Our hot beverages



Chocolat viénnois & chamalow 6€
Choukka chocolate, homemade vanilla whipped cream, marshmallow

Chaï latte 6€

Kaya Grog 12€
Chartreuse liqueur, homemade ginger syrup, citrus fruits, and honey

Kaya Mulled Wine 8€
Red wine from Savoie, Cointreau, lemon, orange, winter spices

Cafés

Espresso, Double Decaf 4€

Double espresso 4€

Flat White/Latte/Cappucino 4€

Macchiato 4€

Teas & Herbal Teas 5€

Black Teas
English Breakfast , Earl Grey, Darjeeling, Ceylan

Green Teas
Mint, Sencha

Herbal Teas
Verbena, Chamomile, Linden

Herbal Teas des Pères Chartreux
Ask for our selection



The Wild Bar

Welcome to
the Wild Bar, where we celebrate winter around the fireplace. Whether you are looking for comfort drink or a touch of evasion, every sip is an invitation to explore new horizons while savoring the best of our region.

Bonne dégustation,
Lilou, Luna et Benjamin

If you have any allergies, please let our team know before ordering.

Signatures

16€



Kaya Negroni
Après 92 Red gin, Carlo Alberto red vermouth, Campari

Summit Sunet
Mezcal, Aperol, Chartreuse (yellow), lemon juice

Marie Galante
Amaretto, blueberry liqueur, strawberry purée, violet syrup

Kaya Musette
Végétalement Musette Whiskey, Honey Syrup, Apple Juice, Egg

Bouchet Old Fashioned
Bourbon infused with Savoie bacon, Angostura, brown sugar

LOCAL DIGESTIFS - 4 cl

Green/Yellow Chartreuse	15€
MOF Chartreuse	24€
V.E.P. Chartreuse	24€
Génépi from the Carthusian Fathers	11€
Génépi Intense	13€
Génépi Abrupt	18€
Tasting of 3 génépis des Pères Chartreux	18€

COGNACS - 4 cl

Hennessy VS Rich, vanilla aroma, floral notes	14€
Hennessy XO a hint of wild cocoa and the character of woody notes.	38€

ARMAGNAC - 4 cl

Darroze 12-Year-Old Reserve	13€
Domaine Monturon 1987 Darroze	17€
Domaine de Pounon 1972 Darroze	26€

CALVADOS, MARCS & EAU DE VIE - 4cl

Château Beaujour Calvados	10€
Marc de Bourgogne	10€
Grappa	10€

LIQUORS - 4cl 10€

Amaretto	Get 27/31
Limoncello	Bailey's

Glenkinchie 12 ans(Lowland) — 15€
Classic malt, touch of herbs

Glenmorangie Original — 14€
Vegetal and floral notes with a touch of vanilla

Oban 14 ans — 17€
Vegetal and floral notes with a touch of vanilla

Bushmills 10 ans — 12€
Sweet and wodded with leather touchs

Lagavullin 16 ans — 23€
Slightly fruity, stong notes of peat

Talisker — 16€
Single malt peated, iodine, spicy, strong

Laphroaig 10 ans — 19€
Stongly peated, iodine single malt

Johnnie Walker Red/ Black Label — 12€
Complex, intense et fruity. Slightly smoked, dark chocolate touch

Nikka From the Barrel — 14€
Touch of spices, floral and fruity

Classics
With a twiwt
14€



Expresso Martini
Tonka-infused vodka, Kahlúa, espresso, vanilla syrup

Négroni du Kaya
Mezcal, Aperol, yellow Chartreuse, lemon juice

Spritz Alpin
St Germain, pine liqueur, prosecco, sparkling water

Planteur rouge
Rum, yuzu puree, grapefruit juice, cranberry juice

White Negroni
Yellow Chartreuse, mezcal, Suze, Peychaud's Bitters

Kaya Mule
Génépi, pine liqueur, ginger syrup, ginger beer

All classics cocktails are available, feel free to ask our team!

