

LA GAZETTE



THE MUST-HAVES FOR APÉRO

LOCAL GIN

BUGEY DISTILLERY
Verbena or Raspberry 4cl - 7,00€

FRAMBO'GIN

Raspberry gin, Crémant de Savoie, cane sugar and fresh raspberries 10cl - 7,00€

SPRITZ'

DU RANDONNEUR

Elderflower aperitif, Crémant de Savoie and a slice of lemon 18cl - 8,00€

WINES BY THE GLASS

Ask our team for today's selection.

LOCAL APERITIFS

HERBIER DE LA CLAPE 6cl - 4,90€
ELDERFLOWER OR WORMWOOD SYRUP
WITH CHARTREUSE

WHISKY SELECTION 4CL

CUTTY SARK 5,50€
JACK DANIEL'S 7,00€
CHIVAS 7,00€
CARDHU 7,50€
MONT BLANC 4810 8,50€

SHARING PLATES

NEW THIS SEASON

**DOMBES CARP
GOUJONNETTES 18€**

Tartare sauce

NACHOS - 10,00€

Guacamole, tomato salsa and cheddar sauce.

SAUCISSON FROM SAVOIE - 8,00€

200g, perfect for sharing

CHARCUTERIE BOARD - 16,00€

Raw ham, Nemrod terrine (100 g), coppa, homemade pickles, bread and gherkins.

MIXED BOARD - 22,00€

Raw ham, Nemrod terrine (100 g), coppa, Reblochon, Vions goat's cheese, Tomme de Savoie, homemade pickles, bread and gherkins.

DRAF BEERS

25CL / 50CL

BRASSERIE DU MONT BLANC

CRISTAL 4,00€ / 7,50€

SYLVANUS 4,50€ / 8,50€

BLANCHE 4,50€ / 8,50€

BRASSERIE DU BIEZ 4,50€ / 8,50€

BOTTLED BEERS

33CL

BRASSERIE DU BIEZ 6,00€

Blonde • Ambre • IPA • Généri

RUN'HARD 6,50€

Blonde • Red fruits (0% alcool)

SOFTS DRINKS

MOUSSAILLON - 18cl - 6,00€

Orange juice, pineapple juice and strawberry syrup

LIMONADE DE CHANAZ - 33cl - 4,20€

Orange flavour

FRESH LEMONADE - 5,00€

10 cl lemon juice, water, sugar

ICED COFFEE - 5,50€

Double espresso, vanilla ice cream, cane sugar and whipped cream



LA SANGRIA

Created by Dom, this little gem has become one of our signatures. Since the recipe is a closely guarded secret, we can only reveal a few ingredients...

**LOTS OF LOVE,
CHAUTAGNE RED WINE
AND FRESH FRUIT**

12cl - 7,00€

Enjoy alcohol by drinking responsibly

À LA CARTE

STARTERS

• INN SALAD	SMALL.....	14,00€	LARGE.....	21,50€
<i>Green salad, smoked carp, smoked trout and fish rilette</i>				
• BURRATA				12,50€
<i>Cherry tomatoes, burrata, red pesto and pickles</i>				
• CAESAR SALAD	SMALL.....	12,50€	LARGE.....	19,00€
<i>Caesar dressing, red onions, cherry tomatoes, parmesan cheese, breaded chicken and croutons</i>				
• CROQUILLES SNAILS of Chautagne (X9).....				14,00€
<i>Served with a small green salad</i>				
• CHILLED COURGETTE VELOUTÉ.....				10,00€
<i>Fresh cheese, pine nuts and walnut oil from Chanaz.</i>				

MAIN COURSES

• BEEF TARTARE	21,00€
<i>Espelette pepper, roasted peanuts, walnut oil from Chanaz, pomegranate, fries and salad</i>	
• SLOW-COOKED PORK BELLY RIBS	22,00€
<i>Honey and orange sauce, fries and salad</i>	
• BUTCHER'S CUT	26,00€
<i>Served with fries and salad. Choice of pepper, Béarnaise or blue cheese sauce</i>	
• BIG MOUTT BURGER	20,00€
<i>150g beef patty, onion confit, Tomme de Savoie cheese, grilled bacon, house burger sauce, fries and salad</i>	

ASK US FOR OUR SUGGESTIONS

SPECIALITES

• WHOLE LAVARET from lake Bourget	26,00€
<i>Citrus herb dressing, seasonal vegetables and baby potatoes</i>	
• UNLIMITED FROG LEGS	31,00€
<i>Parsley garlic butter, served with seasonal vegetables and baby potatoes</i>	

