



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



## Two Brasserie at your service



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€00
<i>Marcelline salad</i> salad, tomatoes, eggs, walnut, 1/2 st marcellin cheese with smoked streaky bacon cooked in a puff pastry	11€50
<i>Brioche with Bleu du Vercors Sassenage</i> salad, tomatoes, eggs, walnut, brioche with Sassenage blue cheese	13€50
<i>Dauphinoise salad</i> salad, tomatoes, eggs, walnut, chicken liver with raspberry vinegar	13€90
<i>Italian salad</i> salad, tomatoes, eggs, walnut, cured ham, mozzarella	14€50
<i>Périgourdine salad</i> salad, tomatoes, eggs, walnut, homemade dried duck breast fillet, stir fried foie gras, truffle cream	15€00
<i>Nordic salad</i> salad, tomatoes, eggs, shrimps marinated salmon with dill on a toast	15€00
<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 and salad	15€50

### Our Gratin

15 minutes of preparation

#### Ravioles

homemade pasta stuffed with fromage blanc, Comté cheese, parsley

<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

### Fish

#### Mussels

served with french fries  
Marinière or  
sauce Vercors blue cheese

<i>Frog leg sprinkled with chopped parsley</i>	22€90
<i>Grilled King Prawn flambe with Cognac</i>	23€90
<i>Fish according to availability</i>	21€00

### Homemade Speciality

<i>Assiette 4 montagnes</i> terrine of the moment, saucisson with Trompette de la mort mushroom, caillette (spinach), duck breast fillet, stir fried ravioles	18€00
<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> stuffed with tomatoes and basil	13€40
<i>Woodcutter Ravioles</i> stuffed with Sassenage blue cheese	13€80
<i>Salmon Ravioles</i> stuffed with fresh salmon	14€00

**RAVIOLES « Marce lie Noix »** 14€50  
homemade pasta stuffed with St Marcellin cheese IGP and Grenoble's walnuts AOP

**NEW**

<i>Ravioles with Morel mushroom sauce</i>	17€80
<i>Fresh pasta</i> with forest, provençal or Blue cheese sauce	10€50 11€00

*Traditional Caillette or Gallic Caillette* 14€50  
hot, served with ravioles

*Beef Lasagna* 13€50  
a waiting time of 20 minutes is required

*Hot Saucisson* 13€50  
served with steamed potatoes, vinaigrette sauce with chopped boiled eggs, gherkins, capers and herbs

### Authentic Menu

**19€**

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

*Traditional raviolis*  
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

### Meat\*

<i>Beef fillet</i> (250gram)	26€00
<i>Beef fillet with Morel mushrooms</i>	31€00
<i>Grilled rib steak</i> (250gram)	19€00
<i>Flank steak with shallots</i> (250gram)	17€00
<i>Asterix steak Tartare</i> (250gram)	18€00
<i>Obelix steak Tartare</i> (400gram)	24€00
<i>Woodcutter Ground Beef du bûcheron</i> (250gram) with french fries	15€00
<i>Grilled Andouillette</i> AAAAA or in fricassée	17€50
<i>Hock with french fries</i>	18€00
<i>Grilled fillet of duck breast</i>	19€00
<i>Mock turtle soup</i>	18€50

**Prime rib of beef** 39€  
alone or for two - 800g - with french fries and salad

### HOMEMADE BURGER

**NEW**

served with french fries and salad

<b>Sassenage blue cheese burger</b>	17€
burger bun, tomatoes, caramelized onion, Charolais steak 180g, Sassenage blue cheese	
<b>Duck burger in a Rossini style</b>	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, flavoursome and cooked in our way

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

**16€**

### Pleasure menu

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

### 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  
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 (bonus) cone

### The shepherd's pleasure

*Duo of regional cheeses* 4€80  
St marcellin, Sassenage (sausage\*) blue cheese and walnut

*Regional cottage cheese* 4€00  
plain, cream or coulis\*



### Fridays with themes

**Frog leg**  
every 1st Friday of the month

LUNCH  
today's special  
frog leg

DINER  
soirée frog leg  
served all-you-can-eat

**Wishbones**  
every other Fridays  
of the month

DINER  
**soiree wishbones**

served all-you-can-eat