

MENU

Welcome to l'Ours Bleu !

For us, cooking is a family affair ! We are the third generation to carry the torch and to help you create wonderful moments in this warm place.

Our guiding principle is quality ; it is therefore with pride that we announce that all our dishes are homemade.

We hope to meet your expectations (and especially those of our elders). We invite you to discover our menu !



Coland Dubreil

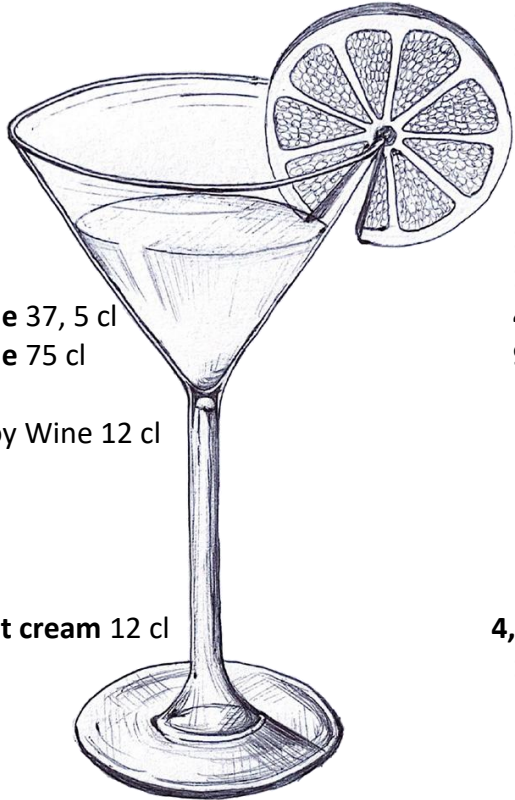
DRINKS

COCKTAILS

Spritz Aperol 22 cl	10 €
Mojito 28 cl	11 €
Blue Mojito 28 cl	11 €
Tequila Sunrise 28 cl	11 €

APERITIFS

Dry/sweet cider 37,5 cl	11 €
Dry/sweet cider 75 cl	19 €
Taittinger Prestige Champagne 37, 5 cl	45 €
Taittinger Prestige Champagne 75 cl	90 €
Glass of prosecco 12 cl	6 €
Glass of Pakhus – Sweet Savoy Wine 12 cl	6 €
Gin Tonic 39 cl	9 €
Suze 6 cl	5 €
Suze Tonic 39 cl	9 €
Ricard 4 cl	5 €
White wine with blackcurrant cream 12 cl	4,30 €
Homemade americano 15 cl	10 €
White or red martini 6 cl	6 €



DRAFT BEERS

Moretti 25 cl/50 cl	4 € / 7,50 €
IPA 25 cl/50 cl	5 € / 9 €
Monaco 25 cl	4,50 €

AFTER-DINNER LIQUORS

Limoncello 4 cl	6 €
Genepi 4 cl	6 €
Zacapa rum 4 cl	9 €
Bailey's 4 cl	6 €

BRANA company brandy 4 cl 9 €

Williams pear, raspberry, citron, corsican clementine, old plum.

MINERAL WATER

Evian 50 cl / 100 cl 3,50 € / 6 €

San Pellegrino 50 cl / 100 cl 3,50 € / 6 €

WITHOUT ALCOHOL

Virgin Mojito 28 cl 8 €

Virgin Negroni 18 cl 8 €

Desperados citrus beer with lemon zest 33 cl 6 €

COLD DRINKS

Coca-Cola / Coca-Cola zero 33 cl 4 €

Orangina 25 cl 4 €

Oasis 25 cl 4 €

Fruit juice 20 cl 4 €

Schweppes 25 cl 4 €

Schweppes Citrus 25 cl 4 €

Peach ice-tea 25 cl 4 €

Perrier 33 cl 4 €

Diabolo 25 cl 4 €

Grenadine, lemon, blueberry, mint, peach, orgeat.

HOT DRINKS

Coffee/Decaffeinated coffee 2,60 €

Tea/Infusion 4 €

Hot Chocolate 5,50 €

BAMBINO MENU

L'Ours Bleu Pizza

Tomato sauce, fior di latte mozzarella, ham.

OR

Fresh homemade pasta

Butter or tomato, ham.

+ Cold drink of your choice

+ 1 scoop of ice-cream of your choice

Vanilla, strawberry, blueberry, chocolate, lemon, stracciatella.

+ 1 candy

12 €



STARTERS

(alone or to share)

Whole semi-cooked duck foie gras from the TOULZAC family 20 €

Focaccia tomatoes basil stracciatella  12 €

Aubergine parmigiana  12 €

Octopus salad 14 €

Green salad, fresh octopus, garlic, lemon, olive oil, tomatoes, capers, red onions, steamed potatoes.