DOMBES CARP GOUJONNETTES	23,00€
<i>Served with tartar sauce, seasonal vegetables and baby potatoes</i>	

DESSERTS

• SPECULOOS TIRAMISU	7,00€
• INN DESSERT	8,00€
• GÉNÉPI FROZEN SOUFFLÉ	8,00€
• GOURMET DESSERT PLATE	8,00€
• FAISSELLE.....	4,50€
<i>Plain, honey, cream or red fruit coulis</i>	
• CHEESE SELECTION	7,00€



ICE CREAM

- ICE CREAM SUNDAES
- ARTISAN ICE CREAM
- SORBETS

ASK FOR OUR ICE CREAM MENU

NET PRICES, SERVICE INCLUDED.

ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST. ALL OUR MEAT IS SOURCED FROM FRANCE OR THE EUROPEAN UNION
SOME ITEMS MAY BE OUT OF STOCK DEPENDING ON DELIVERIES

MENUS



INN MENU - 36 €

BURRATA

or

SMALL CAESAR SALAD

Caesar dressing, red onions, cherry tomatoes, parmesan cheese, breaded chicken and croutons

SLOW-COOKED PORK BELLY RIBS

Honey and orange sauce, fries and salad

or

GOUJONNETTES DOMBES CARP

Served with tartar sauce, seasonal vegetables and baby potatoes

DESSERT

of your choice (or cheese)

CANAL MENU - 29 €

CHILLED COURGETTE VELOUTÉ

Fresh cheese, pine nuts and walnut oil from Chanaz

VEGETARIAN DISH

Chef's inspiration

TIRAMISU

or

TWO SCOOPS OF ICE CREAM

ou

FAISSELLE

GOURMET MENU - 42 €

SMALL INN SALAD

or

CROQUILLES CHAUTAGNE SNAILS (X6)

WHOLE LAVARET FROM LAKE BOURGET

Citrus herb dressing, seasonal vegetables and baby potatoes

or

BUTCHER'S CUT

*Served with fries and salad.
Choice of pepper, Béarnaise or blue cheese sauce*

ou

FROG LEGS

Parsley garlic butter, served with seasonal vegetables and baby potatoes

DESSERT

of your choice (or cheese)

KIDS MENU

price/kid - until 14

CROQUE MONSIEUR - 12,00€

with fries

ou

FISH & CHIPS - 12,00€

or

FROG LEGS - 16,50€

Parsley garlic butter, fries

DESSERT

One or two scoops of ice cream or faisselle

WINE SELECTION

AUBERGE DE PORTOUT

WHITE WINS

	DOMAINE	APPELLATION	MILLÉSIME	BIO	PRIX
Chautagne blanc	Caveau de Chautagne	AOP VIN DE SAVOIE	2024		29€
Jacquère aligoté	Domaine des Cordulies	AOP VIN DE SAVOIE	2024	BIO	29€
Pinot gris - Blanc des glaciers	Domaine Jacqueline	AOP VIN DE SAVOIE	2023	BIO	35€
Chardonnay - Aimavigne	Domaine Dupasquier	AOP VIN DE SAVOIE	2021		28€
Manicle blanc - Cuvée des éboulis	Caveau Bugiste	AOC BUGEY MANICLE	2023		36€
Chignin Bergeron	Domaine Girard-Madoux	APPELATION VIN DE SAVOIE PROTÉGÉE	2024	BIO	32€
Roussette de Savoie – Altesse	La Cave du Prieuré – Barlet Raymond & Fils	AOP	2025		
Marestel	Domaine Edmond Jacquin & fils	AOP ROUSSETTE DE SAVOIE – CRU MARESTEL	2024		32€
Les Terrasses de Savières – Altesse	Domaine des Cordulies	AOP ROUSSETTE DE SAVOIE	2023	BIO	35€
Altesse Seyssel	Aimé Bernard et Fils	AOP SEYSSEL	2023		27€
Mondeuse Blanche - signature	Caveau Bugiste	IGP COTEAUX DE L'AIN	2023		30€
Viognier	Gilbert Tardy	IGP PAYS D'ALLOBROGIE			30€

