



DAILY MENU

AT **LUNCH TIME** MONDAY TO SATURDAY

19€ STARTERS, MEAL OF THE DAY, DESSERT

16€ STARTERS + MEAL OF THE DAY
OR MEAL OF THE DAY + DESSERT

13€ MEAL OF THE DAY

CAFÉ-RESTO

Le Morillon

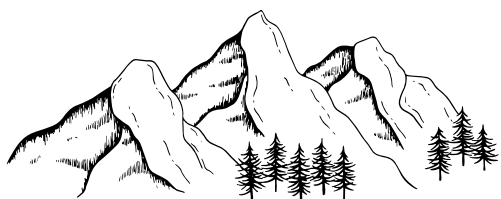
STARTERS

Deviled Eggs / **6€**

Gratinated French Onion soup/ **9,50€**

Alpine Trout & Cream Terrine / **9,50 €**

Garden salade (lettuce, pickled carrots, cauliflower, onions, croutons, vinaigrette) / **6€**



SALAD XXL

SALADE MORILLON

salad, wholegrain mustard dressing, smoked Savoie ham, shavings of local cheese, mushrooms, tomatoes, pickled red onions, walnuts, croutons / **16€**

SALADE DU GIFFRE

Salad, wholegrain mustard dressing, trout rilette on toast, pickled red onions, radishes, tomatoes, fried onions, Granny Smith apple, lemon and herb cream / **17,50€**

KIDS MENU

(until 10) / 11 €

DRINK

Flavored syrup with water

MAIN

Croque Montagnard
Ou Gratinated Ravioles

DESSERT

Fresh fruits salad
Or Chocolat Mousse

**A GAME OF TABLE FOOTBALL!
(A GODSEND FOR PARENTS)**

MAIN COURSES

Ravioles de Romans-sur-Isère de from mère Maury, Gratinated with Raclette cheese / **16,50€**

Free-Range Chicken breast, Mashed potatoes & Vegetables / **20€**

Croque Montagnard, salad, Home-made French fries / **16€**

Grilled ribeye steak (300 g minimum), homemade French Fries, choose one sauce * / **28€**

Fillet of Alpine trout 'à la Grenobloise', Roasted Vegetables / **24€**

Porcini mushroom Ravioles, Creamy sauce with Porcini Mushrooms / **18.50€**

* Sauces to choose :

Pepper/ Shallot
Extra sauce +3€ /
Porcini Mushroom sauce 4€

1 Extra side +5€:

Homemade French fries / Vegetables /
Mashed potatoes / Extra salad



SAVOYARDS

AT THE EVENING

Tartiflette savoyarde: potatoes, smoked lardons, onions, Reblochon AOP / **19.50€**

Raclette : potatoes, Savoyard charcuteries, Wheel of Savoyard raclette cheese, cornichons, salad

To share, 2 persons minimim 28€ / pers



HOME MADE DESSERTS

Fresh fruits salad / **6,50€**

Chocolate mousse / **8€**

Brioche perdue with Salted butter caramel / **8€**

Alpine yoghurt and local jam/ **4€**

Café Gourmand / **9.50€**

Génépi Gourmand / **11.50€**

Blueberry tart/ **6€**



Prix nets en euros, taxes et service compris.



CARTES DES VINS

VINS ROUGE

Grignan les Adhémar, Domaine de Grangeneuve- 12 cl : 3,50 € - 25 cl : 6,50 € - 50 cl : 9€

Vin de Savoie, Gamay- 12 cl : 3,50 € - 25 cl : 6,50 € - 50 cl : 9€

Côtes du Rhône, Grange de Piaugier 22€

Grignan les Adhémar, Vieilles Vignes Domaine de Grangeneuve 34€

Crozes Hermitage domaine Yann Chave : 47€

Saumur Champigny, Chateau du Hureau : 36€

Bugey Mondeuse Domaine d'Ici Là 32.50€

VINS BLANCS

Grignan les Adhémar Viognier - 12 cl : 3,50 € - 25 cl : 6,50 € - 50 cl : 9€

Vin de Savoie, Jacquere - 12 cl : 3,50 € - 25 cl : 6,50 € - 50 cl : 9€

Sancerre Bailly Reverdy : 38€

Vouvray Sec domaine d'Orfeuilles : 35€

Macon Fuissé Domaine Thibert : 48€

Grignan les Adhémar, Les Dames Blanches du Sud Domaine de

Grangeneuve: 33€

Altesse la Croisette Bugey Domaine d'ici La : 32€

VINS ROSES

Rosé - 12 cl : 3,50€ - 25 cl : 6,50€ - 50 cl : 9€

CHAMPAGNES

Champagne Soutiran Alexandre 1er Cru - 12 cl : 11€ - 75 cl : 65€

Champagne Soutiran Signature Grand Cru - 75 cl : 110€