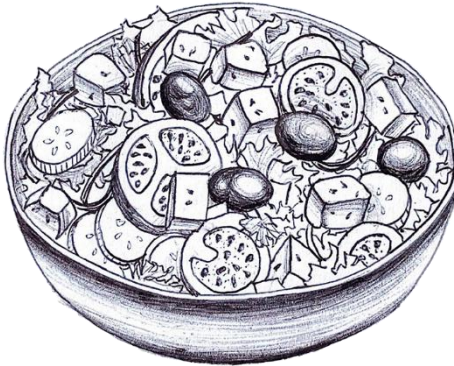
Arancini 12 €

Homemade pie crust

Bruschetta

Slices of homemade bread, pesto, stracciatella, candied cherry tomatoes, San Daniele DOP cured ham, balsamic vinegar cream.

SALADS



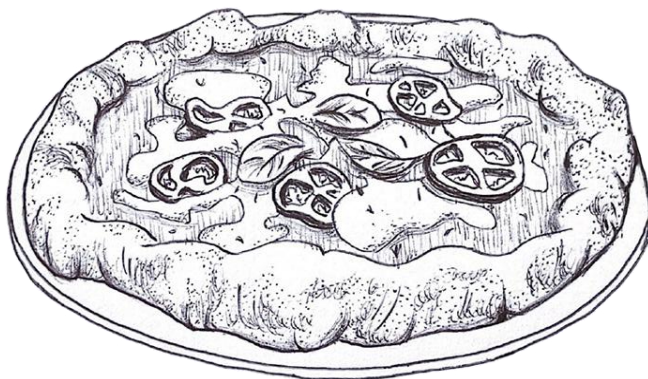
Tuscan Salad 22 €

Green salad, rocket, candied peppers, parmesan, tomatoes, red onions, breadsticks, ham crisps and balsamic vinegar cream.

Camille's Salad 24 €

Green salad, tomatoes, red onions, whole semi-cooked duck foie gras, smoked dried duck breast, walnuts from the TOULZAC family, duck gizzards confit from LA CAMPAGNOISE.

PIZZAS



Margherita

Tomato sauce, fior di latte mozzarella, parmesan, olives, fresh basil.

14 €

Marinara

Tomato sauce, candied cherry tomatoes, garlic, oregano.

14 €

Pesto

Pesto base, fior di latte mozzarella, button mushrooms, parmesan, stracciatella, candied cherry tomatoes, fresh basil, roasted hazelnuts.

16 €

Chèvre et Miel

Cream base, fior di latte mozzarella, goat cheese, honey, TOULZAC family nuts.

16 €

L'Ours Bleu

Tomato sauce, fior di latte mozzarella, smoked bacon, button mushrooms, reblochon, rocket, olive oil.

16 €

4 Fromages

Tomato sauce, fior di latte mozzarella, goat cheese, gorgonzola, parmesan and oregano.

16 €

Diot-Broc

Broccoli cream, fior di latte mozzarella, diots, parmesan, friarelli.

16 €

Reine

Tomato sauce, fior di latte mozzarella, ham, button mushrooms, olives, oregano.

15 €

Napolitaine	16 €
Tomato sauce, fior di latte mozzarella, parmesan, anchovies, olives.	
Vegetarian 	15 €
Tomato sauce, fior di latte mozzarella, button mushrooms, peppers, courgettes, aubergine, rocket.	
Bomba 	16 €
Tomato sauce, fior di latte mozzarella, spicy spianata, nduja, peppers, pesto, basil.	
Au fil du Giffre	16 €
Cream base, fior di latte mozzarella, smoked trout, courgettes, hint of dill cream, lemon.	
Procida	18 €
Double tomato base, San Daniele DOP cured ham, straciatella, parmesan shavings, rocket, cherry tomatoes, balsamic vinegar, olive oil.	
Tartufo	19 €
Truffle cream, fior di latte mozzarella, ham with truffles, burrata, rocket, truffle oil.	
Mortadella	19 €
Pistachio pesto, mortadella, crushed pistachios, burrata.	
Calzone	15 €
Tomato sauce, fior di latte mozzarella, white ham, fresh mushrooms, egg.	
Ingredient supplement	1,50 €
except: smoked trout, truffle cream, San Daniele DOP cured ham	3 €
Burrata	4 €

FISH







Grilled octopus in garlic	28 €
Risotto with prawns	28 €
Fresh fish of the moment	26 €

