

# Menu of Jorjane



Dish of day: 12,00€  
(see slate)

## Children's menu 9,50€

Choice of syrup  
&  
Steak or trout fillet or Ravioles  
&  
vegetables or potatoes or Ravioles  
&  
Choice of icecream

## Menu at 20€

Petite salade St Marcellin or Petite Fraicheur  
&  
Choice of Ravioles  
*(nature, blue cheese, Saint-marcellin cheese, mushrooms)*  
*or*  
Dish of day  
&  
Choice of dessert

## Cheese

Plate of local cheeses 4,50€  
*(Saint-Marcellin, Bleu de Sassenage, Beaufort)*

Cottage cheese 3,00€  
*(Natural, sugar, honey, apricot jam or strawberry jam)*

## Dessert

The famous chef's pie 4,50€

The tiramisu 4,50€

The creme brulee (but not too much) 3,50€

The green Chartreuse's creme brulee 4,50€

Scoop of icecream 2,00€  
*(Vanilla, chocolate, Sea salt caramel, coffee, Chartreuse, raspberry, passion, lemon)*

Magnum : Classic, Billionaire, Almonds 3,00€

Twister, Rocket and Push-Haribo 2,00€

# Menu of Jorjane

## Would you like an aperitif ?!

Mixt Plate	10,00€
Plate of Cheese	9,00€
Plate of Sausage	6,00€

## Salads

	<i>Petite</i>	<i>Grande</i>
<b>La Saint-Marcellin</b> <i>(Salad, hot Saint-marcellin toast, cottage cheese, nut)</i>	7,00€	11,00€
<b>La Fraicheur</b> <i>Vegetable platter</i>	6,00€	10,00€
<b>La Salade Beaufort-Caesar</b> <i>(salad, pan chicken, egg, croutons, shavings of Beaufort, sauce of eggs)</i>	8,00€	14,00€
<b>La Sassenage</b> <i>(mix of salad and chicory, Bleu de Sassenage, apple, nut bacon bits)</i>	8,00€	13,00€

## Fish

<b>Trout fillet of Vernaison</b> <i>(Trout fillet with vegetables et ravioles)</i>	14,00€
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## Ravioles des Grands Goulets

Saint-Marcellin	11,50€
Bleu de Sassenage	11,50€
Mushrooms	11,50€
Natural	9,50€

## Entrecote

Natural Entrecote	17,50€
<b>Entrecote with green pepper</b> <i>(with mushrooms)</i>	18,50€
Entrecote with Saint-Marcellin	19,50€
Entrecote with Bleu du Vercors	19,50€

## Sirloin Steak

<b>Sirloin Steak with shallot</b> <i>(Sirloin Steak served exclusively blue or medium with shallots in red wine)</i>	16,00€
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## Whole duck breast

natural	19,00€
Duck breast in walnut vinegar	21,00€
Duck breast in peach wine	21,00€

Net Price – including service

**Accompagnement:** ravioles des Grands Goulets or vegetables or salad