

M. Charles

MENU



COCKTAILS *Signature*

Every sip is an invitation to escape...

BANGKOK 14

White rum, ginger, lemongrass, mango and coconut puree, kaffir lime, cane syrup, lime juice

16 cl

NEW ORLEANS 14

Bourbon, coffee liqueur, banana puree and juice, plant-based foam

18 cl

MARACAS BAY 14

Amber rum, coconut liqueur, vanilla extract, pineapple juice and puree, lime, and a cloud of coconut-vanilla foam

20 cl

VENEZIA 14

Vodka, Limoncello, lime juice, vanilla and speculoos syrups, almond milk, speculoos crumbs, and plant-based foam

20 cl

SANTA MONICA 14

Tequila, pineapple juice, grapefruit juice, lime juice, agave syrup, cotton candy

20 cl

CANCÚN 14

Amber rum, orange juice, mango puree, vanilla extract, tajin spices

18 cl



MOCKTAILS *Signature*

Immediate departure for a flavorful journey.

NEW DELHI 10

Oat milk, chai spices, mango puree, rose syrup, lime

20 cl

KYOTO 10

Iced jasmine green tea, yuzu puree, cherry and white peach syrup, crushed ice

18 cl

HONOLULU 10

Pineapple juice, hibiscus tea, ginger, vanilla, and coconut-vanilla foam

18 cl

COCKTAILS

Classiques

Timeless blends where the art of taste becomes a story

PORN STAR 12

Vanilla vodka, passion fruit liqueur and juice, plant-based foam, Perle du Lac sparkling water

20 cl

EXPRESSO MARTINI 12

Vodka, espresso, coffee liqueur, vanilla extract

20 cl

MOJITO 12

Amber rum, dark rum, mint leaves, lime, brown sugar, lemonade.

Mango, Yuzu, or Pineapple-flavored Mojito + €1

20 cl

NEGRONI 12

Gin, red vermouth, Dolin bitters, fresh orange slice

9 cl

MOSCOW MULE 12

Vodka, lime juice, cane sugar, ginger beer

28 cl

DAÏQUIRI 12

White rum, lime juice, cane sugar, crushed ice

8 cl

SPRITZ

Addict?

M.CHARLES Spritzes: an elegant reinterpretation of the Italian classic, with a Savoyard twist courtesy of La Perle du Lac.

25 cl

APEROL SPRITZ 9

The original

LIMONCELLO SPRITZ 11

Lemon liqueur

SARTI ROSA SPRITZ 12

Blood orange, exotic fruits

BITTER DOLIN 11

Savoyard Campari

HUGO SPRITZ 12

Elderflower liqueur, mint, and lime

SPRITZ *Signature*

M.CHARLES Spritzes: an elegant reinterpretation of the Italian classic, with a Savoyard twist courtesy of La Perle du Lac.

25 cl

COCO SPRITZ 13

Coconut liqueur, cocoa bitters

AÇAÏ SPRITZ 13

Açaï liqueur, ginger

PISTACCHIO SPRITZ 13

Pistachio liqueur, Angostura bitters, hazelnut

PASSION SPRITZ 13

Passion fruit liqueur, passion fruit



GIN *Tonic*

*Select your gin and bring out its aromas with Fever-Tree Premium mixers: **Mediterranean, Ginger Beer, Indian Tonic, Pink Grapefruit, or Elderflower.***

25 cl

BOMBAY SAPHIRE 14

Citrus, spicy, dry

BROOKSMAN 14

Red berries, sweet, rich

SAFFRON GIN 14

Saffron, floral, warm

APRILIS 14

Herbal, citrus, fresh

HENDRICK'S 14

Cucumber, rose, fresh

HENDRICK'S ORBIUM 14

Bitter, floral, blue lotus flower

HENDRICK'S ANOTHER 14

Orange, cocoa, expressive

TANQUERAY 0% (non-alcoholic) 9

Citrus, juniper, dry

THE *Apéritifs*

ADRIATICO Amaretto Bianco	9
4 cl - 16% vol	
PASTIS or RICARD	5
4 cl - 45% vol	
WHITE or RED VERMOUTH	7
6 cl - 16% vol	
WHITE or RED PORTO	6
6 cl - 16.5% vol	
SUZE	6
6 cl - 15% vol	
BITTER DOLIN Savoyard Campari	6
6 cl - 16% vol	
KIR SAVOY WHITE WINE	8
12 cl - 13.5% vol	
KIR SAVOY SPARKLING WINE	12
12 cl - 13.5% vol	
RINQUINQUIN PEACH	9
12 cl - 15% vol	
CHAMBERYZETTE	6
6 cl - 16% vol	



