

Menu of 360 34,90 EUR

** Duck liver of the house (IGP South West France) served with figs with balsamic vinegar and red onion chutney.*

OR

** Smoked salmon of the house with toast.*

OR

** Berger Salad (Green salad, tomato, Roquefort, Tomme, Emmental, ham et nuts)*

=====

** Duck breast with honey from the Hautes Alpes*

OR

** Grilled Beef Tenderloin*

OR

** Regional Trout with almonds*

=====

Cheese OR White cheese

=====

** Nougat glacé and raspberry syrup*

OR

** Home made dessert*

Régional Menu 28,90 EUR

*** Champsaur Salad**

(green salad, tomato, tourtons, ravioles, ham, garlic and honey)

=====

*** Ribs of Lamb with " Home made Oreilles d'âne "**

=====

*** Cheese of Hautes Alpes (Tomme and Bleu)**

OR

*** White cheese with raspberry or sugar**

=====

*** Ice Cream Grand Morgon (génépy sorbet, blueberry coulis, meringue and whipped cream)**

OR

Nougat glacé and raspberry coulis

OR

Home made dessert

Menu Brasserie 24,90 EUR

* *6 snails of " Bourgogne "*

OR

* *Two sorts of ham (jambon cru and jambon de Bayonne)*

OR

* *Salade Montagnarde (salade, tomate, œuf, haricots verts, jambon cru, noix, champignons)*

OR

* *Smoked salmon and toasts ... (extra charge 2 EUR)*

=====

* *Glazed duck breast home made*

OR

* *Grilled ribs of lamb with garlic and parsley*

OR

* *Salmon fillet with creamy leek sauce*

OR

* *Grilled rib steak with salt of Guérande*

=====

Home made dessert

First Course :

- * **Duck liver of the house (IGP South West France) served with figs with balsamic vinegar and red onion chutney.18,90€**
- * **Smoked salmon and toasts17,90€**
- * **12 snails of " Bourgogne "10,90€**
- * **2 sorts of ham (raw ham and Bayonne ham).12,90€**
- * **Soup of vegetables.....7,90€**

Our Salad :

- * **Champsaur Salad (REGIONAL).....15,90€**
(green salad, tomato, tourtons, ravioles, raw ham, garlic and honey)
- * **Berger Salad.....14,90€**
(green salad, tomato, Roquefort, Tomme, Emmental, raw ham)
- * **Niçoise Salad.....14,90€**
(Green salad, tomato, tuna, anchovy, french bean, sweet pepper, red onion, black olive and egg)
- * **Salad with Goat cheese on toasts13,90€**
(Green salad, tomato, goat cheese, nuts,toasts and bacon)
- * **Green salad6,90€**

Our fish :

- * **Trout with almonds of Châteauroux-les-Alpes (HautesAlpes).....19,90€**
- * **Salmon fillet with a creamy leek sauce.....17,90€**
- * **Fillet of Saint Pierre with pistou22,90€**
- * **Aile de raie aux câpres.....21,90€**

Our meat :

- * **Grilled chitterlings AAAAA with mustard sauce and dragon (andouillette AAAAA).....16,90€**
- * **Glazed duck breast home made.....15,90€**

- * *Grilled ribs of lamb with garlic and parsley*17,90€
- * *Grilled rib steak with salt of Guérande*19,90€
- * *Grilled Beef Tenderloin*24,90€
- * *Grilled " Côte de bœuf " (500g)*31,90€
- * *Duck breast with honey from the Hautes Alpes*22,90€

Sauce :

- * *Roquefort cheese, green pepper, mushrooms*.....2€
- * *Morilles (mushrooms)*.....6€

Pasta :

- * *Spaghettis bolognaise*12,90€
- * *Spaghettis carbonara*.....12,90€

Nos Desserts :

*(* Home made)*

- * *Chocolate Mousse*5,50€
- * *Tiramisu*5,50€
- * *Crème brûlée with raspberry*5,90€
- * *Caramel cream*5,50€
- * *Lemon Pie with meringue*6,90€
- * *Blueberry Pie (à notre façon)*6,90€
- * *Apple Pie*6,90€
- * *Pear Pie with almonds*6,90€
- * *Baba au rhum*6,90€

* <i>Forêt Noire</i>	6,90€
* <i>Chocolate Cake with raspberry sauce</i>	6,00€
<i>Plate of cheese</i>	6,50€