



le Baehal



MENU

lounge • cosy • festive

chill time

BAR

**drinks • eat
champagne • rum
cocktails • gin
friendliness • having fun**

LA CLUSAZ



drinks

softs

hot drinks

Alcohol - Free

Sodas	4€
(Coca-Cola 33cl, Coca-Cola Zero 33cl, Orangina 33cl, Fuze Tea 25cl, Lemonade 25cl, Schweppes tonic 25cl)	
Vittel 25cl	3€
Perrier 33cl	4€
Fruit Juice 25cl	4€
(Orange, Apple, Pineapple, Tomato, ACE, Grapefruit)	

Hot Drinks

Espresso	2€
Long Coffee	2€
Tea/Infusion	3.50€
Hot Chocolate	5€
Double Espresso	3.80€
Italian Cappuccino	4.50€
White Coffee/Chocolate	5.50€
Mulled Wine	6€
Grog	7€
Irish coffee	9€

Alcohol - Free Cocktails

Martini Vibrante & Tonic	7€
Martini Floreale & Tonic or Ginger Beer	7€
Paradisio	9€
<i>Banana Juice, Passion Juice, Orange Juice, Pineapple Juice, Strawberry Syrup</i>	
Sweet and Sour	9€
<i>Pineapple Juice, Fresh Lime Juice, Passion Puree and Tonic</i>	
The Vitamix	10€
<i>Squeezed Orange, Squeezed Lemon, Pineapple Juice, Grenadine Syrup</i>	
Virgin : Mojito, Pina Colada...	9€



digestives Beers aperitifs



Beers

DRAFT BEERS

	25cl	50cl
Budweiser (Blond) 4.5°	4€	7.50€
Vedett IPA 5.5°	5€	10€
Tripel Karmeliet 8°	5€	10€

BOTTLES

Heineken 0.0 (Alcohol Free) 0° 33cl		5€
Vedett Extra White 4.7° 33cl		6.50€
Desperados (Blond) 5.9° 33cl		6.50€
Cherry Chouffe (Red) 8° 33cl		6.50€
Chouffe (Blond) 8° 33cl		7€
Duvel (Blond) 8.5° 33cl		7€



Aperitifs

CLASSIC APERITIFS

Ricard 3cl, Casanis 3cl		4€
Kir 10cl (Peach, Blackberry, Blackcurrant, Raspberry, Blueberry)		5€
White Martini, Red Martini, Suze, Campari, Porto 7cl		6.50€

APERITIFS COCKTAILS

Martini Fiero Tonic		9€
Aperol Spritz		10€
St Germain Spritz		10€
Americano		10€



Digestives

Pear eau de vie 6cl		9€
Limoncello, Bailey's, Amaretto, Sambuca 6cl		8.50€
Get 27, Get 31, Jagermeister, Fireball 6cl		9€
Cognac 5cl		9€
Calvados 5cl		9€
Armagnac 5cl		9€
Génépi Distillerie des Aravis 5cl		9.50€
Chartreuse verte 5cl		9.50€
Sapinette Distillerie des Aravis 5cl		9.50€



champagne
Wines
red · white · rose



Wines & Champagnes

ROSE WINE

	12cl	75cl
LUBÉRON		
L'Éléphant Rose	4.50€	29€
PROVENCE		
Minuty Prestige	7.50€	45€

WHITE WINES

LUBÉRON		
L'Ours Blanc	4.50€	29€
SUD OUEST		
Uby N°4 - Côtes de Gascogne	5.50€	35€
PAYS D'OC		
Chardonnay BIO «La Grande Courtade» (IGP)	6€	35€
SAVOY		
Roussette Cru Monterminod	6.50€	40€
ITALY		
Sereole Soave	6.30€	39€

RED WINES

BORDEAUX		
Haut-médoc Sigognac	6.50€	39€
RHONE		
Côte du Rhône Village (Maison Perrin)	4.50€	29€
Crozes-Hermitage	7€	39€
St Joseph (Maison Delas)	7.50€	45€
LANGUEDOC		
Pic Saint Loup, Les Déesses Muettes «Exception»	7€	39€

CHAMPAGNES

	12cl	75cl	1.5L
MAISON MONCUIT-PLOIX			
Blanc de Blanc	12€	80€	
MAISON DEUTZ			
Deutz brut	14€	100€	200€
Cuvée Amour de Deutz Blanc de Blanc		250€	
MAISON RUINART			
Ruinart Blanc de Blanc		200€	
DOM PÉRIGNON			
Vintage 2013		400€	





whisky

tequila · rum

Alcohols

GIN · vodka



Alcohols

RUMS

	5cl	70cl
Bacardi Carta Blanca (White Rum)	9€	
Bacardi Anejo Cuatro (4-years-old)	10€	
Bacardi Reserva Ocho (8-years-old)	12€	140€

TASTING RUMS

Santa Teresa (Venezuela)	14€	
Diplomatico (Venezuela)	12€	140€
Plantation Barbados (Barbados)	13€	160€
Zacapa 23-years-old (Guatemala)	14€	180€
Appleton 12-years-old (Jamaica)	13€	