THE *Beers*

OURS from CAQUOT Craft Brewery (Albens)

DRAUGHT Beers

	25 cl	33 cl	50 cl
Blonde or Mixed Drink	€5	€7	€9
Wheat Beer	€6	€7.50	€10
Syrup supplement + 0.50			

BOTTLE

33 cl	
Ours Lemon Verbena	7.50
Ours red IPA	7.50
Alcohol-free lager 1664	6.00

WINE *by the glass*

White

12 cl

12 cl the bottle

AOP Bourgogne Saint Véran

Maison Jeanne Bassy

Grape varieties: Chardonnay - Round and fresh

10 43

AOP Loire Pouilly Fumé

Château de Tracy

Grape varieties: Sauvignon Blanc - Dry and aromatic

13 58

IGP Domaine de Jarras

Domaine Royal de Jarras

Grape varieties: Chardonnay - Fruity and aromatic

9 40

Vin de France - Vin doux "Pakhus"

Domaine Ph. Sylvain Ravier

Grape varieties: Roussanne - Sweet and aromatic

8 25

Our discoveries in Savoie

12 45

Rosé

12 cl

AOP Côtes de Provence *Summertime*

By La Gordonne

Grape varieties: Mourvèdre, Grenache, Cinsault - Fruity

10 42

Red

12 cl

AOP Le Saint-Estèphe

Tertio de Montrose

Grape Varieties: Cabernet Sauvignon and Merlot - Fine, silky tannins

13 78

AOP Côtes du Rhône

"Caprices"

Domaine de Montine

Grape Varieties: Grenache - Syrah - Rich and elegant

10 34

AOP Mercurey

Château de Chamirey

Grape Varieties: Pinot Noir - Full-bodied and fresh

14 70

Our discoveries in Savoie

12 45

Sparkling

12 cl

Vin de France "La Perle du Lac"

Pétillant de Savoie, Vieilles vignes

Domaine Xavier Jacqueline

12 42

Champagne Pommery Brut

17 85

FRESHNESS *bottle*

Homemade - fresh, thirst-quenching, non-alcoholic
33 cl

Lemonade	4.50
Coconut Lime	4.50
Ice Tea of the moment	4.50
Bissap (hibiscus)	4.50
Ginger Detox	4.50

SOFT *Drinks*

FRUIT JUICES 4.50

Discover the freshness of cold-pressed fruit juices at Kookabarra and get your fill of vitamins.
25 cl

**Apricot / Pineapple / Orange / Grapefruit /
Apple-Banana / Apple-Mint-Lemon / Tomato**

FRESHLY SQUEEZED ORANGE 6.50

made in-house
25 cl

WATER SYRUP 2.50

25 cl

ORGANIC ARTISANAL LEMONADE 4

33 cl

DIABOLO 4.50

33 cl

Available syrups: cherry, lemon, elderflower, strawberry, grenadine, mint, blueberry, orgeat, peach, white peach, rose, violet

KUMBUCHA KYO 5.50

Peach & Elderberries
33 cl

SAN BITTER 4

SODA 5

Coca-Cola, Coca-Cola Zero, Fuze Tea Peach, Perrier
33 cl/25 cl

Fever-Tree Premium Mediterranean, Gigner beer, Indian Tonic, Pink Grapefruit, Elderflower
20 cl

WATER

	33 cl	50 cl	75 cl	1 L
Perrier	€5			
Évian		€5		€8
Badoit		€5		€8
Châteldon			€9	
Thonon			€9	

