d'hiver**
(pear gin, pineapple tonic)
- **Gin tonic rose**
(gin Mistral, grapefruit tonic)
- **Espresso Martini**
(vodka, coffee liqueur, espresso)
- **Negroni**
(gin, red vermouth, Campari)
- **Whiskey sour**
(Whiskey, lemon, egg white)
- **Porn star Martini**
(vodka, lemon, vanilla, passion)
- **Margaritra**
(tequila, lime, triple sec)
- **White russian**
(vodka, coffee liqueur, milk)
- **Bloody Mary**
(vodka, tomato juice, lemon juice;
tabasco, Worcestershire sauce)
- **Portonic**
(White Porto, tonic)
- **Lillet elderflower**
(elderflower syrup, lillet, elderflower tonic)



► ALCONnades MAISON (25cl:9,00 / 50cl 17,50)

Homemade alcoholic lemonade (alcool: 5cl/25cl ; 10cl/50cl)

- Alco - Mango : mango, orange, thyme, vodka
- Alco - Kiwi : kiwi, grapefruit, rosemary, gin
- Alco - Orange : orange, elderflower syrup, mint, vodka
- Alco - Raspberry : raspberry, lime, rosemary, gin

► COCKTAILS SIGNATURE

12,00

- **Spritzer Bubble gum**
(bubble gum, white wine, sparkling water)
- **French Martini**
(vodka, cherry liqueur, pineapple juice)
- **Floral sour**
(gin mistral, lavender, lemon, violet creme, egg white)
- **El Diablo**
(tequila, lime, blackcurrant creme, ginger beer)
- **Almond popcorn sour**
(rhum, amaretto, cherry liqueur, lemon, popcorn syrup)
- **Buba**
(vodka, peach creme, grapefruit juice, bubble gum, prosecco)
- **Tarte au citron**
(limoncello, rhum, vanilla, egg white)
- **Nutella Martini**
(vodka, frangelico, espresso)

► SPRITZ

9,00

- **Apérol Spritz**
- **Violet Spritz**
=> Violet creme, prosecco, sparkling water
- **Campari Spritz**
=> Campari, prosecco, sparkling water
- **Saint Germain Spritz (+1€)**
=> Saint germain, prosecco, sparkling water, mint
- **Limoncello Spritz**
- **Mimosa**



ADULT
BAR

▶ OUR SUGGESTIONS



COLD OR HOT...

- Mocha Banana 30cl 5,50
(chocolate, caffee, banana, milk)
- After Eight Latte 30cl 5,50
(caffee, chocolate, mint, milk)
- « Snickers » chocolate 33cl 5,50
(chocolate, caramel, peanut butter, milk, whipped cream)
- Arcus latte 30cl 5,50
(espresso, matcha, rooibos, banana, milk)
- Gold cinnamon latte 30cl 5,50
(tumeric, cinnamon, milk)
- Cinnamon Matcha latte 33cl 5,50
- Lavander latte 33cl 5,50
- Popcorn latte 33cl 5,50
- Flavored chocolate 22cl 5,50
(vanilla; caramel; cinnamon; cookies; spéculoos; gingerbread; hazelnut)
- Chocolate with whipped cream. 30cl 5,50
- Chocolate with marshmallows 30cl 5,50
- Chocolate bananas 22cl 5,50

▶ REFRESH

GUARANTEE..

- Affogato 12cl 5,20
(double espresso on vanilla ice cream)
- Matcha Affogato 22cl 5,50
- Chaï Affogato 22cl 5,50
- Frappuccino 30cl 5,20
(espresso + milk in the blender, whipped cream)
- Flavored Frappuccino 30cl 5,50
(vanilla; caramel; cinnamon; cookies; spéculoos; gingerbread ou hazelnut) With whipped cream
- Espresso tonic 22cl 5,50
- Cold brew 22cl 5,50
- Cold brew latte 22cl 5,50

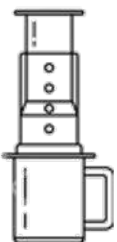


▶ SLOW COFFEE...

(Waiting time 5 – 10 min)

Aeropress 23cl	French press 23cl	Filtre V60 23cl	Chemex* 46cl	Siphon Royal Belge* 44cl
4,00	3,80	4,00	8,50	9,00
				*For 2 people

Method of slow coffee with their long extraction, make you discover the full spectrum of flavors in these terroir coffees.