ROSÉ

	DOMAINE	APPELLATION	MILLÉSIME	BIO	PRIX
Gamay rosé	Thonet Yannick	AOP VIN DE SAVOIE	2025		25€
Octopus		IGP MÉDITERRANÉE	2025		25€
Tavel	Cave de Tavel	APPELLATION TAVEL CONTRÔLÉE	2023		29€
Côtes de Provence	Domaine de la Rouillère	APPELLATION CÔTES DE PROVENCE PROTÉGÉE	2025		32€
Rosé	Domaine de Métifiot	AOP LES BAUX-DE-PROVENCE	2025	BIO	36€

MINERAL WATERS

	50CL	1L
ÉVIAN	4,50€	7€
BADOIT	4,50€	7€

TOUTES NOS BOUTEILLES DE VIN SONT EN 75CL. CERTAINS MILLÉSIMES PEUVENT CHANGER SUIVANT LES LIVRAISONS

RED WINES

	DOMAINE	APPELLATION	MILLÉSIME	BIO	PRIX
Gamay de Chautagne	Thonet Yannick	AOP VIN DE SAVOIE	2024		25€
Gamay - Vieilles vignes	Caveau Bugiste	AOC VIN DU BUGEY	2023		32€
Mondeuse Aimavigne	Domaine Dupasquier	AOP VIN DE SAVOIE	2023		30€
Mondeuse - Les Terrasses de Savières	Domaine des Cordulies	AOP VIN DE SAVOIE	2023	BIO	35€
Pinot & Gamay - La chapelle	La Cave du Prieuré – Barlet Raymond & Fils	AOP VIN DE SAVOIE	2023		30€
Cabernet Sauvignon - Confidences	Cave de Chautagne	AOP VIN DE SAVOIE	2023		26€
Pinot	Domaine Edmond Jacquin	AOP VIN DE SAVOIE	2023		28€
Pinot - sous les roches	Domaine Jacqueline Père & Filles	AOP VIN DE SAVOIE	2024	BIO	35€
Persan	Les Chemins de Miolan - Maison Cavaillé	AOP VIN DE SAVOIE	2024	BIO	39€

RED WINES – OTHER REGIONS

	DOMAINE	APPELLATION	MILLÉSIME	PRIX
Pic Saint-Loup - Émotion	Les Déesses Muettes	AOP - PIC SAINT-LOUP	2024	32€
Hautes-Côtes de Nuits	Domaine NUITON-BEAUNOY	AOC - BOURGOGNE	2024	35€
Acantalys	Les vignerons de Tavel & Lirac	APPELLATION CÔTES DU RHÔNE CONTRÔLÉE	2024	26€
Lirac - JEAN XXII	Les vignerons de Tavel & Lirac	AOP	2022	28€
Vacqueyras	Domaine de La Verde	AOP VACQUEYRAS	2023	34€
Crozes-Hermitage – Les Palais	Clairmont	APPELLATION CROZES-HERMITAGE PROTÉGÉE	2023	36€
Saint-Joseph	Domaine de Bonarieux	AOP SAINT-JOSEPH	2023	39€
Chateau Pierron	Vignobles Cardarelli	APPELLATION BORDEAUX CONTRÔLÉ	2019	25€
Saint-Émilion grand cru	Domaine Chevallier	AOC SAINT-ÉMILION GRAND CRU	2020	42€

SPARKLING WINES

	DOMAINE	APPELLATION	PRIX
Prosecco - Treviso Brut	Edoardo Rota	PROSECCO DOC	25€
Crémant de Savoie brut	Cave de Chautagne	APPELATION SAVOIE CONTRÔLÉE	32€
Champagne Brut Tentation	Thierry Mercuzot	CHAMPAGNE	45€



The Must-Stop Spot on the Lake Tour

OUTSTANDING CYCLING ROUTES

- Tour of lake Bourget
- Close to the ViaRhôna cycle route
- Close to famous mountain climbs:
 - Sapenay
 - Clergeon
 - Chambotte
 - Grand Colombier
 - Col du Chat
 - Le Revard
 - Relais du chat



Don't miss the legendary Grand Colombier, a famous climb featured in the Tour de France, located just 10 km from the inn.



**LE GRAND COLOMBIER
RÉSERVÉ AUX CYCLISTES**
de 7h à 15h – Circulation automobile interdite

20 JUIN
2026

11 JUILLET
2026

8 AOÛT
2026

12 SEPTEMBRE
2026

NEW FOR 2026

DOMBES CARP GOUJONNETTES

Served with tartar sauce, seasonal vegetables and baby potatoes

A traditional freshwater fish, reinvented in a delicious bistro-style recipe

MAIN COURSE : 23,00€ - TO SHARE : 18€ (served with tartar sauce only, without side dishes)



GROUPS & RIVER CRUISES

A GOURMET STOP IN CHAUTAGNE

Nestled between the lake and the canal, L'Auberge de Portout is a favourite stop for groups visiting the Chautagne region.

