



5 November 2019



**MANDATORY ALLERGEN INFORMATION TO CONSUMERS FOR NON PRE-PACKED FOOD**

According to déclaration supplier

- |                |                  |               |                 |
|----------------|------------------|---------------|-----------------|
| <b>Gluten</b>  | <b>Shellfish</b> | <b>Eggs</b>   | <b>Fish</b>     |
| <b>Peanuts</b> | <b>Soy</b>       | <b>Milk</b>   | <b>Nuts</b>     |
| <b>Celery</b>  | <b>Mustard</b>   | <b>Sesame</b> | <b>Sulphite</b> |
| <b>Lupin</b>   | <b>Molluscs</b>  |               |                 |

**Starters**

Starters

<b>Plain duck foie gras</b> Terrine of foie gras, toasted baguettine & pineapple chutney												
<b>6 Oysters from Oléron</b> Marenne d'Oléron fine N ° 3, Vinegar with shallot, salted butter												
<b>Deli board to share</b> Chorizo extra, Serrano ham, Lozère terrine, gherkins, butter & baguettine												
<b>Rillettes Land and Sea</b> Lemon Salmon Rillettes, Duck Rillettes												
<b>Supplements fittings</b> Fries, salad, wild rice, potatoes shots, green beans												
<b>Goat toast and smoked bacon</b> Slice of pork bread, stewed with onions, goat cheese												
<b>Country terrine of Lozère &amp; Mesclun</b>												
<b>Tielle Sètoise</b> Local specialty with squid, tomatoes, spices, herbes de Provence												

## Main courses

### Main courses

<b>Raywing wing in Grenoble</b> Citrus sauce, mashed potatoes, croutons and capers										
<b>Squid stuffed with Sèteoise &amp; Linguine</b> Chair à saucisse en persillade, sauce tomate à la rouille										
<b>Entrecôte of Boucher XL</b> French fries and tartar sauce										
<b>Lamb shank</b> Candied rosemary, green beans with parsley butter										
<b>The BBS - Bistro Burger Savoyard</b> Burger bread, Angus minced beef 180g, onion compote, reblochon, grilled breast										
<b>Salmon steak with sorrel</b> Fallen fresh spinach, rice pilaf										
<b>Pot fire at the bistro</b> Beef paletton with its bone marrow, leeks, turnips & carrots simmered										
<b>Cepe or tartare sauce</b>										
<b>Suppléments garnitures</b> Frites, salade, riz sauvage, pommes de terre grenailles										
<b>Poultry supreme with porcini mushrooms</b> cèpes Roasted potatoes										
<b>Traditional beef tartare with a knife 180g</b> Condiments prepared by us, french fries & salad										

## Snacks

### Snacking in 11h to 1h in machine room

<b>Croque Barrière, salade</b>										
<b>Gaufres ou Crêpes au choix</b> Chocolat, crème fouettée ou sucre										
<b>Pasta au choix</b> Tomate pesto, Carbonara ou Bolognaise										
<b>Pizza 4 fromages</b>										
<b>Pizza Margherita</b>										
<b>Pizza Reine</b> Tomate, fromage, jambon, champignons										
<b>Traditionnel Parisien</b> Jambon, beurre										

## Little extras

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<b>Cheese plate</b> Reblochon, St Marcellin, Crottin de Chavignol										
<b>Brioche way lost bread with caramel</b> Pan-fried brioche, salted butter caramel ice cream										
<b>Coffee softness</b> Pistachio ice cream, chocolate cream jar, macaroon & pineapple tart										
<b>Catalan cream</b> Egg, lemon & cinnamon cream										
<b>Aple Crisp tarte</b> Pastis Gascon with Armagnac, caramel ice cream & salted butter										
<b>Chocolate mousse</b> almond tile										
<b>Apple tart Tatin</b> Apple tart Tatin										

## Formule Kids

<b>1 vanilla ice cream cookie &amp; 1 drink</b>										
<b>Fish &amp; Chips</b>										



# Cocktails

Mixology

Piña colada

