

Drinks

Prices in euros

Draft Beers

	25cl.	50cl.
Dahu blond France 5°.....	4.....	8
Affligem white Belgium 4°8.....	5.....	10
Tourmente IPA Serre Chevalier 4°5.....	5,50.....	11
Cider Sistr France 7°5.....	4,50.....	9
Panaché, Monaco.....	4,50.....	9
Picon beer.....	5.....	10

Extra syrup : 0€20.

Bottled Beers

Corona Extra Mexico 4°6 33cl.....	5
Duvel Belgium 8°5 33cl.....	6
Pietra Corsica 6° 33cl.....	5
Desperados France 5°9 33cl.....	5,50
Alcohol-free beer 33cl.....	5

Apéros

Anisés (Ricard, Casanis, Pastis 51, Henri Bardouin) 2cl.....	4
Martini Rouge, Martini Blanc 6cl.....	5,50
Suze, Porto Rouge 6cl.....	5
Kir 12cl.....	5,50
Prosecco 12cl.....	6
Champagne Trichet 1er Cru 12cl.....	10
Glass of wine 12cl.....	Checkout the blackboard

Soft Drinks & Fruit Juices

Coca Cola 33cl., Coca Cola Sugar-Free 33cl.....	4,50
Red Bull 25cl.....	5
Orangina 25cl., Fuze Tea 25cl., Limonade Sprite 25cl.....	4
Schweppes Tonic 25cl., Schweppes Agrum' 25cl.....	4
Water syrup 25cl.....	2
Sparkling mineral water 33cl.....	4
Sparkling mineral water 50cl./100cl.....	5,50/7
Still mineral water 50cl./100cl.....	4,50/6
Fruit juices Strawberry, orange, apricot, tomato, apple, pineapple, ACE 25cl.....	4
Freshly squeezed fruits Oranges ou lemons 20cl.....	6,50

Extra syrup / slice of lemon : 0€20.

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Mocktails(alcohol-free)

Virgin Mojito: Sparkling water, fresh mint, lime, brown sugar.....	8
Free Gin To: Gin Tonic with alcohol-free gin.....	9
Instant T.: Fruit juice mix - depending on the mood of the bartender.....	8

Cocktails

Aperol Spritz: Aperol, Prosecco, sparkling water, orange slice.....	10
Saint Germain Spritz: Elderflower liquor, Prosecco, sparkling water.....	12
Lemon Spritz: Limoncello, Prosecco, sparkling water, lemon slice.....	10
Mojito: White rum, sparkling water, brown sugar, lime, mint.....	12
Caïpirinha: Cachaça, lime, brown sugar.....	9
Bloody Mary: Vodka, tomato juice, celery salt, Tabasco.....	10
Gin Tonic façon Équilibre: Artisanal gin «Le 100» from Serre Che, orange and lemon zests, elderflower tonic.....	12
Soleil Levant: Soho, orange juice, pineapple juice, apple juice, and a dash of grenadine.....	11
Chartreusito: Chartreuse Verte, sparkling water, brown sugar, lime, mint.....	13
Pina Colada: rum, white rum, coconut cream, pineapple juice.....	11
Alpin Spritz: Isabelle's verbená liquor, Prosecco, sparkling water.....	11

Kids Menu

White ham / Breaded chicken fillet / Ground steak 120 gr
Served with French Fries / Vegetables of the Day / Pasta
Scoop of ice cream, or yogurt
Includes a drink: Syrup with water / apple or orange juice / lemonade....14,50

*As required by law for cooking recomposed meats for the children,
the steak will be cooked to a minimum.*

Starters

Prices in euros

Une bonne planche de charcuterie

Assortment of Serrano ham (15 months), slice of homemade dried duck breast, White mountain ham, Corsican smoked coppa, with salad and pickles.....18

✓ Méli-Mélo de fromages

A small assortment of cow's milk Tomme and blue mountain cheese, and a little goat's milk cheese of course!.....12

Foie gras maison

Semi-cooked duck foie gras in larch liqueur, accompanied by its marmalade Figs, homemade dried duck breast, toast and salad.....20

Salads

✓ La Cabri

Bed of salad with garnish, potato and fresh goat cheese samosa, goat cheese toast, shredded raw ham, tomato, a pinch of seeds, walnuts.....19

✓ Mozzarella et ses tomates

Bed of mixed greens, and its garnish, slices of heirloom tomatoes, homemade pesto, Mozzarella Burata, 15 months aged Serrano ham, Parmesan cheese, Gressins, seeds.....19

La César façon Équilibre

Bed of mixed greens, and its garnish, sliced crispy chicken fillet, egg, parmesan, tomatoes, crispy onions, anchovy vinaigrette, garlic croutons.....18

Pasta

Linguines façon Carbonara

Linguine, cream, smoked bacon, egg and Parmesan cheese.....18

✓ Linguines Truffées

Linguine with truffle cream, Parmesan cheese and shredded Serrano ham.....20

Burgers ?

Prices in euros

*For all burgers (except veggie and chicken): rustic bun,
180g minced steak, butcher style, with onion compote and salad,
Tomato, Pickles and Rustic Bread.*

Classic

A good steak, cheddar cheese, and everything else in short, the classic.....19,50

Bleu du Villard

A good steak, blue cheese! And pure bliss!.....22

Biquette B.