VODKAS

Eristoff	9€	
Grey Goose	12€	150€
Grey Goose « Pear »	13€	
<i>Red Bull Supplement (2.50€)</i>		
<i>Bottle Accompaniment - (6 Red Bull - 25€)</i>		

TEQUILAS

Camino	9€	
Patron Silver	13€	160€
Patron Anejo	14€	
Patron Reposado	14€	

GINS

Bombay Sapphire	11€	
Bombay Bramble	12€	
Bombay Lemon	12€	
Mac Malden	12€	160€
Hendrick's	13€	

WHISKEYS

William Lawson's	9€	
Bushmills Red Bush	10€	
Jack Daniel's	10€	

TASTING WHISKEYS

Chivas Regal (Scotland)	12€	150€
Aberlour (Scotland)	12€	
The Sexton	13€	
Oban (Scotland)	14€	
Nikka pur malt Red (Japan)	14€	



shooters • tequila
Cocktails
vodka • GIN
rum



RUM BASED

Mojito	12€
<i>Bacardi Carta Blanca, Fresh Mint, Lime, Cane Sugar, Perrier</i>	
Mojito Royal	14€
<i>Bacardi Carta Blanca, Fresh Mint, Lime, Cane Sugar, Champagne</i>	
Cuba Libre	12€
<i>Bacardi Spiced, Lime, Coca-cola</i>	
Caipirinha	12€
<i>Cachaça Leblon, Lime, Cane Sugar</i>	
Pina Colada	12€
<i>Bacardi Carta Blanca, Bacardi 4-years-old, Pineapple Juice, Coco Cream</i>	
Hemingway	13€
<i>Bacardi 8-years-old, Grapefruit Juice, Lime, Cane Sugar</i>	
Ti Punch	9.50€
<i>Agricultural Rum Saint James, Lime Quarter, Cane Sugar</i>	

VODKA BASED

Caipiroska	12€
<i>Eristoff Vodka, Lime, Cane Sugar</i>	
<i>and its variations of fruit purees (Passion, Strawberry and Raspberry)</i>	13€
Espresso Martini	14€
<i>Grey Goose Vodka, Kahlua, Coffe, Cane Sugar</i>	

TEQUILA BASED

Tequila Sunrise	12€
<i>Camino Tequila, Squeezed Orange, Grenadine Syrup</i>	
Margarita	12€
<i>Camino Tequila, Cointreau, Lime, Cane Sugar</i>	
Paloma	13€
<i>Tequila Patron Silver, Citron vert, Sucre de canne, Jus de pamplemousse</i>	

GIN BASED

Gin Fizz	12€
<i>Bombay Sapphire Gin, Lime, Cane Sugar, Thomas Henry Tonic</i>	

WHISKEY BASED

Lynchburg Lemonade	12€
<i>Jack Daniel's, Cointreau, Lime, Cane Sugar, Lemonade</i>	

THE SOURS

(Whiskey, Amaretto, Tequila and Mezcal...)	12€
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THE MULES

(London, Moscow, Caribbean, Mexican...)	12€
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shooters • tequila
Cocktails
vodka • GIN
rum



SHOOTERS (3cl)

Vodka / Rum / Tequila / Get / Jager
Premium Alcohol

4€
7€

SHOOTERS METER (10 SHOTS)

35€

AND ALSO...

Jager Bomb
Suze Bull
Fire bomb

7.50€
7.50€
7.50€



Our “signature” Cocktails

— 14€ —

THE “BRAMBLE”

Bombay Bramble Gin, Fresh Lime, Chambord Liqueur, Cane Sugar

THE “PORN STAR MARTINI”

Grey Goose Vodka, Passion Fruit Juice, Vanilla Liqueur, Passion Fruit Pure and a shot of Prosecco

THE “VARADERO”

Bacardi 8-years-old, Vanilla Syrup, Coco Cream, Passion Fruit Juice, Pineapple Juice, Fresh Lime Juice

LE “RONDOUDOU”

Vodka Grey Goose, Violet Syrup, Cranberry Juice, Fresh Lime Juice

LE “P’TIT BISCUIT”

Vodka Grey Goose Pear, Saint-Germain Liqueur, Apple Juice, Fresh Lime Juice, Gingerbread Syrup

Our cocktails are available until 11pm.



Finger Food



Saucisson	9€
Terrine	12€
Hummus (100g)	13€
Potatoes Wedges <i>With garlick and Provence Herbs. Serverd with French fries sauce</i>	13€
Truffled Focaccia <i>Focaccia Bread filled with Cream cheese Truffle and Honey</i>	16€
Bruschetta <i>Brushetta Bread Topped with Reblochon cheese, Onion confit and Serrano ham</i>	16€
Mountaineers Board <i>Local Charcuterie, Local cheeses, Hashbrown, Pickles, Local Bread</i>	22€

Allergens :

Hummus : Gluten, Soy, Lupin, Garlic

Artisanal Terrine : Gluten, Lactose, Sulfites, Mustard

Potaties Wedges : Egg, Lactose, Mustard, Sulfites

Focaccia : Gluten, Lactose, Soy

Bruschetta : Gluten, Lactose

Possible traces of nuts in all our products.



LE BACHAL

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www.le-bachal.fr

You can also find us on :  