



The **Maison des Vins de La Côte** brings together the passion and expertise of **82 wine producers**, members of the Association. This unique space showcases the terroir of La Côte, where each bottle tells a story and reflects the diversity of our wine region.

**Nathalie Ravet**, Maîtresse de Maison and named twice **Sommelier of the Year by Gault & Millau and Bilanz**, has carefully selected **211 crus** from the multitude of wines produced by our winegrowers. This selection invites you to discover the very essence of La Côte through a variety of wines that are representative of this terroir. We offer **16 wines served by the glass**, deciliter or half-deciliter, as well as **tasting packages**.

All wines are available to **buy on the premises** or to **take away**.

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## Selection of wines served by the glass - June 2025

l dl

### Les Chasselas

|                                                                     |  |     |
|---------------------------------------------------------------------|--|-----|
| Grand Cru – Cave de la Muscadelle – Quentin Gallay à Mont-sur-Rolle |  | 5.- |
| Grand Cru – Cave des Rossillonnes – Martial Besson à Vinzel         |  | 5.- |
| Délices de Pierrot – Thierry Molliex à Féchy                        |  | 5.- |
| Le satyre – Noémie Graff à Begnins                                  |  | 6.- |

### Le Chasselas Premier Grand Cru

|                                                                    |      |     |
|--------------------------------------------------------------------|------|-----|
| Les Cottés – Domaine de Serreaux Dessus – Vincent Chappuis à Luins | 2023 | 6.- |
|--------------------------------------------------------------------|------|-----|

### Les Spécialités Blanches

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|-------------------------------------------------------------------------|------|------|
| Sauvignon Blanc – Domaine de la Recorbe – Jean-Daniel Heiniger à Eysins | 2023 | 6.50 |
| Chardonnay – Domaine de la Brazière – Serge Dentan à Tartegnin          | 2023 | 6.-  |
| Altesse – Château de Trévelin à Aubonne – Hammel Terres de Vins         | 2022 | 8.-  |
| Kerner – Domaine du Feuillage – Famille Gaillard à Perroy               | 2023 | 6.-  |

### Les Rosés

|                                                                                         |  |     |
|-----------------------------------------------------------------------------------------|--|-----|
| Œil de Perdrix – Parfum de Vigne – Régis Widmer à Bursinel                              |  | 6.- |
| Escargot Rose – Gamay, Garanoir & Pinot Noir – Cave de La Côte à Tolochenaz             |  | 5.- |
| Le Rosé – Pinot Noir, Gamay & Pinot Blanc – Domaine Penloup – V. Graenicher à Tartegnin |  | 6.- |

### Le Mousseux

|                                                                                  |  |     |
|----------------------------------------------------------------------------------|--|-----|
| Cuvée Tristan Brut – Méthode Traditionnelle – Famille Perey à Vuflens-le-Château |  | 8.- |
| Chardonnay, Pinot Noir & Pinot Gris                                              |  |     |

### Le Vin Doux

|                                                                                       |      |      |
|---------------------------------------------------------------------------------------|------|------|
| Pinot Gris – Vendange tardive – Domaine de Roliebot – Thierry Maurer à Mont-sur-Rolle | 2022 | 6.50 |
|---------------------------------------------------------------------------------------|------|------|

### Les Vins Rouges

|                                                                               |      |      |
|-------------------------------------------------------------------------------|------|------|
| Pinot Noir – Clos des Barbettes – Les Frères Gudet à Perroy                   | 2022 | 6.-  |
| Gamaret Garanoir – Domaine de la Romanèche – Maurice Giriens à Etoy           | 2023 | 5.-  |
| Symphonie – Crescendo – Domaine de Chantegrive – Alain & Julien Rolaz à Gilly | 2022 | 7.50 |
| Garanoir, Gamaret & Pinot Noir                                                |      |      |

All wines are available in 0.5 dl glasses at half the price of a 1 dl glass, plus 50 centimes.

 **Info:** Wines grown in reconversion or organically are shown in green. 

## **Our Tasting Packages**

The wines served in each package come from our current selection by the glass and are accompanied by Butter Flûtes from Afiro's Delicatessen, a local delicacy crafted by a social and artisanal bakery. These savoury, stick-shaped pastries are a speciality of the canton of Vaud and the perfect companion to a glass of wine.

- **The Charm of Chasselas**

Discover the finesse of white wines through a selection of 3 crus  
(3x1 dl): **CHF 17.– per person**

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- **Voyage des Papilles**

Explore new horizons with a Chasselas, a white speciality and a red wine  
(3x1 dl): **CHF 23.– per person**

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- **Rosé Sparkle**

Let yourself be charmed by the freshness and deliciousness of rosé wines from La Côte, in a delicately nuanced trio  
(3x1 dl): **CHF 17.– per person**

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- **Rouge Passion**

Immerse yourself in the world of red wines  
with 3 carefully selected vintages  
(3x1 dl): **CHF 23.– per person**

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- **Connaisseur Éclairé**

For the discerning connoisseur, a complete journey with 2 white wines, 1 rosé, 2 red wines and 1 sparkling wine  
(6x0.5 dl): **CHF 30.– per person**