BARISTA *Corner*

COFFEE

Espresso, ristretto, or long	2.50
Decaf	2.50
Double espresso	4.50
Noisette	3

INSTANT BARISTA

Capuccino	5
Mocaccino	5
LATCHA Hot Chocolate	5
LATCHA Viennesse Hot Chocolate Latte	6
Latte	5
LATCHA Chaï latte	6
LATCHA Matcha latte	6
Iced Coffee	6
Iced Latte	6

Flavoring supplement + €0.50

Syrup: Hazelnut, Speculoos, Cookies, Vanilla, Caramel, Cinnamon

Topping supplement + €1

Whipped cream, speculoos, Nutella, dark chocolate, white chocolate, or salted caramel sauce

Plant-based milk supplement + €1

Almond milk or oat milk

BARISTA SIGNATURE

Amaretto Cappuccino	8
Espresso, Amaretto Bianco 16%, milk, and milk foam	
Affogato	8
Scoop of vanilla ice cream, espresso, and whipped cream	
House Tea	6
Spiced black tea, orange, and cinnamon syrup	

TEA & INFUSIONS

L'instant Dammann Frères	5
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BREAKFAST

by M. Charles

MENU 8:30 am to 11:30 am 15

A hot beverage of your choice (espresso, double espresso, cappuccino, hot chocolate), a Kookabara fruit juice, a slice of cake, a duo of mini pastries, or toast with butter and jam.

DUO OF MINI PASTRIES 1

LE Digestifs

ADRIATICO Amaretto Roasted	9
4 cl - 28% vol	
GET 27 or 31	9
4 cl - 17.9% vol	
LIMONCELLO	9
4 cl - 24.5% vol	
GREEN CHARTREUSE	10
4 cl - 55% vol	
YELLOW CHARTREUSE	10
4 cl - 43% vol	
GÉNÉPI DOUX Dolin Liqueur	10
4 cl - 25% vol	
GRAND MARNIER	9
4 cl - 40% vol	
EAU DE VIE PEAR	9
4 cl - 40% vol	
DISTILLED VERBENA	9
4 cl - 30% vol	
CHAMBORD	10
4 cl - 16.5% vol	

THE Spirits Whisky

TALISKER 10 years old	10
Origin: Scotland Notes: smoky and peppery	
4 cl - 45.8% vol	
LAGAVULIN 16 year old	19
Origin: Scotland Notes: salty and peaty	
4 cl - 43% vol	
BELLEVOYE TRIPPLE MALT Grand Cru Finish	13
Origin: France Notes: delicate dried fruit and vanilla	
4 cl - 43% vol	
NIKKA COFFEY GRAIN	12
Origin: Japan Notes: spicy, caramel, vanilla, fruit	
4 cl - 45% vol	
BULLEIT BOURBON	9
Origin: USA Notes: woody, spicy, slightly caramelized	
4 cl - 45% vol	
HAIG CLUB SINGLE GRAIN	8
Origin: Scotland Notes: smooth, caramel, fresh fruit	
4 cl - 40% vol	

Rum

COPALLI CACAO ORGANIC 9

Origin: Belize | Notes: rich, light, intense chocolate
4 cl - 40% vol

EMINENTE RESERVA 12

Origin: Cuba | Notes: brown sugar, dark chocolate, roasted coffee
4 cl - 41.3% vol

