



ARCUS

— COFFEE —

- The Place to Brunch -

CHAMONIX - MONT - BLANC

We're also present in

ARCUS
— COFFEE —

Arc 1800

&

ARCUS
— CORNER —

Annecy



BAR
Soft/Alcool

JUICES
Lemonades
Smoothies

COFFEE
SHOP

BRUNCH
SAVOURY

SWEET
& BRUNCH
PLATTER

• BOTTLED BEERS

33cl 7.

Brasserie CIME (73)

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

13cl / 75cl

• WINES

- **Red:** - Ventoux, « Fourmi Rouge » 5. / 21.
- **white:** - Luberon, « Ours Blanc » 5. / 21.
- **Rosé:** - Luberon, « Eléphant Rose » 5. / 21.
- **Prosecco:** - DOC Treviso «Cornèr» 6. / 28.

• COCKTAILS & SPRITZ

12.

•Mimosa

Orange juice, prosecco, Grand Marnier

•Espresso Martini

Vodka, coffee liqueur, espresso

•Porn star Martini

Vodka, lemon, vanilla, passion

•Apérol Spritz

•Violet Spritz

Violet creme, prosecco, sparkling water

•Bloody Mary

Vodka, tomato juice, lemon, tabasco, Worcestershire sauce

• HOT ALCOHOLIC DRINKS

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

• SODA FIZZ

33cl: 5.

- Cola
- Lemon limonade

• WATER

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

4. / 6,5
4.
3.

• JUICE & NECTARS PREMIUMS

25cl: 6.

« Juste »

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

• HOMEMADE ICE TEA

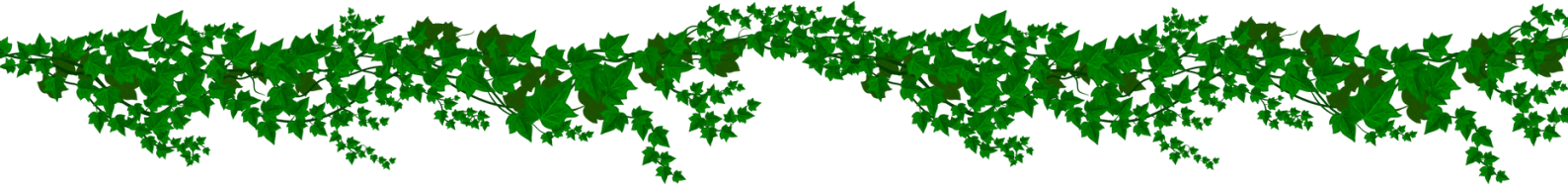
33cl: 4.

• KOMBUCHA

33cl: 6,5

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

- Lemon-ginger
- Hibiscus-blueberry
- Peach



● HOMEMADE LEMONADE

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

Prepared to order with freshly pressed citrus juice, fruit purée, and sparkling water from Chamonix, fresh & fruity.

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

● PRESSED JUICES

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

Prepared to order from fresh fruits

- **ORANGE**
- **LEMON** (COLD OR HOT)
- **GRAPEFRUIT** (+1€)

● HOMEMADE FRESH JUICES

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

Prepared to order with fresh fruits and vegetables cold-pressed.

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



• HOMEMADE SMOOTHIES

33cl: 7,50

Prepared to order with fresh fruits, fruit purée, and a splash of water.
Available with milk or plant-based milk (+€1).

- APPLE – KIWI – ORGANIC SPIRULINA
- RASPBERRY – BANANA – CHIA
- BANANA – COCONUT – ORGANIC AÇAÍ
- PASSION FRUIT – BANANA – COCONUT

• HOMEMADE PROTEIN SMOOTHIES

33cl: 8,50

Prepared to order with our fresh fruits, fruit purée, and a scoop of natural ProAlpes protein.
Blended with water, milk, or plant-based milk (+€1).

- BANANA – BLUEBERRY – HONEY – VANILLA PROTEIN
- BANANA – PEANUT BUTTER – CHOCOLATE PROTEIN

• HOMEMADE MILKSHAKES

33cl: 8,50

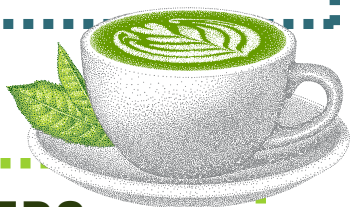
Prepared to order with milk or plant-based milk (+€1), fresh fruits, and fruit purée.
Served with homemade whipped cream.

- BANANA - VANILLA
- RASPBERRY - VANILLA

JUICES
Lemonades
Smoothies

• **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) 6,5
- **Gold cinnamon latte**
(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)

• **LES EXTRAS...**

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

• **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

• 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)

• SLOW BREW METHODS

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



❄️ - POSSIBILITY COLD

• 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)

• TEAS AND INFUSIONS 5.

