

HOLD UP AT HELIOPIC!

The Heliopic maturing cellar was robbed, and the criminals made off with the best cheese wheels by breaking through the wall at the back of the cellar. Surprise! Behind a hidden door we discover Frometon, a restaurant serving Savoyard specialities in an authentic setting: a warm atmosphere, generous cuisine and attentive service from a very cool team. Welcome to cheese heaven!

IN THE NAME OF CHEESE LOVE

Frometon is our declaration of love for cheese. The whole world agrees on one thing: there's nothing better than a good fondue, raclette or tartiflette after a day in the mountains. So come and enjoy the best of Savoyard specialities: charcuterie boards to share (or not!), melted cheeses of all kinds, blueberry tarts... And a little Génépi*!

*to be enjoyed in moderation :)

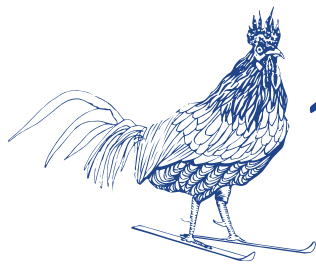
THE VAL D'ARLY FRUIT COOPERATIVE

A fruitière cooperative refers to workshops in which farmers pool the milk from their herds to transform it into cheese. The Val d'Arly fruit cooperative has been collecting and processing milk from farms located between Lake Annecy, the Val d'Arly and the Mont-Blanc region since 1969! It recently opened a new workshop in the heart of the Reblochon and Beaufort PDO zones. Today, 80 milk producers in 26 villages and 70 passionate employees work to bring you these fabulous cheeses, including the famous IGP Savoie raclette on our restaurant menu! This activity also has an impact on our landscapes, as the herds ensure the natural upkeep of the alpine pastures and meadows you passed through on your way to Frometon Chamonix.

"At Heliopic, our cheeses reach new heights"

For exceptional products, you need an exceptional man!

Pierre Gay is a man with a passion for cheese. In 1989, he took over the family cheese dairy founded in Annecy in 1935 by his grandfather. His motto? To find exceptional products from local producers, which he then matures in his century-old cellars. Inspired by the richness of our regional cheeses, he was awarded the title of Meilleur Ouvrier de France in 2011. Pierre Gay has put all his know-how and enthusiasm into selecting the cheeses we offer on our à la carte menu!



Frometon

LES ENTRÉES - 11.00€ STARTERS

Poireau vinaigrette, sauce gribiche, mimosa d'oeuf, croûtons et vinaigrette à la moutarde ancienne

Vinaigrette leek, gribiche sauce, egg mimosa, crouton and mustard vinaigrette

Gravelax de saumon à l'aneth et crème à la ciboulette

Dill salmon gravelax and chives cream

Feuilleté escargots de Magland, crème d'épinards au beurre noisette, jambon de Savoie, tomate, ail et persil

Magland snails puff pastry, butter spinach cream, Savoie ham, tomato, garlic and parsley



Pâté grand-mère and confit de pruneaux

Grandma's terrine and prunes confit

Lisette marinée au miel, légumes acidulés et salade de pommes de terre à la Piémontaise

Honey marinated baby mackerel, tangy vegetables and Piemontaise potatoes salad

LES PLATS - 20€ MAIN COURSES



Coup de coeur du Chef

Chef's special dish

Diot artisanal de Savoie "Salaisons du Cayon", purée de pommes de terre, farçon

Chamoniard, salade et vrai jus

Artisanal Savoie diot sausages, potatoes puree, Chamoniard farçon, salad and gravy juice

Pavé de saumon, pommes de terre persillées et beurre blanc

Salmon fillet, parsley potatoes and white butter sauce

Souris d'agneau confite au thym, carottes au jus et farçon Chamoniard

Thyme slow-cooked lamb shank, juice carrots and Chamoniard farçon

Suprême de volaille fermière, sauce forestière et frites

Free range chicken supreme, mushroom sauce and french fries

MENU DEMI-PENSION

Entrée + plat + dessert*

Starter + main course + dessert*

Raclette de Savoie IGP + dessert*

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**Fondue Savoyarde (cooperative du val d'arly)
+ Dessert***