PARCE RHUM 12 years old 16

Origin: Colombia | Notes: vanilla, caramel, dried fruit
4 cl - 40% vol

ZACAPA SOLERA 14

Origin: Guatemala | Notes: vanilla, honey, mild spices
4 cl - 40% vol

ZACAPA XO 24

Origin: Guatemala | Notes: smooth coffee, cinnamon, vanilla
4 cl - 40% vol

Tequila cofradia

BLANCO 8

Origin: Mexico | Notes: fresh agave, floral, white pepper
4 cl - 38% vol

REPOSADO 9

Origin: Mexico | Notes: cooked agave, vanilla, light wood
4 cl - 38% vol

Vodka

KETEL ONE 9

Origin: Netherlands | Notes: smooth, lemon zest, floral, peppery
4 cl - 40% vol

Cognac

HENNESSY VS 10

4 cl - 40% vol

HENNESSY XO 39

4 cl - 40% vol

Armagnac

LAUBADE 25 years old 14

4 cl - 40% vol

Calvados

COQUEREL V.S.O.P 12

4 cl - 40% vol

AT ANY TIME

SALTED

Cold cucumber soup and fresh mint	6
Zucchini and sesame spread pickled courgettes	8
Cheese and fresh herb spread Basil and pepper oil with balsamic cream	6
Terrine of the moment	10
Cheese platter	22
Charcuterie platter	20

SWEET

Brownie vanilla ice cream	8
Apricot and almond tartlet fleur de sel caramel ice cream, whipped cream	10
Raspberry madeleine red berry sauce, whipped cream	7
Vine peach soup verbena ice cream	6
Crispy waffle Plain or icing sugar	6
Nutella, maple syrup or caramel	7
Scoop of ice cream 1 scoop	3
3 scoop	8
Extra whipped cream	+1

THE *Ice Cups*

Miss ALOHA	10
A scoop of passion fruit sorbet, a scoop of mango sorbet, coconut purée, speculoos crumbs, whipped cream and passion fruit	
PINK CADILLAC	10
A scoop of vanilla ice cream, a scoop of raspberry ice cream, fresh blueberries, speculoos crumbs, whipped cream and a white chocolate sauce	
ROCK'N CHOCO	10
Chocolate scoop, white chocolate scoop, speculoos crumbs, whipped cream, chocolate shavings and salted caramel sauce	

Peck . Share . Savour

From 12:00 to 13:15 & from 19:00 to 21:30

Cold cucumber soup 6
Fresh mint

Zucchini and sesame spread 8
Pickled courgettes

Cheese and fresh herb spread 6
Basil and pepper oil with balsamic cream

Chicken Crousty 9

A selection of gravlax and smoked trout 22
Cream cheese spread

Homemade foie gras with hibiscus petals 16
Golden brioche

Charcuterie and cured meats platter 20
Maison Rullier, homemade tangy courgettes

Cheese platter 22
5 selections of Savoie maturing cellars

Mixed platter 25

Homemade truffle and fleur de sel chips 9

Homemade chips with fleur de sel 7

Jasmine Rice 5

Served with a green salad 3
And some raw vegetables

Bruschetta with cured ham 16
Aubergine caviar, pesto, confit garlic, shavings of Parmesan

Brioche roll with crab 18
Lemon mayonnaise, homemade brioche, pickles,
cherry tomatoes
Served with chips or a salad + 2

Bowl Chicken Crousty 16
Sriracha mayonnaise, honey-mustard sauce, jasmine rice,
fried onions

Summer Garden Salad 14
Seasonal raw vegetables, truffle burrata, pesto, Parmesan

THE DISHES

MONDAY TO FRIDAY, from 12:00 pm to 1:15 pm

Updated weekly, depending on the
inspiration of the chef and her team.

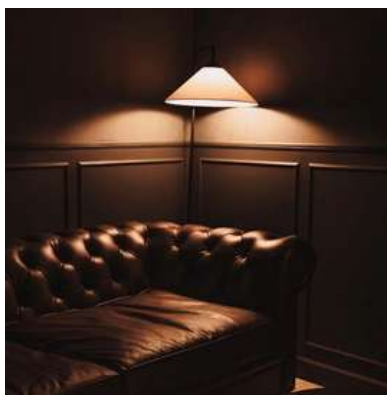
The Chef's **Favourite** 18.50

Market update 25



Extend the Experience

Cigar enthusiasts, treat yourself to our selection. Ask for our menu and extend the experience in our smoking lounge... an intimate spot waiting to be discovered.



The Terrace

On sunny days, M. CHARLES extends onto the terrace: a little slice of the South, promising moments of pure relaxation.

Our Hours

From morning to night, M. CHARLES welcomes you 7 days a week — and you can always find us on @bar_mcharles.

All prices are listed in € and include all taxes.