



38120
Le Fontanil
www.laqueuedecochon.fr
04 76 45 68 75



Deux Brasseries pour vous servir



38160
Chatte - Saint Marcellin
www.brasserielesagapes.fr
04 76 38 40 68



Starters

<i>Agapes salad</i> salad, tomatoes, eggs, walnut, stir-fried ravioles	11€50
<i>Marcelline salad</i> salad, tomatoes, eggs, walnut, 1/2 st marcellin cheese with smoked streaky bacon cooked in a puff pastry	12€00
<i>Briochette with Bleu du Vercors Sassenage</i>	13€80
<i>Dauphinoise salad</i> salad, tomatoes, eggs, walnut, chicken liver with raspberry vinegar	14€00
<i>Italian salad</i> salad, tomatoes, eggs, walnut, Raw ham, mozzarella	14€50
<i>Nordic salad</i> salad, tomatoes, eggs, shrimps marinated salmon with dill on a toast	15€50
<i>Périgourdine salad</i> salad, tomatoes, eggs, walnut, homemade dried duck breast fillet, stir fried foie gras, truffle cream	15€90
<i>Beef or Salmon Carpaccio</i> thin slices of beef, basil, olive oil, lemon, Parmesan thin slices of salmon marinated with dill, lemon served with french fries ans salad	16€00

Our Gratin

15 minutes of preparation

<i>Plain</i>	14€00
<i>With St Marcellin cheese</i>	15€00
<i>With mushrooms</i>	16€00
<i>With Foie Gras</i>	18€00

SUMMER'S NOVELTY

Fish'n Chips « in our style »
homemade chef sauce, french fries and salad

17€

Fish

Mussels

served with french fries

18€

Marinière or sauce Vercors blue cheese

<i>Frog leg sprinkled</i> with chopped parsley	23€00
<i>Fish according to availability</i>	21€50
<i>Stir fry scallop and shelled crayfish</i>	23€00
Norman sauce with homemade ravioles	

Homemade Speciality

Our deli meats 19€00
terrine of the moment, saucisson with black trumpet, caillette, duck breast fillet, fried ravioles
ON YOUR OWN OR TO SHARE FOR APERITIF

SUMMER'S SPECIALITY
pig roasted in a wood-fired oven
+ side order of your choice

19€

<i>Traditional Ravioles</i> with forest, provençal or blue cheese sauce	13€20 13€80
<i>Gourmet Ravioles</i> big ravioles - 3 times the stuffing volume	13€20
<i>Bella Maria Ravioles</i>	13€40
<i>Woodcutter Ravioles</i>	13€80
<i>Salmon Ravioles</i> stuffed with fresh salmon	14€00
<i>Ravioles « Marce lie Noire »</i> ravioles farcies au Saint Marcellin IGP et Noix de Grenoble	14€50
<i>Ravioles with Morel mushroom sauce</i>	17€80
<i>Fresh pasta</i> with forest, provençal or Blue cheese sauce	10€50 11€00
<i>Traditional Caillette</i> hot, served with ravioles	14€50

Authentic Menu

19€

Gallic caillette with salad
or
Agapes salad with stir fried ravioles

Traditional raviolis
of
hot saucisson with steamed potatoes, vinaigrette sauce with chopped boiled eggs, gherkins, capers and herbs

2 scoops of ice cream or dessert of the day

Ask for the slate or suggestion

Meat*

<i>Beef fillet</i> (250g)	26€00
<i>Beef fillet with Morel mushrooms</i>	31€00
<i>Grilled rib steak</i> (250g)	19€50
<i>Flank steak with shallots</i> (250g)	17€50
<i>Asterix steak Tartare</i> (250g)	19€00
<i>Obelix steak Tartare</i> (400g)	24€00
<i>Woodcutter's Ground Beef</i> (400g) with french fries	16€00
<i>Grilled Andouillette</i> AAAAA or in fricassée	18€00
<i>Flock with french fries</i>	18€50
<i>Grilled fillet of duck breast</i>	19€00
<i>Mock turtle soup</i>	18€50

* Depending on the cooking, a waiting time of 20 minutes is required

HOMEMADE BURGER

served with french fries and salad

Sassenage blue cheese burger 17€ burger bun, tomatoes, caramelized onion, Charolais steak 180g, Sassenage blue cheese
Duck burger in a Rossini style 21€90 burger bun, tomatoes, caramelized onion, duck breast fillet, fried foie gras, Comté cheese AOP, truffle cream

Our wishbones

Fleshy part of chicken found, flavorsome and cooked in our way

<i>sprinkled with chopped parsley or Lemon</i> served with french fries and salad	17€
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Our regional cheeses

<i>Cheeses duo</i> St marcellin, Vercors-Sassenage blue cheese and walnuts	4€80
<i>Royans cottage cheese</i>	4€00

Pleasure menu

Forest rib steak (french fries and salad)
Dessert of the day **22€00**

Plancha Plate

Duo of grilled marinated meats (beef - poultry)
French fries and salad **20€00**

Menu of the day

except for diner, weekend, and public holidays

Starter + today's special + dessert	14€90
"Starter + Today's special" or "Today's special + dessert"	12€30
Today's special	10€00

Kids menu

-12 years

Ground beef (french fries or ravioles) Ice cream + treat (bonus) cone	10€00
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Our themed Fridays evening

3rd friday of the month

Frog leg night

served all-you-can-eat

29€



2nd friday of the month

Woodfire roasted chicken

24€

3rd friday of the month

Wishbones Night

served all-you-can-eat

25€

4th Friday of the month

mussels /fries

served all-you-can-eat

23€