



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 **217 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 **17 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**.

Maison des Vins de La Côte
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Selection of wines served by the glass – August 2025

1 dl

Les Chasselas

Grand Cru – Domaine de Beau-Soleil – Thierry Durand à Mont-sur-Rolle	2024	5.-
Grand Cru – Château de Vullierens	2023	6.-
Grand Cru – En Crausaz – Bettems frères à Féchy	2023	5.-
Grand Cru sur lies – Clos des Abbesses – Solange & Lucie Perey à Echandens	2023	6.-
Chasselas Violet – Domaine Au Point du Jour – Eric & Maxime Durand à Mont-sur-Rolle	2024	5.-

Le Chasselas Premier Grand Cru

Château de Vinzel	2019	6.50
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Les Spécialités Blanches

Viognier – Domaine La Capitaine – Raynald Parmelin à Gland	2022	8.50
Sauvignon – Muscat – Réserve du Colombier – Cédric Albiez & Eric Meylan à Mont-sur-Rolle	2024	6.-
Pinot Blanc – Château de Crans – Gilles Pilloud vigneron	2022	6.-

Les Rosés

Rosé de Mara – Famille Lapalud à Etoy	2024	6.50
Rosé de Pinot Noir – Le Flamant Rose – Patrice et Tanguy Rolaz à Gilly	2023	5.-
Escargot Rose – Gamay, Garanoir & Pinot Noir – Cave de La Côte à Tolochenaz	2024	5.-

Le Mousseux

Chardonnay Brut – Domaine de la Tuilière – Philippe Straub à Vinzel	2022	6.50
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Le Vin Doux

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

Gamay – le satyre – Noémie Graff et son père à Begnins	2023	6.-
Gamaret-Garanoir – Domaine des Biolles – Jean-Pierre Debluë et fils à Founex	2022	6.-
Merlot – Cave Philippe Bovet à Givrins	2022	8.-

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**

- **Voyage des Papilles**

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

- **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**

- **Rouge Passion**

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

- **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**

 ***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, lemonade	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.-
Reserve Pata Negra" cured ham, aged at least 18 months 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.-



Savory Mini Pie made with Gros-de-Vaud Flour

5.-

Alcala Brothers vegetarian spreads

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

Afiro Classics

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

Barbara Demont in Vullierens

Butter puff pastry sticks	150 g.	10.-
Butter puff pastry sticks with sugar	150 g.	10.-

Homemade Chips		7.-
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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