Aeropress

Compressed air method that allows a wide range of pure flavors from filter to the espresso with a rather corpulent coffee without being full-bodied.

V60 or Chemex

These two methods of conical filtration both achieve rich and consistent coffee extractions giving you a big, smooth coffee.



French press

This simple method offers a full-bodied coffee full of aromas and allows the coffee to express all its flavors, in particular the acidity much sought after by coffee lovers.

► LA CAFETERIE

(Roaster: **Café Mokxa** in Lyon)

- **Espresso** 4cl 2,00
- **Lungo** 12cl 2,00
- **Americano** ❄️ 22cl 2,20
- **Café décaféiné BIO** 4cl 2,20
- **Espresso macchiato** 8cl 2,50
(espresso with cloud of milk)
- **Doppio** (double espresso) 8cl 3,50
- **Cappuccino** 22cl 4,50
- **Cappuccino aromatisé** 22cl 4,80
(vanilla; caramel; cinnamon; cookies; spéculoos; gingerbread; hazelnut)
- **Flat white** 22cl 4,50
- **Café latté** ❄️ 30cl 5,00
- **Café latté aromatisé** ❄️ 30cl 5,30
(vanilla; caramel; cinnamon; cookies; spéculoos; gingerbread; hazelnut)
- **Latté macchiato** 33cl 5,30
- **Latté macchiato aromatisé** 33cl 5,60
(vanilla; caramel; cinnamon; cookies; spéculoos; gingerbread; hazelnut)
- **Mocaccino** ❄️ 30cl 5,50
(double espresso + chocolat + milk foam)
- **Mocaccino aromatisé** ❄️ 30cl 5,80
(vanilla; caramel; cinnamon; cookies; spéculoos; gingerbread; hazelnut)
- **The true HOT CHOCOLATE** 22cl 5,00
(whole milk, chocolate maison « Callebaut »)
- **Children Hot chocolate** 22cl 4,00
(whole milk, chocolate powder « Monbana »)
- **Babyccino nature ou aromatisé** 22cl 3,00
Lightly frothed hot milk (vanilla; caramel; cinnamon; cookies; spéculoos; gingerbread; hazelnut)

► LE SELFIECCINO + 1€

PERSONALIZATION OFFERED FROM 8:30 a.m. to 9:30 a.m....

• Personalize your lattes with your messages, photos, selfies... Or let yourself be inspired by our image library.

1. Download the RIPPLES app on your smartphone,
2. Login to ARCUS COFFEE,
3. Choose an image to print, or click on the + to create your own design yourself.



4. Confirm your picture,
5. Give to the waiter your number
6. Impress your social networks.

Feel free to tag us

@Arcus.chamonix

COFFEE
SHOP

► SPÉCIALES LATTES 🔥❄️

(Possibility with plant milk. +1€)

- **Chaï latte** 30cl 5,00
- **Dirty chaï** 30cl 5,50
(chaï latte + 1 shot of espresso)
- **Matcha latte** 22cl 5,00
- **Pink beetroot latte** 22cl 5,00
(betteroot, cacao)
- **Golden turmeric latte** 22cl 5,00
- **Black charcoal latte** 22cl 5,00
- **African Rooibos** 22cl 5,00
- **Butterfly pea latte** 22cl 5,00

► EXTRA

- **Plant milk** (coconut, oat or almond) 1,00
- **Espresso shot** 1,00
- **Milk Honey/Whipped cream/Syrup** 0,50
- **Marshmallow** 0,50

► TEAS AND INFUSIONS 5,00

(Thés BIO Georges Cannon)


BIO

- **English breakfast** - Un Matin à Londres
(Blend of Ceylon black tea from Kenya and North India)
- **Earl Grey Roi de Sicile**
(Black teas from China, aroma of bergamot and marigold petals)
- **Thé La Moukère de Sidi Kao**
(Chinese green tea, mint, orange blossom, rose)
- **Thé vert du Japon Sencha**
(A great classic of Japanese green teas)
- **Thé noir secret tibétain**
(Chinese black tea, jasmine green tea, lavender)
- **Thé Rouge baiser**
(Green tea from China, rooibos from South Africa, red fruits, vanilla, caramel, papaya and flower petals)
- **Infusion**

Everyday from 8:30 to 11:00
(last order at 11:00)
& every week-ends,
ALL DAY BRUNCH until 14:15...


