



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

Starters

<i>Agapes salad</i>	12€00
salad, tomatoes, eggs, walnut, stir-fried ravioles	
<i>Marcelline salad</i>	13€00
salad, tomatoes, eggs, walnut, 1/2 st marcellin cheese with smoked streaky bacon cooked in a puff pastry	
<i>Nordic salad</i>	15€50
salad, tomatoes, eggs, shrimps marinated salmon with dill on a toast	
<i>Périgourdine salad</i>	15€90
salad, tomatoes, eggs, walnut, homemade dried duck breast fillet, stir fried foie gras, truffle cream	
<i>Beef or Salmon Carpaccio</i>	16€00
thin slices of beef, basil, olive oil, lemon, Parmesan thin slices of salmon marinated with dill, lemon served with french fries and salad	

<i>Homemade foie gras marbled with walnuts</i>	19€00
duck foie gras - walnuts - walnut wine salad - candied figs	

Winter's
Speciality

Our Gratin

15 minutes of preparation

<i>Plain</i>	15€00
<i>With St Marcellin cheese</i>	16€00
<i>With Bleu du Vercors</i>	17€00
<i>With Foie Gras</i>	18€00

Homemade Burger

served with french fries and salad

<i>Sassenage blue cheese burger</i>	17€
Burger bun, tomatoes, caramelized onion, Charolais steak 180g, Sassenage blue cheese	
<i>Duck burger in a Rossini style</i>	22€
burger bun, tomatoes, caramelized onion, duck breast fillet, fried foie gras, Comté cheese AOP, truffle cream	

Fish

Fish'n Chips

cod, homemade sauce, french fries and salad

17€

<i>Frog leg sprinkled with chopped parsley</i>	23€00
<i>Fish according to availability</i>	21€00
<i>Stir fry scallop and shelled crayfish</i>	24€00
Norman sauce with homemade ravioles	

Two Brasseries at your service

Homemade Speciality

<i>4 mountains meal</i>	19€00
terraine of the moment, saucisson with Trompette de la mort mushroom, caillette (spinach), duck breast fillet, stir fried ravioles	
ON YOUR OWN OR TO SHARE FOR APERITIF	

WINTER'S SPECIALITY

breaded pigs' feet (trotters) with "sauce gribiche"
+ side order of your choice

New

15€

<i>Fresh pasta</i>	10€50
with forest, provençal or Blue cheese sauce	11€00
<i>Traditional Ravioles</i>	13€20
with forest, provençal or blue cheese sauce	13€80
<i>Gourmet Ravioles</i>	13€50
big ravioles - 3 times the stuffing volume	
<i>Bella Maria Ravioles</i>	13€60
stuffed with tomatoes and basil	
<i>Woodcutter Ravioles</i>	13€80
stuffed with Sassenage blue cheese	
<i>Salmon Ravioles</i>	14€00
stuffed with fresh salmon	



<i>"Marce lie Noix" Ravioles</i>	14€50
stuffed with Saint Marcellin cheese and walnuts	

<i>Ravioles with Morel mushroom sauce</i>	17€80
<i>Beef Lasagna</i>	14€00
a waiting time of 20 minutes is required	
<i>Traditional Caillette or Gallie Caillette</i>	14€50
hot, served with ravioles	

AUTHENTIC MENU

19€50

Gallie caillette with salad
or
*Agapes salad with
stir-fried ravioles*

Traditional ravioles
or

*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

OUR SAUERKRAUT

cooked cabbage in champagne, steamed potatoes

<i>Knuckle</i> Smoked ham	18€
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<i>Traditional</i>	22€
1/2 smoked ham, Frankfurt sausages, smoked bacon, homemade saucisson	

Meat*

<i>Beef fillet</i> (250g)	27€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 Ground Beef</i> (250g)	16€00
with french fries	

<i>Grilled Andouillette</i> AAAAA	18€00
or in fricassée	
<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



Our wishbones

17€

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

sprinkled with chopped parsley or Lemon
served with french fries and salad

Our regional cheeses

<i>Duo of regional cheeses</i>	5€00
St Marcellin, Sassenage blue cheese and walnut	
<i>Royans' faisselle</i> (cottage cheese)	
Plain 3€80 Cream 4€00 Coulis 4€20	



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



Pleasure menu

Forest rib steak (french fries and salad)

Dessert of the day 22€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) 10€00

Ice cream + treat (bnus) cone

New

Vegan speciality

13€

soya steak
served with vegetables or french fries

Our Frog legs friday

Every 1st Friday of the month

LUNCH
*Today's special
Frog leg*

DINNER
*Frog leg night
served
all-you-can-eat*

MENU

29€



Every morning, discover our menu of the day on the app MDJ

Facebook page @brasserieqdc