

To share

<u>Cold meat</u> : local cold meat selection (with bread)	13.50 €
<u>Cheese and cold meat</u> : local cold meat and cheese selection (with bread)	15.50 €

Les galettes de sarrasin (salty)

*(Brittany wheat flour from organic farming,
wheat paste made from organic ingredients) - size 40cm -*

<u>La Volcanique</u> : Chorizo Iberico, organic egg and local cheese « Abondance »	14.50 €
<u>La Prudente</u> : Ham, organic egg, local cheese « Meule des Alpes », fresh button mushrooms and homemade onion confit with cider	13.50 €
<u>La Froussarde</u> : Butternut with honey, chestnut and local cheese « Abondance »	13.50 €
<u>La Voluptueuse</u> : The famous local cheese « Reblochon fermier » AOP made with raw milk, smoked pork bacon, organic egg and Isigny double cream	14.50 €
<u>La Peureuse</u> : farmer chicken with basil, chili pepper from Espelette, spinach sprout, carrot, green cabbage, mushrooms « Trompettes » and tarragon	16.50 €
<u>La Gracieuse</u> : local and artisanal goat cheese, honey, nuts, spinach sprout and arugula salad	15.50 €
<u>La Majestueuse</u> : Scallops, leeks, Granny apple, chestnut, vinaigrette with sweet spices and Isigny double cream	21.50 €
<u>La Pulpeuse</u> : Potatoes, Raclette cheese, smoked bacon, and Isigny double cream	14.50 €
<u>La Diabolique</u> : Beef cooked in salt of Guérande, Parmesan cheese, cherry tomato, organic olive oil, and arugula salad	18.50 €
CHILDREN MENU (under 12) : syrup or limonade + 1 galette (ham, cheese, egg) + 1 crêpe (sugar or chocolate) or ice cream (1 scoop)	12.90 €

Extra mix salad 3.50 €

Salad

La Parmelan : farmer chicken with basil, chili pepper from Espelette, artichoke, red cabbage, chestnut, cherry tomato, Parmesan cheese, vinaigrette de Xérès and tarragon.	16.50 €
Les Aravis : local and artisanal goat cheese on bread, red cabbage, honey, dried apricot and arugula salad	15.50 €

Homemade soup

9.00 €

Prix net TTC

Les crêpes de froment (sweet)

(Brittany wheat flour from organic farming, wheat paste made from organic ingredients) -size 40cm-

<u>La Gigi</u> : brown sugar and salted butter	4.50 €
<u>La Atlanta</u> : choice of organic jam (Apricot, wild blueberry, strawberry)	5.80 €
<u>La Boston</u> : fresh lemon juice with honey	5.80 €
<u>La Los Angeles</u> : homemade salted butter caramel	5.80 €
<u>La San Antonio</u> : chocolate (dark or milk)	5.80 €
<u>La New York</u> : salted butter caramel, organic vanilla ice cream, homemade whipped cream	8.80 €
<u>La Memphis</u> : dark chocolate, caramelized bananas	7.80 €
<u>La Washington</u> : dark chocolate, organic vanilla ice cream	7.80 €
<u>La Seattle</u> : chestnut cream, organic chestnut ice cream	7.80 €
<u>La Baltimore</u> : caramelized bananas, homemade salted butter caramel, organic vanilla ice cream	9.80 €
<u>La Miami</u> : choice of flambe alcohol: Génépi, Grand Marnier, Cointreau, or Rhum	7.50 €
<u>La Las Vegas</u> : dark chocolate, orange marmelade, flambe with Cointreau	8.50 €
<u>La New Orléans</u> : homemade salted butter caramel with poached pears and caramelized almonds	7.80 €
<u>La Denver</u> : poached pears, dark chocolate, caramelized almonds, organic vanilla ice cream and homemade whipped cream	9.80 €

Homemade whipped cream 2.50 €

ICE CREAM

Natural ice cream from Ardèche « Terra Delice »



Parfums :

Glace : Vanilla/ Cofee / salted caramel / Pistachio / Chestnut / Macaroon / Ginget/ Génépi green tea / Mint-chocolat

Sorbets : Chocolat / Pear / lemon / strawberry / blueberry / Mango / Apricot/ coconut / Passion fruit / grapfruit

1 scoop 4.00€

2 scoops 6.00€

3 scoops 9.00€

Homemade whipped ice cream 2.50 €

Prix net TTC