BREAKFAST / BRUNCH

► OUR EGGS:


- 
- Eggs Bénédict 14,50
=> Bun, avocado, crispy bacon, 2 poached organic eggs, hollandaise sauce
 - Norwegian eggs 15,50
=> Bun, avocado, smoked salmon, 2 poached organic eggs, hollandaise sauce
 - Scrambled eggs 10,00
=> 3 organic eggs, emmental cheese, crispy bacon on toast
 - Omelet 10,00
=> 3 organic eggs, chives, comté cheese on toast
 - Ham and eggs 10,00
=> White ham, 3 organic fried eggs on toast

► OUR HOMEMADE PANCAKES: 10,00

(=> 4 real stacked fluffy pancakes)

- 
- Pancakes with strawberries & homemade chocolate ganache
 - Pancakes with maple syrup & bacon
 - Pancakes homemade salted butter caramel, banana & pecans
 - Pancakes with red fruits & homemade whipped cream
 - Pancakes with avocado & smoked salmon (+3€)

► OUR TOASTS:

- 
- Avocado toast, feta & pomegranates 9,00
 - Organic toast spread Nocciolata, strawberries, chia 7,50
 - Toast with cream cheese, dill & smoked salmon 9,00

► HOMEMADE BANANA CAKE 6,00

► CHIA PUDDING WITH RED FRUITS 6,00



► OUR BOWLS

- Granola bowl 7,50
=> homemade granola, dried fruits, chocolate, fromage blanc & fresh fruit
- Açai bowl 11,50
=> coconut milk, açai, banana, homemade granola, coconut & fresh fruits
- Tropicana bowl 11,50
=> oat milk, mango, banana, pineapple, homemade granola, coco & fresh fruits
- Choco cherry bowl 11,50
=> almond milk, cherries, banana, cacao, homemade granola, coco & fresh fruits

► OUR CROISSANTS (with AOP Charentes-Poitou butter)...

- Croissant or pain au chocolat 2,20
- Croissant with chocolate, strawberries and banana. 7,50
- Croissant, avocado & smoked salmon 10,00
- Croissant scrambled eggs and comté cheese 9,50

► OUR FRENCH PLATE

=> 1 viennoiserie, bread, butter, jam

► OUR ENGLISH PLATE FROM SAVOIE

=> bun, fried eggs, tomato beans, sausage from Savoie, crispy bacon & tomatoes

► OUR FORMULAS » HANGOVER»

► *SWEET Formula 16,00*

-Fruit salad, Avocado toast, croissant
-Espresso / Lungo / Tea, orange juice,
ginger shot

► *SAVOURY Formula 19,00*

- 2 fried eggs, tomato beans, diot, toast
- Espresso / Lungo / Tea, orange juice,
ginger shot

=> add option Bloody Mary (+8€)

► Extras...

- Organic egg 2,10
- 1/2 Avocado 3,00
- Ham 1,90
- Smoked salmon 2,70
- Crispy bacon 2,10
- Gluten free bread 2,00

BRUNCH
Breakfast

8:30 -> 11:00
Week-end, All Day

RESTAURANT / LUNCH

MONDAY to FRIDAY from 12 p.m. to 2:15 p.m.

- **BAGEL AVOCADO & SALMON** 18,00
=> Mashed avocado, feta cheese, pomegranate, smoked salmon, chive cream, fried egg with a bowl of homemade potato wedges ...
- **BAGEL ITALIAN** 19,00
=> Bagel, basil cream, burrata, pesto, arugula, fresh tomatoes, raw ham with a bowl of homemade potato wedges ...
- **BUDDHA BOWL** 18,50
=> Trio of quinoa, chickpeas, avocado, pickled carrots, cucumber, watermelon, pomegranate, falafels, grapes & beets.
- **BRIE SALAD** 17,00
=> Pan-fried Brie cheese on garlic toast, raw ham, grapes, walnuts, fresh tomatoes, fig chutney.
- **BEEF BO BŪN** 18,50
=> Rice vermicelli, zucchini, carrots, bean sprouts, vegetarian spring rolls, minced marinated beef and coriander.
- **PAD THAI** 18,00
=> Thai fried rice noodles of choice :
CHICKEN or VEGETARIAN
- **ARCUS BURGER** 19,50
=> Fresh minced steak, Reblochon cheese, salad, onion pickles, chive cream in Bun' N' Roll with a bowl of homemade potato wedges and curry mayonnaise.
- **CHIRASHI TUNA** 19,00
=> Sushi rice, avocado, raw tuna, sesame, coriander and wasabi-soya-lemon sauce.
- **SHAKSHUKA** 17,50
=> Pepper compote with tomato gratin, soft-boiled egg & feta cheese served with pita bread
- **CHILDREN'S DISH** 11,00
=> Fresh minced steak with homemade potato wedges.