In partnership with the Bateau Canal de Chanaz cruises, we welcome guests just steps from the landing stage for friendly meals under the trees. Our group menus feature local favourites such as roast cockerel, Lake Bourget lavaret and our famous unlimited frog legs.



UNLIMITED FROG LEGS

A PORTOUT TRADITION

Our famous frog legs are served every lunchtime and evening, except Monday evenings, when they make way for our popular Braséro Night.

Prepared with garlic and parsley butter and served generously with seasonal vegetables and baby potatoes, they have become one of the Auberge's signature dishes.

Unlimited frog legs are available every lunch and dinner service, except on Monday evenings.

WHAT'S ON AT PORTOUT

WEEKDAY LUNCH MENU

- 12PM - 2PM -

STARTER - MAIN COURSE - DESSERT = 23€

STARTER - MAIN COURSE

OR MAIN COURSE - DESSERT = 19€

MONDAY TO FRIDAY

(excluding weekends and public holidays)

Every week, our lunch menu changes with the seasons and the freshest market produce.

Simple, fresh and generous cuisine, inspired by local ingredients.

APÉRO À EMPORTER

— *Accostez ici* — 



SAUCISSON
TERRINES
BIÈRES
SOFTS
VINS



DERNIÈRE ESCALE AVANT LE LAC

L'ABS D'ALCOOL EST DANGEREUX POUR LA SANTÉ



MONDAY EVENINGS ONLY –
BRASÉRO MENU EXCLUSIVELY

- CÔTE DE BOEUF..... 76,00€
1 TO 1.2 KG, SERVED WITH CHIMICHURRI SAUCE
- GAMBAS À VOLONTÉ... 29,00€
SERVED WITH TARTAR SAUCE

SERVED WITH GRENAILLES POTATOES AND SALAD

WINEGROWERS' CALENDAR

08 JUNE	DOMAINE DE LUCEY	
15 JUNE	DOMAINE DUPASQUIER	 Alix Boal & Co.
22 JUNE	YANNICK THONET	
29 JUNE	DISTILLERIE DU BUGEY	 Alix Boal & Co.
06 JULY	DOMAINE DE L'ARBRESSIEU	
13 JULY	CAVE DE CHAUTAGNE	
20 JULY	LE PETIT PRESOIR	 Alix Boal & Co.
27 JULY	MAISON LORGERIL 1620 (34)	
03 AUGUST	DOMAINE CHEVALIER (33)	
10 AUGUST	GIRAD-MADOUX	
31 AUGUST	BRASSERIE DE CHANAZ	

CÔTE DE BOEUF & GAMBAS À VOLONTÉ

Reservation recommended



DISCOVER OUR OTHER VENUES

From the shores of Lake Bourget to the peaks of Haute-Maurienne, the Lac & Montagne Group brings together a collection of unique destinations.

In summer, enjoy our lakeside restaurants, our 3-star hotel in the Bugey region, our guest rooms in Chautagne, our event catering service and our friendly self-service restaurant.

In winter, discover our mountain restaurants in Val Cenis and La Norma, also open for a few weeks during summer for hiking, cycling and nature lovers. Different places, one shared passion for hospitality.

MARIE-LOU, A YOUNG RIDER MAKING CHAUTAGNE PROUD

For several years, L'Auberge de Portout has proudly supported Marie-Lou throughout her sporting journey.

After competing in her first French Championships in 2022, she became Savoie Champion in 2023 before achieving an impressive 10th place out of 100 riders at the French Club 2 Excellence Championships.

In 2025, she continued her rise with Falco du Fruitier, her first horse, competing at prestigious events including the Megève International Show Jumping competition and the Auvergne-Rhône-Alpes Equimasters, where they finished 3rd in the team competition.

A wonderful sporting and human adventure that the entire team at L'Auberge de Portout is proud to support.



DISCOVER AROUND THE AUBERGE



Boat trips on
the Canal de
Savières



Tour of Lake
Bourget



Chautagne
& Jongieux
Vineyards



Grand
Colombier

Book
your table
online

