

BOUILLON GRENETTE

TO SHARE... OR NOT

Fries, homemade mayonnaise **3** - Chicken rillettes **3,9**
Fries with Saint-Marcellin cheese sauce **4,9** - Baked Saint-Marcellin cheese **5,9** - Charcuterie board **9,5**

STARTERS

Eggs with homemade mayonnaise and chives **2,9** - Rosette sausage with condiments **3,9** - French onion soup with melted cheese **3,8**
Endive salad with blue cheese, apples and walnuts **4,5** - Ravioles gratin with Saint-Marcellin cream **4,9** - Country-style terrine **5,4**
Garlic butter snails (x6) **6,5** (x12) **12** - Homemade duck foie gras (50g) with seasonal chutney **9,8**

MAIN COURSES

Endive salad with blue cheese, apples and walnuts **8,5** - Croque-Monsieur with fries **8,5** - Ravioles gratin **9** - Croque-Madame with fries **9,5**
Sausage with mashed potatoes **9,9** - Coquillettes pasta with summer truffle cream, mushrooms and ham **9,9** - Gnocchi with blue cheese cream and
Grana Padano **10,9** - Caesar salad **11,5** - Fish & chips with garlic mayonnaise **11,9** - Baked Saint-Marcellin cheese with baby potatoes and cured ham **11,9**
Chicken fillet gratinated with Saint-Marcellin cheese, fries **12,2** - Flemish beef stew with fries **13,5**
Duck breast fillets with honey and Espelette pepper sauce, mashed potatoes **13,5** - Butcher's cut with blue cheese sauce, fries **13,5**
Beef tartare (hand-cut, 120g) with fries **13,9** - Trout fillet with almond butter and baked potatoes **13,9**

CHEESES

Your choice of Saint-Marcellin, blue cheese, or Tomme de Savoie, served with salad and walnuts
1 cheese **4,4** - 2 cheeses **5,3** - 3 cheeses **6,2**

DESSERTS

Fresh curd cheese **2,9** - Rice pudding with salted butter caramel **3,5** - Chocolate mousse **3,5** - Floating island with pink pralines **3,5** - Caramel custard **3,8**
Chocolate fondant **3,9** - Profiterole with vanilla or Chartreuse ice cream, chocolate sauce **4,5** - Blueberry tart **4,6**
Scoop of ice cream – choice of vanilla, lemon, Chartreuse, strawberry or chocolate **2** Dame Blanche (vanilla ice cream, chocolate sauce, whipped cream) **5**
Coupe Colonel (lemon sorbet and vodka) **5,9** - Coupe Chartreuse (Chartreuse ice cream with Green Chartreuse liqueur) **5,9**
Coffee with your dessert? **1€**

SET MENU (ON THE BOARD) DRINK - STARTER - MAIN COURSE - DESSERT 19€ / MAIN COURSE ONLY 11,9€

Starter, Main Course and Dessert of the Day

Drink: 12cl glass of wine, 25cl blond beer, 25cl Perrier, or 25cl iced tea

Coffee with your set menu? **+1€**

Prices in euros, VAT and service included