MEATS


Burgundy wild boar	26 €
Osso Buco	28 €
Duck confit from the TOULZAC family	24 €



HOMEMADE PASTA

Fresh pasta with carbonara sauce	21 €
Fresh pasta with octopus and spicy spianata 	24 €
Fresh arrabiata pasta  	19 €
Fresh pasta "polpette"	23 €
Fresh pasta with Italian beef meatballs	
Fresh pasta alle vongole	26 €
Fresh pasta with clams	
Vegetables lasagna 	19 €
Bolognese lasagna	21 €
Porcini Mushroom Ravioli 	26 €
Gnocchi with pesto 	23 €
Gnocchi with gorgonzola 	24 €

SAVOYARD SPECIALITIES

Savoyard cheese fondue 	25 €
Cheeses matured for at least 18 months, served with a green salad.	
Tartiflette	26 €
Served with a green salad and 18-month-aged San Daniele DOP cured ham.	

CHEESES

Cheese plate	11 €
Sablé au Beaufort	10 €

HOMEMADE PASTRIES

Tiramisu	10 €
Panna Cotta	9 €
Lemon meringue pie	10 €
Pastry of the moment	11 €
Royal chocolate	11 €

FROZEN DESSERTS

Profiteroles	10 €
Blueberry Melba 1 scoop vanilla ice cream, 1 scoop blueberry ice cream, blueberries in syrup, whipped cream.	10 €
Colonel 2 scoops of lemon ice cream, vodka.	10 €
Dame blanche 1 scoop vanilla, 1 scoop chocolate, melted chocolate, whipped cream.	10 €
Affogato	4 €
Espresso coffee, 1 scoop of vanilla ice-cream	
Ice cream cup	
Vanilla, strawberry, blueberry, chocolate, Ethiopian white coffee, lemon, stracciatella	

1 scoop	3 €
2 scoops	6 €
3 scoops	8 €




All our dishes may contain cereals containing gluten and products based on these cereals (examples: wheat, rye, barley, etc.); crustaceans and products based on crustaceans, eggs and products based on eggs; fish and products based on fish; peanuts and products based on peanuts; soy and products based on soy; milk and products based on milk; nuts; celery and products based on celery; mustard and products based on mustard; sesame seeds and products based on sesame seeds; sulfur dioxide and sulfites; lupin and products based on lupin; molluscs and products based on molluscs.

The list of allergens contained in our dishes is available on request.

WINES

WHITE

SAVOIE

Chignin Vieilles-Vignes – Quenard	25 €
Apremont AOP – Domaine Chapot	24 €
Chignin Bergeron « Les Divolettes » - Domaine Jean Vullien	34 €
Roussette de Savoie AOP vieilles vignes – Cave de Chautagne 	26 €

BOURGOGNE

Viré Clessé – Domaine Marin	28 €
La Roche Vineuse – Normand	26 €

ROSE

SAVOIE


AOP Vin de Savoie – Domaine Carrel & Senger	26 €
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COTES DE PROVENCE

Gourmandise – IGP Méditerranée 	21 €
Minuty Prestige – AOP Côtes de Provence	40 €

RED

ITALIE

Chianti – Castiglioni Frescobaldi	32 €
Regolo Sartori – Valpolicella	30 €
Borgobruno – Toscana 2020 	22 €
Amarone Della Valpolicella	80 €

SAVOIE

Mondeuse d'Arbin – Louis Magnin	60 €
Mondeuse – Domaine Jean Vullien	26 €
Gamay Jongieux – Domaine Carrel & Senger	22 €

CÔTE DU RHÔNE

Côte du Rhône – Domaine de Saje	22 €
Côte Rôtie AOP – Brune et blonde – Domaine Guigal	110 €
Château Neuf du Pape AOC – Clos de l'Oratoire des Papes	90 €
Vacqueyras – Château des Hautes Ribes	35 €

BORDEAUX

Château Ormes de Pez – Saint Estèphe AOP	84 €
L'Oratoire de Chasse-Spleen 2019 – Moulis-en-Médoc AOP	48 €

CAHORS

Cuvée de l'Aïeul – Château Eugénie 	30 €
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SPARKLING

Dry/sweet cider 37,5 cl	11 €
Dry/sweet cider 75 cl	19 €
Taittinger Prestige Champagne 37, 5 cl	45 €
Taittinger Prestige Champagne 75 cl	90 €
Prosecco 75 cl	24 €

GLASS OF WINE

12 cl

WHITE

Pakhus – Vin de Savoie moelleux	6 €
La Roche Vineuse – Normand	6,50 €

ROSE

Minuty Prestige	8 €
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RED

Borgobruno – Toscana 2020	6 €
Cuvée de l'Aïeul – Château Eugénie	7 €

Alcohol abuse is dangerous for your health, consume in moderation.