



LE JORJANE



... APERITIF ...

The Little Mixed 11,00€

Half sausage of your choice & assortment of local cheeses

The Big Mixed 18,00€

Whole sausage of your choice & assortment of local cheeses

Local cheese board 11,00€

Depending on arrivals

... STARTERS/SALADS ...

La Fraicheur 6,00€ / 12,00€

Green salad, seasonal raw vegetables, mixed seeds



La Saint-Marcellin 7,00€ / 13,00€

Green salad, hot St Marcellin toast, Michallet farm walnuts, Faisselle cheese.

La Sassenage 9,00€ / 15,00€

Green salad, endives, walnuts, bacon, diced Sassenage blue cheese, apples

La Vernaison 9,00€ / 16,00€

Cold trout terrine, homemade mayonnaise, green salad, raw vegetables of the day, mixed seeds.

... RAVIOLES ...

Nature 9,50€

Poached Grands Goulets Ravioles
supplement: emmental 1.00€

St-Marcellin ravioli 12,00€

Poached Grands Goulets Ravioles topped with St-Marcellin sauce

Sassenage Blue Cheese 12,00€

Poached Grands Goulets Ravioles topped with a Bleu du Vercors sauce

Mushroom Ravioles 13,00€

Poached Grands Goulets Ravioles topped with a Forest Sauce

... ENTRECOTES ...

Nature 19,50€

Gratin with St Marcellin 22,50€

Gratin with Bleu du Vercors 22,50€

Entrecote with Green Pepper 23,50€ (Homemade sauce including button mushrooms)

... TROUTS ...

Vercors Trout Fillet 18,50€

Hand-picked trout fillet, shallot/shellfish sauce, ravioles, small seasonal vegetables

... SPECIALTIES ...

The Welsh Vercors 16,50€

Revisited northern dish: Slice of toasted bread, white ham, old-fashioned mustard, brown beer & choice of cheese: St-Marcellin or Bleu or Half/Half

The Box in St-Marcellin 16,50€

St-Marcellin baked in the oven accompanied by cold meats, green salad, ravioles

Gnocchi with small vegetables 16,50€

Artisanal gnocchi from Grands Goulets, seasonal vegetables, coconut milk, curry



..... DISH OF THE DAY: €12.00



... CHILDREN'S MENU ...

10,00€

Syrup of your choice

Minced steak or Dish of the day or Ravioles

&

Ravioles or Vegetables of the day or French

fries

Faisselle or ice cream stick

... MENU 23,00€ ...

Half-board menu

20,00€

A little freshness

(Seasonal raw vegetable platter & seed mix)

or Little St Marcellin

(Green salad, hot St Marcellin toast, Michallet farm walnuts, Faisselle)

Daily special

or

Ravioles of your choice

Dessert of your choice

Our accompaniments: All our dishes are accompanied by artisanal Ravioles des Grands Goulets

Possible change for: Seasonal vegetables or Green salad or French fries

..... S W E E T

Plate of local cheeses

5,50€

Depending on arrivals

Faisselle

4,50€

Plain, cream, honey, strawberry or apricot jam

Local cheese board

11,00€

Depending on arrivals

Water ices

2,50€

Check availability with servers

Magnum

4,00€

Check availability with servers

The ice cream ball

2,70€

Strawberry, lemon, passion fruit, chocolate, salted caramel, pistachio, chartreuse, vanilla, coffee.

Crème brûlée but not too much 5,00€

Crème Brulee with Green Chartreuse 6,00€

Tiramisu 6,00€

Depending on the mood of the boss

The chef's famous tart 6,00€

Depending on the mood of the boss

Chocolate mousse 6,00€

Depending on the mood of the boss

Prices are net - service included