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 ***Tasting packages are available until one hour before closing time.***

## Les Sans Alcools

|                                                                                   |                 |      |
|-----------------------------------------------------------------------------------|-----------------|------|
| Very Inclusive Pleasure – alcohol-free rosé wine – <i>La Vigneronne</i> in Perroy | 1 dl            | 6.-  |
| Zébul - Organic carbonated grape juice - Domaine de la Charrue, Commugny          | 25 cl           | 5.-  |
|                                                                                   | 70 cl           | 14.- |
| Apple juice - the red one - Fruit défendu in Founex                               | one glass 30 cl | 3.50 |
| Pomalo – apple juice and sparkling water – Fruit défendu in Founex                | 33 cl           | 5.-  |
| Coca-Cola, Coca zero, Peach or lemon iced tea                                     | 50 cl           | 5.-  |
| Tonic - Red Bull Organics                                                         | 25 cl           | 5.-  |
| Syrup (strawberry, grenadine)                                                     | one glass 30 cl | 2.80 |
| Alcohol-free Boxer beer                                                           | 25 cl           | 5.-  |
| Be WTR flat or sparkling                                                          | one glass 30 cl | 2.60 |
| Be WTR still or sparkling                                                         | 50 cl           | 4.-  |
| Be WTR still or sparkling                                                         | 75 cl           | 5.50 |
| Coffee, Espresso Nespresso Reviving Origins Congo or decaffeinated                |                 | 4.50 |
| Newby tea mug (English Breakfast, Green Sancha)                                   |                 | 4.50 |
| Newby infusion mug (verbena, mint or chamomile)                                   |                 | 4.50 |

## Beers and Ciders

|                                                     |       |      |
|-----------------------------------------------------|-------|------|
| Swaf - Dr Gab's Blonde                              | 33cl  | 5.-  |
| Houleuse – Dr Gab's White beer                      | 33 cl | 7.-  |
| Peccable - Grape cider - Tanguy Rolaz in Gilly      | 33 cl | 8.50 |
| Mr Yellow - Apple cider - Forbidden fruit at Founex | 33 cl | 6.50 |



To nibble on alone or share ...

Kitchen closes at 7:30pm (6:30pm on Sundays)

### La Planchette de la Maison des Vins

A fine selection of artisanal charcuteries,  
regional cheeses, and a few homemade preparations.

Little bite (2 people) 22.-

Full plate (4 people) 40.-

#### Sausages & cold cuts

|                                                                                             |        |      |
|---------------------------------------------------------------------------------------------|--------|------|
| Beef & Gamaret Sausage from Féchy - Boucherie de la Venoge                                  | 100 g. | 15.- |
| Saucisson Sec Vaudois (dry sausage) - Les Frères Ledermann                                  | 100 g. | 15.- |
| Grilled bacon from Les Frères Ledermann (Bière)                                             | 100 g. | 15.- |
| Terrine from the Pied du Jura, pear mustard                                                 |        | 15.- |
| Reserve Pata Negra" cured ham, aged at least 18 months<br>from Alcala Brothers in Vaumarcus | 70 g.  | 35.- |

#### Cheeses

|                                                   |        |      |
|---------------------------------------------------|--------|------|
| 6 P'tits Malakoffs 100% Gruyère                   |        | 20.- |
| A tomme from the André cheese dairy               |        | 7.-  |
| Semi-salted Gruyère from Kämpf à Bière            | 100 g. | 10.- |
| Semi-salted Gruyère (100 g.) and one tomme cheese |        | 15.- |

### **Alcala Brothers vegetarian spreads**

|                                  |        |      |
|----------------------------------|--------|------|
| Hummus                           | 100 g. | 13.- |
| Green Olive & Artichoke Tapenade | 90 g.  | 13.- |
| Intense Black Olive              | 90 g.  | 7.-  |

### **Afiro Classics**

|                                                    |        |      |
|----------------------------------------------------|--------|------|
| Butter, Gruyère AOP or Greubons puff pastry sticks | 150 g. | 8.50 |
| Vaud crispy sticks                                 | 30 g.  | 3.-  |

|                       |  |            |
|-----------------------|--|------------|
| <b>Homemade Chips</b> |  | <b>7.-</b> |
|-----------------------|--|------------|

### **The Sweets (served until 5 pm)**

|                                              |  |     |
|----------------------------------------------|--|-----|
| Gourmet Coffee or Tea (with 3 mini tartlets) |  | 8.- |
|----------------------------------------------|--|-----|

If you have any questions about allergens, please do not hesitate to contact us.

The bread is made in Switzerland.

All prices are in Swiss Francs, VAT and service included.

 **Our opening hours :**

Monday & Tuesday: Closed

Wednesday: 4 pm to 8 pm

Thursday, Friday & Saturday: 11 am to 8 pm

Sunday: 11 am to 7 pm

**From 6<sup>th</sup> July to 17<sup>th</sup> August 2025**

Monday: Closed

Tuesday & Wednesday: 4 pm to 8 pm

Thursday to Saturday: 11 am to 8 pm

Sunday: 11 am to 7 pm

