



Welcome to the Restaurant

Here, we peel, we scale, we cut, we gut, we mince, we poach, we deglaze, we emulsify, we blanch, we sear, we fry... we arrange the plate... Anyway, we cook!

Bon appétit!

Cooking it's sharing.

Share on social networks.



The wines

The red wines

	Glass 15cl	Decant 25cl	Decant 50cl	Bottle 75cl
Bordeaux				
Graves AOP Château Haut Selve				33.00 €
Pessac Léognan AOP Château Rochemorin				43.00 €
Lussac Saint Emilion AOP Château de Barbe Blanche				35.00 €
Bordeaux AOP Château Loumelat	4.00 €	7.00 €	13.50 €	21.00 €
Bourgogne				
Mercurey AOP « Vieilles Vignes » Domaine de la Framboisière				38.00 €
Hautes Côtes de Nuit AOP Domaine Faiveley				42.00 €
Beaujolais				
Saint Amour AOP « Esprit de Séduction » Domaine Berthier				29.00 €
Brouilly AOP R.Perroux « L'Enfer des Balloquets »	6.00 €	11.00 €	21.00 €	26.00 €
Vallée du Rhône				
Crozes Hermitage AOP « Les Launes » Delas				28.00 €
Saint Joseph AOP « Les Challeys », Delas				33.00 €
Gigondas AOP « Les Reinages », Delas				39.00 €
IGP Des Hautes Alpes Domaine de Tresbaudon	4,50 €	7,50 €	14,00 €	22.00 €
Côteaux d'Aix en Provence AOP Château Calissanne				23.00 €
Côtes du Lubéron AOP La Bastide de la Verrerie				25.00 €

The white wines

Bourgogne				
Saint-Véran AOP Domaine de la Crouze				33.00 €
Rully AOP « Les Villeranges » Domaine Faiveley				40.00 €
IGP Des Hautes Alpes Domaine de Tresbaudon	4,50 €	7,50 €	14,00 €	22.00 €
Coteaux d'Aix en Provence AOP Château Calissanne	4.80 €	9.00 €	15.00 €	23.00 €

The rosés wines

IGP Des Hautes Alpes Domaine de Tresbaudon				22.00 €
Coteaux d'Aix en Provence AOP Château Calissanne	4.80 €	9.00 €	15.00 €	23.00 €
Côtes de Provence AOP Château Minuty Prestige	7.00 €	12.00 €	23.00 €	30.00 €

The Champagne

	Coupe 12cl	Bottle 75cl
Jacques Picard	10.00 €	48.00 €

Menu-Card

22 €, at choice ; *starter and main course, or main course and dessert* - **28 €**, at choice ; *starter, main course and dessert*

The starters, price à la carte 10 €

The Trout from Châteauroux-les-Alpes, *marinated in dill, in rillettes with pink berries*

The Beautiful Salaf of la Mairie with three Ducks, *slices of foie gras, gizzards confit and smoked magret, lamb's lettuce with nuts oil, beets and country apples*

The Country Pâté of the Chef, *on the table, cooked in genepi and juniper berries, pickles*

Les Ravioles from Dauphiné, *soft mushrooms and chesnut sauce*

The Farmer Eggs, *cooked in casserole, onions fondue, lardons et pieces of tomme cheese*

Starter of the moment *displayed on the board*

The main courses, price à la carte 19 €

The Beautiful Salaf of la Mairie with three Ducks in large format, *slices of foie gras, gizzards confit and smoked magret, lamb's lettuce with nuts oil, beets and country apples*

Scorpion fish, weever and mullet, *in filet, served like a bouillabaisse, rockfish soup with rouille sauce*

Beet Meat Stew, *braised carrots and spring onions*

The Grilled ribs, *homemade French fries and Béarnaise sauce, mesclun salad*

Trout filet à la grenobloise, *capers, croutons, lemon, parsley and boiled potatoes*

The Country Lamb, *slowly preserved in herbs, roasted squash and potato gratin*

Main course of the moment *displayed on the board*

The cheeses and desserts, price à la carte 7 €

The Country Cheese Plate

Honey from Hautes-Alpes, *iced nougat with preserved fruits*

The Chocolate, *delicious mousse and cocoa nibs*

The Pineapple, *marinated in spice syrup and coconut-flavoured chantilly cream*

The Country Apples, *caramelized in Tarte Tatin*

The Raspberries, *marinated in brandy and grilled*

Artisanal ice creams from Hautes-Alpes, *three flavours*

Piece of pie of the moment *displayed on the board*

Kid menu the age of the child = price of the menu (-12 years old) Portions are adapted with the child's age.

Starter, *Plate of tomatoes and dried sausage*

Main courses, *Crusty Cob of corn flakes or Kids Burger*

Desserts, *Chocolate mousse or 2 scoops of ice-cream*

The drinks

Aperitive

Vermouth 5cl	4.50 €
Porto 10cl	4.50 €
Country Hot Wines 5cl	5.50 €
Muscat Riversaltes 5cl	4.50 €
Whisky 5cl	6.50 €
Kir <i>Blackberry, Raspberry, Blackcurrant, Peach</i> 5cl	4.50 €
Kir Royal 12cl	10.00 €
Coupe of Champagne 12cl	10.00 €
Ricard / Pastis 51 / Casanis 2cl	2.50 €
Suze / Martini <i>White & red</i> 5cl	4.00 €
Campari	4.00 €

Soft

Fruit juice 20cl	3.00 €
Squeezed fruits juice	4.50 €
Water syrup 25cl	2.10 €
Coco-Cola 33cl	3.50 €
Coca-Cola light 33cl	3.50 €
Orangina 25cl	3.50 €
Schweppes 25cl	3.50 €
Fanta orange 33cl	3.50 €
Limonade 25cl	3.50 €
Perrier 33cl	3.50 €
Ice tea 33cl	3.50 €
Vittel 25cl	2.50 €

Beers

Pression

Stella 25cl	3.20 €
Stella 50cl	6.00 €
Leffe 25cl	4.50 €
Leffe 50cl	8.00 €
Hoegaarden 25cl	4.50 €
Hoegaarden 50cl	8.00 €

Les eaux minérales

Badoit 50cl	4.50 €
Badoit 1L	5.50 €
Vittel 50cl	4.50 €
Vittel 1L	5.50 €

Cocktails

Aperol Spritz	7.00 €
Americano	9.00 €
Mojito	9.00 €
Gin Tonic	9.00 €

Hot drinks

Coffe or Decaf, Noisette	2.00 €
Double coffee or Coffee with cream	3.50 €
Tea or Herbal	3.50 €
Hot Chocolate	3.50 €
Cappuccino	4,50 €

Digestive

Cognac Camus	8.00 €
Armagnac Laubade	8.00 €
Alcool de fruits	8.00 €
Marc de Bourgogne	8.00 €
Get 27	8.00 €
Calvados	8.00 €
Genepi	8.00 €

Wines in a glass 15cl

● Bordeaux AOP Ch. Loumelat	4.00 €
● Brouilly AOP R.Perroux	6.00 €
● Coteaux d'Aix en Provence AOP Château Calissanne	4.80 €
● IGP Des Hautes Alpes Domaine de Tresbaudon	4.80 €
● Côtes de Provence AOP AOP Château Minuty Prestige	7.00 €