Softs



Mocktails 9€

Citrus blaze
0% Gin, Homemade Basil Syrup, Tonic of Your Choice

Virgin Mojito myrtille
Lime, mint, fresh blueberries, sugar, sparkling water

Jus de Fruits 5€

Orange
Apple
Pineapple
Grapefruit
Cranberry
Tomato

Homemade Iced Tea 7€

Red berry tea, homemade ginger syrup, lemon, and orange

Sodas 6€

Coca-Cola
Coca-Cola Zero
Citrus Tonic
Tonic
Iced Tea
Ginger Beer

Water

Perrier 33cl 6€
Vittel 25cl 3€
Evian/ Badoit 1L 8€

TEQUILA - 4 CL

Don Julio Blanco 28€
Lemon and black pepper touchs

Don Julio reposado 22€
Dark chocolate and vanilla notes

Mezcal Del Maguey "VIDA" 15€
Smoky flavours, red berries, spices and floral touchs.

BOURBON - 4CL

Bulleit Bourbon 11€
Vanilla and spices flavours

Willet pot still Reserve 20€
Lemon, vanilla, caramel and spices flavours

WHISKY, WHISKEY - 4 CL

Macallan 12 ans 20€
Honey, citruses and oakk notes

Tullamore 14€
balanced notes between wood and fruits

Dalmore 14€
Rich and structured, malt, chocolate and citruses notes

Jameson Black Barrel 14€
Rich flavours, touch of vanilla and roasted wood

Chivas Regal 12 ans 14€
Sweet malt flavours with a touch of peat

RHUM - 4 cl

Trois Rivières 55 10€
Martinique's rum, strong and floral

Havana 7 ans 11€
Cuba's rum, sweet, wooded, aged in oak barrel

Zacapa 23 ans 25€
Trinidads rum, sweet and soft,vanilla, caramel and exotics fruits notes

Angostura 1919 17€
From Trinidad and Tobago, cacao flavours, touch of coco and vanilla

Bahari 13€
Bahari blends is a journey into Africa's tradition, with vanilla, cacao or citrus flavour

VODKA - 4 cl

Renaissance 12€
French vodka from cognac area, gentle and balanced.

Romanov 14€
Traditional Russian vodka, vanilla notes

CHAMPAGNE - 14 CL

Coupe Jacquart 17€
Coupe Jacquart rosé 18€
Kir Royal (Cassis, pêche, fraise, myrtille) 18€

WINES BY THE GLASS - 12 CL

Blanc

Savoie- Les abymes 10€
Loire - Sauvignon Blanc 12€
Alsace- Gewurztraminer 17€

Rouge

Savoie -Gamay 12€
Côte du Rhône - Crozes Hermitage 14€

Rosé

Provence - Pétale de Rose 11€

BEERS

Bieres du Mont Blanc :

Blonde: 33cl 7€ / 50cl 11€
IPA :33cl 8€ / 50 cl 12€
Blanche : Bouteille de 33cl 8€
Triple : Bouteille de 33cl 8€
Chouffe sans alcool 33cl 8€

APERITIFS, VERMOUTH, BITTERS

Pastis/Ricard 5€
Martini Blanc/rouge 7€
Campari 7€
Suze 7€
Kir Vin Blanc 10€

BUILD YOUR OWN GIN TONIC

1.PICK THE GIN

Hendrick's Oasuim - Scotland 14€
The clasic tast of Hendrick's twisted with aromatic herbs and vibrant fruits from a desert oasis

Altitude - Chamonix, France 14€
Infused with wild mountain flowers, sweet and balanced

Après 92 BLUE - Black berry Albertville, France 13€
Flavours of red berries and a perfume ofblack berries

Après 92 BLUE - Four spices and blood orange - Albertville, France 13€
Inspired by mulled wine, cinnamon and ginger notes with a touch of orange

Après 92 BLUE - Dry gin classic Albertville, France 13€
Stong gin with génépi and wild mountins herbs notes

Tanqueray - Scotland 11€
Juniper, citruses and chamomille notes

Roku - Japan 14€
Green tea and cherry blossom notes

Monkey 47 - Black Forest, Germany 15€
Pepper notes, spiced and tart

Gin Mare - Spain 13€
Flavours of thyme, basil, citruses with a touch of Olive Oil

2.PICK A TONIC 3€

Classic
Hibiscus
Elderflower/Peach Grapefruit

3.PICK 2 TOPPINGS

Yellow Lemon
Lime
Grapefruit
Orange
Cucumber
Timut Pepper

HAPPY HOURS

From 20H to 20H30
Half price on tonics
Classic tonic is not included