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+ Dessert***

*Au choix à la carte**

**According to the menu*

MENU ENFANT

Boisson + entrée + plat + dessert

Drink + starter + main course + dessert

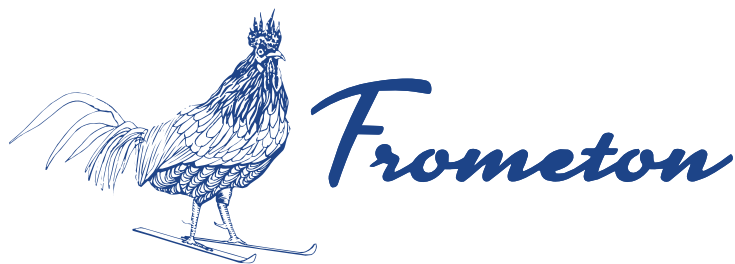
18.00 €

Prix nets en euros TTC, (TVA selon la législation en vigueur) service compris.

Les logos affichés vous renseignent sur les allergènes. L'origine de nos viandes est disponible auprès de nos serveurs.

Nets prices in euros (VAT following the law) Service included.

The logos displayed inform you about allergens. The meats origin is available upon request to waiters



LES RACLETTES

(POUR DEUX PERS./FOR TWO PEOPLE MINIMUM)

Servie avec pommes de terre, planche de charcuterie*, salade et condiments

Served with potatoes, charcuterie board*, salad and condiments

*Charcuterie Hallal disponible sur demande | Hallal charcuterie available on demand

Raclette de Savoie IGP - Coopérative du Val d'Arly

Savoie raclette - Cooperative du Val d'Arly

29,00 € /pers

Raclette aux 3 poivres Pierre Gay

Pierre Gay 3 peppers raclette

32,00 € /pers



Raclette fumée Pierre Gay

Pierre Gay smoked raclette

32,00 € /pers

Raclette à l'ail des ours Pierre Gay

Pierre Gay wild garlic raclette

34,00 € /pers

LES FONDUES

(POUR DEUX PERS./FOR TWO PEOPLE MINIMUM)

Servie avec croûtons de pain, planche de charcuterie à volonté, salade et condiments

Served with bread croutons, all you can eat charcuterie board, salad and condiments

*Charcuterie Hallal disponible sur demande | Hallal charcuterie available on demand

Fondue Savoyarde - Coopérative du Val d'Arly

Meule de Savoie - Abondance - Beaufort

29,00 € /pers

Fondue Suisse Pierre Gay

Gruyère Suisse - Fribourgeois

34,00 € /pers



Fondue Savoyarde Pierre Gay

Fromage Suisse des alpages - Beaufort - Comté du Jura

37,00 € /pers

Fondue Signature Pierre Gay

Beaufort - Abondance - Manigodine

39,00 € /pers

SUPPLÉMENTS EXTRA

Plateau d'assortiment de garniture: fruits et légumes cuits et crus de saison, champignons, diots de Savoie et pomme de terre rôtie aux épices

Assortment trim tray - Raw and cooked seasonal fruits and vegetables, mushrooms, Savoie local sausage and spices roasted potatoes



19,00 €

DESSERTS - 9.00€ DESSERT

Crème renversée au caramel

Creamy caramel

Riz au lait à l'ancienne, fruits secs et caramel au beurre salé

Old-fashioned rice pudding, dried fruits and salted butter caramel



Fondant au chocolat cuisson minute et glace artisanale

Minute-cooked chocolate fondant and homemade ice cream

Profiterole 'XXL' classique vanille et sauce au chocolat chaud

Vanilla classic 'XXL' profiterole and hot chocolate sauce

Glace artisanale (3 boules)

Artisanal ice cream (3 scoops)

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