



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**.

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Selection of wines served by the glass – November 2025

l dl

Les Chasselas

Grand Cru de Mont-sur-Rolle – Haute-Cour – Luc Pellet	5.-
Cave des Ruaz – Famille Monachon à Vinzel	5.-
Grand Cru – Domaine Le Moulin – Félix Pernet à Villars-sous-Yens	5.-
Château de Crans – Gilles Pilloud	5.-
Les Cocognes – La Grande Vigne – Eric Meylan à Mont-sur-Rolle	6.-

Le Chasselas Premier Grand Cru

La Donnery – Féchy – Cave du Consul à Perroy	6.50
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Les Spécialités Blanches

Sauvignon Blanc – Les Trois Terres – Laurent Bally à Morges	6.-
Chardonnay Réserve – Domaine Penloup – Vincent Graenicher à Tartegnin	7.50
Viognier – Les Romaines – Les Frères Dutruy à Founex	8.-

Les Rosés

Rosé de Pinot Noir – Grand Cru – Château de Mont	5.-
Escargot Rose – Gamay, Garanoir & Pinot Noir – Cave de La Côte à Tolochenaz	5.-

Le Mousseux

Cuvée Alicia Rosé Brut – Méthode Traditionnelle – Domaine de la Recorbe – Jean-Daniel Heiniger à Petit-Eysins	8.-
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Le Vin Doux

Sémillon surmaturé – Château de Duillier – Sophie & Guillaume Humbert	12.-
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Les Vins Rouges

Pinot Noir Ronge-Grugne – Romain & Henri Bourgeois à St-Livres	5.-
Galotta – Grand Cru – Domaine Beauregard – Gaël Dufour à Mont-sur-Rolle	6.-
Ma Griffes – Gamaret, Garanoir & Diolinoir – Domaine des Ours – Robin Mani à Dully	7.50
Cabernet Franc – Grand Cru – Domaine de la Vissenche – Jérôme Dufour à Tartegnin	7.50

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

 **Info:** Wines from organic or conversion vineyards are marked 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.

Charme du Chasselas

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

Voyage des Papilles

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

Rouge Passion

Dive into the world of red wines with 3 carefully selected crus.
(3x1 dl): CHF 23.– per person

Connaisseur Éclairé

For seasoned wine lovers – a complete journey
with 2 whites, 1 rosé, 2 reds and 1 sparkling wine.
(6x0.5 dl): CHF 30.– per person

Accord Gourmand

3 wines and 3 savory bites paired with care.
(3x1 dl): CHF 35.– per person

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

Alcohol-free

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.-
Pomalo – apple juice and sparkling water – Fruit défendu in Founex	33 cl	5.-
Apple juice	One glass 30 cl	3.50
Coca-Cola, Coca zero, Peach or lemon iced tea, lemonade	50 cl	5.-
Tonic	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.-

Duck foie gras duo with gingerbread and Isabella grape chutney		18.-
Scottish smoked salmon fillet (centre cut)	100 g	25.-
Duo of toasts with truffle butter from Northern Vaud, 33% truffle		10.-

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.-
Semi-salted Gruyère from Kämpf à Bière	100 g.	10.-
Semi-salted Gruyère (100 g.) and Vacherin Mont d'Or (100 g.)		20.-

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.-
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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

