



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 **15 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
Route du Cœur de La Côte 1
1185 Mont-sur-Rolle
maisondesvins.ch
info@maisondesvins.ch
021 826 11 34

Selection of wines served by the glass – January 2026

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Les Chasselas

Grand Cru – Domaine de Beau-Soleil – Thierry Durand à Mont-sur-Rolle	2024	5.-
Grand Cru – Cave Jean-Daniel Coeytaux à Yens	2024	5.-
Château de Duillier – Sophie & Guillaume Humbert	2023	5.-
Grand Cru – Tartegnin – Domaine des Chantailles – Jean-François Déruaz	2024	5.-
Grand Cru sur lies – Clos des Abbesses – Echandens – Solange & Lucie Perey	2023	6.-

Le Chasselas Premier Grand Cru

Domaine de Fischer à Féchy	2023	6.50
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Les Spécialités Blanches

Les Sources – Chenin & Savagnin – Château de Malessert à Féchy	2024	8.-
Chardonnay – Philippe Bovet à Givrins	2023	6.50
Kerner – Domaine du Feuillage – Roland & Cédric Gaillard à Perroy	2023	6.-

Le Rosé

Rosé de Gamay – Domaine des Biolles – Mark Debluë à Founex	2023	5.-
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Le Mousseux

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

Euphonie – Chardonnay, Doral & Pinot Gris – Cave de La Côte à Tolochenaz	2021	10.-
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Les Vins Rouges

Mara – Domaine de Marcelin à Morges	2022	6.50
Escargot Sélection Or – Gamaret, Garanoir, Pinot Noir & Merlot – Haute-Cour, Luc Pellet <i>1^{ère} Place au Trophée de l'Escargot 2025</i>	2023	6.50
Merlot Réserve – Domaine Penloup – Vincent Graenicher à Tartegnin	2023	8.-

All wines are available in 0.5 dl glasses at half the price of a 1 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 sweet wine.
(6x0.5 dl): CHF 30.– per person

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

Alcohol-free

Zébul - Organic carbonated grape juice - Cave de la Charrue, Commugny		25 cl	5.-
		70 cl	14.-
Isabella - Organic carbonated grape juice - Cave de la Charrue, Commugny		25 cl	5.-
Pomalo – apple juice and sparkling water – Fruit défendu in Founex		33 cl	5.-
Apple juice	One glass	30 cl	4.50
Pear juice	One glass	30 cl	4.50
Coca-Cola, Coca zero, Peach or lemon iced tea, lemonade		50 cl	5.-
Tonic		25 cl	5.-
Syrup (strawberry, grenadine)	one glass	30 cl	3.50
Alcohol-free Boxer beer		25 cl	5.-
Be WTR flat or sparkling	one glass	30 cl	3.-
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	6.50
Mr Yellow – Apple cider – Fruit défendu in Founex		33 cl	6.50
Mr Pink – Red apple cider – Fruit défendu in Founex			



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.-
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Duo of toasts with truffle butter from Northern Vaud, 33% truffle	10.-
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Sausages & cold cuts

Beef & Gamaret Sausage from Féchy - Boucherie de la Venoge	100 g.	15.-
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Saucisson Sec Vaudois (dry sausage) - Les Frères Ledermann	100 g.	15.-
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Grilled bacon from Les Frères Ledermann (Bière)	100 g.	15.-
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Reserve Pata Negra" cured ham, aged at least 18 months from Alcala Brothers in Vaumarcus	70 g.	35.-
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Cheeses

6 P'tits Malakoffs 100% Gruyère		20.-
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Semi-salted Gruyère from Kämpf à Bière	100 g.	10.-
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Semi-salted Gruyère (100 g.) and Vacherin Mont d'Or (100 g.)		20.-
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Alcala Brothers vegetarian spreads

Hummus	100 g.	13.-
Green Olive & Artichoke Tapenade	90 g.	13.-
Carrots-mezzé	100 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

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

