

RESTAURANT & MARKET



ENJOY YOUR MEAL

## - OUR DRINKS -

### SOFTS

Water syrup	2,50€
Coke, Coke Zero 33cl	3,50€
Badoit Rouge 33cl	3,50€
Lemonade, Lemonade with syrup 33cl	3,50€
Ice Tea 25cl	3,50€
Extra syrup grenadine, mint, lemon, peach, orange	0,50€

### VIRGIN COCKTAILS

Virgin cocktail	6€
Virgin mojito	8€

### COCKTAILS

Mojito	10€
Mojito royal	12€

### ALCOHOLS

Ricard	3,50€
Mauresque	3,50€
Kir blackberry or blackcurrent	4,50€
White Martini, red Martini 6cl	5€
Smirnoff 4cl	8€
Gin/ Rhum/ Whisky 4cl	8€
Kir Royal	11€

### DIGESTIVES

Bailey's 4cl	Ireland	8€
Yuzu liquor 4cl	Japan	8€
Mint liquor 6cl	France	8€
Pear liquor 4cl	France	9€

### ALAIN MILLIAT'S JUICES 20cl

Bergeron's apricot nectar	4,50€
Pear williams nectar	4,50€
Sengana's strawberry nectar	5€
Pineapple juice	5€

### WATERS

Evian, Badoit 50cl	4€
Evian, Badoit 1L	6€

### BEERS BOTTLE

Heineken 25cl	3,50€
Heineken with syrup	4€
Blonde Vendale 33cl	5€
White Vendale 33cl	5,50€

### RUMS 4cl

Arranged rum	Réunion	8€
Diplomatico Réserve Exclusiva Venezuela		12€
Dzama carte noire	Madagascar	12,50€
Black Smoke	Caraiibes	13€
Zaka	Panama	14€
Zacapa Soléra 23 years	Guatemala	14€
Kuna	Belize	15€
Jm Xo	Martinique	16€
Zacapa Xo	Guatemala	20€
A.H Riise 30ans	Îles Vierges	25€

### WHISKYS 4cl

Jack Daniel's	Usa	9€
Tottori Blended 3 years	Japan	12€

# MENU

The numbers correspond to the allergens

## OUR STARTERS

Chef's Rilette, pulled beef 7/8	12,50€
Crispy mushroom, perfect egg, smoked with rosemary, fresh goat cheese* 1/3/7	14€
Beef ravioli 1/3/7/9 topped with parsley butter, crushed green apple and celery, parmesan cream*	15€
Big Goat cheese St Marcellin* spring rolls, honey and rosemary juice 1/7/11	17€
Crab freshness, spicy avocado, pomelos in jelly, rice crips 2/11	18€

## OUR BOARDS TO SHARE

3 aged cheese board 7/8	12€
Truffled ham and Pata Negra ham board	20€
7 aged cheese board 7/8	25€
Coup de Coeur board 7/8/10 goat cheese St Marcellin* spring rolls, delicatessen, aged cheese	38€

## - OUR BEEFS IN CAVE -

### OUR MATURED PRIME RIB (for 1 or 2 persons)

Simmental prime rib 1kg	59€
Aubrac prime rib 1kg	78€
Salers prime rib 1kg	85€
Sashi prime rib 1kg	132€
Blonde de Galice prime rib 1kg	150€

### OUR MATURED TOMAHAWKS (for 1 or 2 persons)

Black Angus Tomahawk 1,2kg	139€
Graded Wagyu Tomahawk 1,2kg	198€

### OUR MATURED BEEFS

Simmental ribeye 300gr	27€
Simmental beef filet 250gr	31€
Picañha Angus beef 300gr	36€

### OUR WAGYU'S BEEFS

Wagyu sirloin 200gr	Australia	46,80€
Wagyu chuck flap 250gr		63€
Wagyu sirloin 200gr	Japan	108€

### OUR MEAT

Bull rib about 350gr	24€
Grilled iberian pork pluma 250gr	30€

All our meats are served with french fries or vegetables 1/6/9

## OUR DISHES

Chicken burger <small>1/3/7</small> Avocado, St marcelin*, tomato puree, arugula	France	19,90€
Cassoulet <small>1</small> White beans, pork belly, duck confit, Morteau's sausage, garlic sausage	France	26,50€
Braised lamb shank <small>1/7</small> Sarladaise potatoes, full-bodied juice	Australia	29€

## OUR FISHES

Pan-fried cod fillet <small>1/5/7/9</small> Salsify, crushed green apple and celery, meat juice and lemon		26€
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## THE ESSENTIAL

Truffle gnocchi <small>1/7</small> ham with truffles, parmesan* slices, arugula		24€
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## OUR SAUCES

Bluecheese 1/7 or pepper 1/7

## OUR SIDES

French fries, vegetables <small>1/6/9</small> , mashed potatoes <small>7</small> , arugula <small>10</small>	4€
Mashed potatoes with truffles <small>7</small>	7€
Sarladaise potatoes	8€

## OUR KID DISH (maximum 11 years old)

Chicken with French fries or vegetables <small>1/6/9</small>	10€
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## OUR CHEESE

3 aged cheeses and forest berries compote plate 7/8	12€
7 aged cheeses and forest berries compote plate 7/8	25€

## OUR DESSERTS

Two scoops of ice cream vanilla, chocolate, lemon, raspberry, coconut 1/3/6/4/7/8	6€
Vodka and Lemon sorbet 1/3/6/4/7/8	9€
Lost bread, caramel and vanilla ice cream 1/3/6/4/7/8	10€
MilleFeuilles vanilla – pistachio, raspberry sorbet 1/3/6/4/7/8	10€
Fôret-Noire 1/3/7	10€
Roasted pineapple 1/3/6/4/7/8	10€
ginger caramel, passion fruit mousse , ice cream coconut	
Gourmet coffee / deca 1/3/7/8	13,10€
Roasted pineapple, Fôret-Noire, MilleFeuilles vanilla – pistachio, Lost bread, caramel	
Gourmet Noisette 1/3/7/8	13,30€
Roasted pineapple, Fôret-Noire, MilleFeuilles vanilla – pistachio, Lost bread, caramel	
Gourmet tea / verbena 1/3/7/8	14€
Roasted pineapple, Fôret-Noire, MilleFeuilles vanilla – pistachio, Lost bread, caramel	
Extra ice cream vanilla, chocolate, lemon, raspberry, coconut 1/3/6/4/7/8	3€

## OUR HOT DRINKS

Espresso, deca	2,20€
Noisette coffee with milk	2,40€
Green tea Sencha, Verbena	3€

## THE ALLERGENS

1 : Glutens	9 : Celeri
2 : Shellfish	10 : Mustard
3 : Eggs	11: Sesame
4 : Peanuts	12 : Sulfites
5 : Fishes	13 : Lupines
6 : Soy	14 : Molluscs
7 : Lactose	
8 : Nuts	

igp Saint Marcellin\* (thermised cow milk)  
parmesan\* (raw cow milk)  
goat\*(pasteurized goat milk)

*Chef Kevin Pereira .*

Prices in euro including all taxes with services.