

Jules's Menu

Starter+dish+dessert 22€

Starter+dish 18€

Dish+dessert 18€

Starter XXL+dessert 20€

Starter XXL 16€

Single dish 14€

Cheese+dessert supplement 5€

Artichoke soup and foccacia mozzarella

OR Verrine of guacamole and small shrimp

OR scallop's ceviche Ponzu sauce **+6€**

OR Cesar salad - fried chicken, grated parmesan, parmesan vinaigrette

OR Vercors salad (spring roll of cheese : bleu de Sassenage, nuts, ham)

Ravioli with Saint Marcellin cheese or cream with nuts of Grenoble

Or Fish, according to delivery

Or Meat, according to delivery

Or Beef tartar cut with a knife **+6€**

Or Beef tenderloin steak and Miroir sauce **+6€**

Or Trout à la Grenobloise **+3€**

Or Blood sausage house's Parra - mashed potatoes, brown sauce

Or Eperlans Frying

Little Jules's menu 12€

Meat as a suggestion or fish as a suggestion and its garnish

The dessert : ice cream

Cottage cheese with cream or nature

Or Cheese platter

Or Peach puree and vanilla ice cream and crumble

Or Norwegian omelette, blackcurrant and grape rum ice cream and Italian meringue

Or revisited red fruits cheese cake and lemon sorbet

Or Semi-cooked chocolate cake with vanilla ice cream from Madagascar (preparation time 10 minutes)

Or Goumet coffe or tea +2€

Or Creme brulee Chartreuse

Or Ice cream Vercors : 1 salted butter caramel, 1 vanilla, with caramel and sweet whipped cream

Or Ice cream and sorbets 2 bowls . A scoop with or without cream

Or Chocolate liegeois or Coffee liegeois

Ice creams : Chocolate - Vanilla from Madagascar - Chestnut - Salted butter caramel - Green Chartreuse - Coffee

Sorbet: Lemon - Strawberry - Pear

Or Cup of ice cream with alcohol (cup of Pères Chartreux, Cup Colonel, Cup Williams, Cup Moka) +3€