BRUNCH TRAY

Everyday from 8:30 a.m. to 2:15 p.m.

26€ / pers.

• **1 drink of your choice** (menu «cafétérie, tea or spécial latté») or **1 glass of wine of choice***

+ **Pressed orange juice** (22cl) or **1 homemade limonade** (+1,5€)

- Raspberry
- Kiwi
- Orange
- Mango

+ **Avocado toast, feta, pomegranates**

+ **Scrambled eggs bio, bacon**

+ **2 Homemade Pancakes**

=> Topping of your choice:

- Maple syrup
- Chocolate ganache
- Salty Caramel

+ **Verrine** of fromage blanc and homemade granola

+ **fruit salad**



(*Rosé : Hares ; Rouge: côte du Rhône ; white : Viognier ; beer : lager 25cl)

RESTO
12:00 -> 14:15
BRUNCH
TRAY

APÉRO, TAPAS, SNACK...

(Every day from 4 p.m.)

- **CHEDDAR NACHOS** 9,00
=> Tortilla chips, fresh cream, homemade guacamole and melted cheddar
- **VEGETABLE SPRING ROLLS (4 pces / 8 pces / 12 pces)** 5,00 / 9,50 / 12,50
- **TAPAS PLATE (Small (8pc.) / Large (16pc.))** 12,00 / 22,00
=> Oignons rings, mozzarella stick, tempura de crevettes, brochette de poulet.
- **BURRATA** 12,00
=> Burrata (120g) served with garlic toast, pesto and fresh tomatoes

- **BRUSCHETTA** 15,00

- **AVOCADO**

- => Avocat, feta, grenade, pomegranates

- **ITALIENNE**

- => Tomato sauce, mozzarella, pesto, arugula, fresh tomatoes

- **SAVOYARDE**

- => Chive cream, reblochon, raw ham & mozzarella

- **SAUMON**

- => Dill cream, mozzarella, arugula & smoked salmon



HAPPY HOURS...

(Every day from 5 p.m. to 7 p.m.)

BEER (50cl) & SPRITZ à 6€

Glass of WINE à 3€

SOFT à 2,50€

(menu « soft drinks » + homemade ice tea)

Happy
HOURS

PINT 6€
SPRITZ 6€
WINE 3€
SOFT 2,5€



SWEETS / ICE CREAM...

(Every day from 4 p.m.)

• OUR HOMEMADE PASTRIES

=> See the menu

• ARTISANAL ICE CREAM

2,50 / scoop

Horn +2€

- Vanilla
- Mint-chocolate
- Strawberry
- Salted caramel
- Coconut
- Rhum - raisin
- Chocolate
- Coffee
- Lemon

• ICE CREAM DESSERTS

10,00

• Dame Blanche

=> vanilla, chocolate ganache, whipped cream

• Café Liégeois

=> coffee, vanilla, espresso, whipped cream

• Chocolat Liégeois

=> chocolate, vanilla, chocolat ganache, whipped cream

• Fraise Melba

=> strawberry, vanilla, red fruits coulis, whipped cream

• Bounty

=> chocolate, coconut, chocolate ganache, whipped cream

• Jamaïca

=> chocolate, coconut, rhum raisin, whipped cream

• After Eight

=> mint-chocolate, chocolate, chocolate ganache, whipped cream

• Michoko

=> chocolate, caramel, salted caramel, whipped cream

• ALCOHOLIC ICE CREAM

12,00

• Colonel

=> lemon, vodka

• Princesse

=> lemon, strawberry, prosecco

• Irish coffee

=> coffee, hot whiskey

• Hawâi

=> vanilla, rhum raisin, coconut, rum

• Alta roca

=> vanilla, coffee, amaretto

• Menthol

=> mint - chocolate, chocolate, Get 27

• Caramelo

=> caramel, coconut, Baileys

• 2 pancakes with choice of topping

5,00

=> Chocolate

=> Red fruits coulis

=> Honey

=> Maple syrup

=> Whipped cream + 0,50



GLACES,
TAPAS,
APÉRO,
HAPPY HOURS