- English breakfast - Un Matin à Londres 5.
(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

COFFEE
SHOP



SAVORY BRUNCH

GLUTEN-FREE BREAD +€3

- **EGGS BENEDICT** 17,5
Two soft buns topped with sliced avocado, two perfect eggs, light hollandaise foam, and crispy fried onions.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
Half portion: 11€
- **NORWEGIAN EGGS** 19,5
Two soft buns with dill cream cheese, two perfectly cooked eggs, smoked salmon, and light hollandaise foam.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
Half portion: 13€
- **BUDDHA BOWL** 17.
Quinoa, beet hummus, sliced avocado, cherry tomatoes, kiwi, crispy fried onions, and a drizzle of sweet soy sauce.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
- **BREKKIE BURGER** 17,5
Croissant-style bun with homemade curry mayo, sliced avocado, two fried eggs, and melted cheddar.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
- **SCRAMBLED EGGS** 14.
Three eggs whisked with cream and Emmental cheese, served on toast.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
- **OMELETTE** 14.
Fluffy three-egg omelette with cream and Emmental cheese, served on toast.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3

Dishes cannot be modified and ingredient substitutions are not allowed.

Any requested modification will be charged.

If you have a food allergy, please inform our staff – adaptations may be possible upon request.

A €5 fee will be added for any person seated at the table without ordering a dish.



- **PINK AVOCADO Toast** 15.
Homemade beet hummus, sliced avocado, feta, pomegranate, and pumpkin seeds, served on toast.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
- **SALMON Toast** 16,5
Dill cream, smoked salmon, feta, pomegranate, and pumpkin seeds, served on toast.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
- **SAVORY PANCAKES X4** 17.
Two fried eggs, maple syrup, crispy bacon chips, and chive cream.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
- **SALMON – AVOCADO BAGEL** 18.
Avocado purée, feta, pomegranate, smoked salmon, chive cream, and a fried egg.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
- **TURKISH Eggs** 17,5
Garlic Greek yogurt, two perfectly cooked eggs, feta, dill, and Espelette pepper butter, served with pita bread.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
- **ENGLISH BREAKFAST PLATE** 18.
Toast with two fried eggs, tomato beans, Savoy sausage, crispy bacon chips, and cherry tomatoes.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3
- **SAVORY CROISSANT** 16,5
Croissant filled with scrambled eggs, chive cream, cherry tomatoes, and smoked salmon.
Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 / 1 Egg (poached or fried) +€2 / ½ Avocado +€3

Allergen information is available upon request.

**BRUNCH
SAVOURY**



SWEET BRUNCH

- **PANCAKES (4 pancakes)**

3 recipe options:

- **BANOFFEE - SPÉCULOOS**

Homemade speculoos caramel, bananas, speculoos, and pecan nuts

- **CHOCO BERRY**

Nocciolata chocolate sauce, red fruit coulis, blueberries, chocolate chips, and homemade whipped cream

- **MAPLE SYRUP - BANANA - PECAN NUTS**

Extra bacon: +€3

14.

Half portion: 9€



- **FRENCH TOAST (2 slices)**

3 recipe options:

- **BANOFFEE - SPÉCULOOS**

Homemade speculoos caramel, bananas, speculoos, and pecan nuts

- **CHOCO BERRY**

Nocciolata chocolate sauce, red fruit coulis, blueberries, chocolate chips, and homemade whipped cream

- **MAPLE SYRUP - BANANA - PECAN NUTS**

Extra bacon: +€3

15.

Half portion: 10€



- **GRANOLA Bowl**

Greek yogurt, homemade granola, pecan nuts, blueberries, and redcurrants.

11.

- **AÇAÍ Bowl**

Açaí purée, coconut milk, banana, homemade granola, shredded coconut, and blueberries.

14.

- **Tropicana Bowl**

Mango, passion fruit, banana, turmeric, oat milk, homemade granola, shredded coconut, and blueberries.

14.

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THE ARCUS BRUNCH PLATTER

28€

- **1 HOT DRINK OF YOUR CHOICE**

Menu Cafeterie, thés ou special lattés

- + **FRESHLY SQUEEZED ORANGE JUICE (22CL) OR 1 MIMOSA (+€4)**

- + **TOAST DUO: Salmon & Avocado, feta, cherry tomatoes**

- + **SCRAMBLED EGGS**

*Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 /
1 Egg (poached or fried) +€2 / ½ Avocado +€3*

- + **GRANOLA BOWL with Blueberries**

- + **2 HOMEMADE FLUFFY PANCAKES:**

1 Topping of Your Choice:

- Maple syrup & banana
- Nocciolata chocolate & chocolate chips
- Speculoos caramel sauce

PLATTERS CANNOT BE MODIFIED

BRUNCH DES ENFANTS

Up to 14 Years Old.

14€

- **FRESH ORANGE JUICE OR HOT CHOCOLATE**

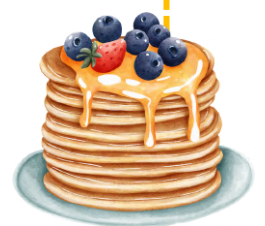
- + **SCRAMBLED EGGS**

*Extras: Bacon +€3 / Potatoes +€5 / Smoked salmon +€3 / Savoy sausage +€5 /
1 Egg (poached or fried) +€2 / ½ Avocado +€3*

- + **2 FLUFFY PANCAKES MAISON:**

1 Topping of Your Choice:

- Maple syrup & banana
- Nocciolata chocolate & chocolate chips
- Speculoos caramel sauce



Allergen information is available upon request.

**SWEET
& BRUNCH
PLATTER**