1 good steak, some goat cheese and you're good to go!.....22

Déséquilibré

Two good steaks and your choice of cheese: goat cheese, cheddar, or blue cheese?.....25

Foie Gras Burger

1 good steak, a slice of homemade foie gras for those who like to treat themselves..26



Végé

*Homemade veggie patty, sauce, cheddar cheese
because you don't have to eat meat.....19,50*

Chicken

Crispy chicken fillet, curry burger sauce, why not?.....21

Jéroburger

3 good steaks, 2 cheeses of your choice and bon appétit of course!.....30

Nabuburger

*4 good steaks (amazing!) 2 cheeses of your choice, something for the picky
eaters! Good luck and a glass of genepi if we finish your plate.....35*

*All burgers are served with a mixed salad and a side dish of your choice
French fries / vegetables / pasta / salad
Plate of french fries / vegetables / pasta / salad: 6€
Extra egg or bacon: 3€ per ingredient.*

Mountain Side



Coulant alpin au lait de chèvre

*Melted goat cheese from the Hautes-Alpes (225g), hot box style
served with charcuterie, new potatoes, and salad.....26*



Oreilles d'âne maison

*Spinach lasagna with béchamel sauce, baked au gratin and served with green salad.
A specialty of the Champsaur region, a hot, hearty, and vegetarian dish.....20*



Fondue savoyarde

*Three-cheese fondue, approximately 200g per person, garlic,
served with croutons and salad.....23*



Fondue aux champignons

We'll take the same recipe and add mushrooms!.....26

Extra plate of charcuterie: 7€



Vegetarian dishes or vegetarian option.

Dishes and Grills

Prices in euros

Dish of the day

A new surprise every day!.....Checkout the blackboard

Duck skewers (french)

*Whole duck breast (approximately 340g), cooked on a griddle,
accompanied by its honey sauce.....26*

Manzo Tartaro

*Beef tartare, 180g, hand-cut, prepared Italian style
with pesto and parmesan cheese, capers and breadsticks.....22
Round trip on the griddle.....4*

Steak haché façon bouchère

180g minced steak, butcher-style, cooked on a griddle.....15

Bavette d'ailou grillée

Flank steak, butcher's selection, and Salish salt.....26

Andouillette AAAAA

*Authentic 190g Andouillette sausage with traditional mustard sauce.
Please note that this sausage is made with pork offal and therefore has a very strong....20*

*All served with a mixed salad and one of the following:
roasted vegetables / fries / new potatoes / linguine.
Extra sauce (Blue / Forest / Honey / Mustard / Peper): 5€.*

In the Water

Blue lobster in the lobster Tank

*Cooking with olive oil, baked in the oven, to choose from or not from the fish tank!
Served with homemade aioli and saffron linguine.....Price on the blackboard*

Fish & Chips

Breaded and fried cod fillet, English style!.....19

Salmon steak

Salmon steak (approximately 200g) with citrus.....25

*Friday is Mussels and Fries day, with Concert!
Remember to book!*

Desserts

Prices in euros

Méli-mélo de fromages

A small assortment of cow's milk Tomme and blue mountain cheese,
and a little goat's milk cheese of course!.....12

Fromage blanc de campagne

Cottage cheese served with sugar, honey or red fruit coulis.....7,50

Café gourmand

Coffee, decaf or tea served with an assortment of sweets.....12

Moelleux au chocolat

Chocolate fondant center, served with bourbon vanilla sorbet.....9

Cheese Cake

Homemade cheesecake, grapefruit topping, homemade crumble.....9

Tiramisu

Our Italian dessert, our way!.....9

Ice Creams

1 scoop, 2 scoops or 3 scoops.....3/5/7

Bourbon Vanilla, Chocolate, Coffee, Salted Caramel, Strawberry
Lemon, Lime, Blackcurrant, Mint-Chocolate, Passion Fruit, Dark Chocolate.
Extra whipped cream: 1€50. Extra scoop: 2€.

Ice Cream Sundies with Alcohol

Colonel

2 scoops of lemon sorbet, 4 cl of vodka and lemon zest.....10

Sherpa

Vanilla Bourbon ice cream, lime ice cream, whipped cream and génépi liqueur of course!.....10

Tropicale

Passion fruit and lemon sorbet, whipped cream and a splash of rum.....10

After 8

Mint chocolate and dark chocolate ice cream, Get 27 and whipped cream.....10

Limoncello Cup

Lemon and lime sorbet, limoncello, and whipped cream.....10

Ice Cream Sundies without Alcohol

Café liégeois

2 scoops of vanilla, one scoop of coffee, one espresso, and whipped cream.....9

So british

Mint chocolate scoop, dark chocolate scoop, whipped cream and chocolate sauce....8

Fruity

Scoop of blackcurrant, passion fruit sorbet, whipped cream and red fruit coulis....8

Dame Blanche

2 scoops of Bourbon vanilla, chocolate sauce, whipped cream and almonds.....8

Emmanuel

Chocolate, caramel and coffee scoop, whipped cream.....8

Digestifs

Prices in euros

Distillerie des 4 Frères – Serre Chevalier

	4cl.	2cl.
Liqueur Génépi 35°, Liqueur Mélèze 35°	7	4
Eau-de-vie Poire Williams 42°	9	

Distillerie Les Elixirs d'Isabelle – Hautes-Alpes

	4cl.	2cl.
Liqueur de Coing 35°	7	4
Liqueur de Verveine Citronnée 35°	7	4
Liqueur de Tanaisie 35°	7	4

Chartreuse

	4cl.
Chartreuse Verte 55°, Chartreuse Jaune 43°	9
Chartreuse M.O.F. Jaune 45°	12
Chartreuse du 9ème Centenaire 47°	14
L'Elixir de Chartreuse 56°	14
Chartreuse V.E.P. Verte 54°	21
Chartreuse V.E.P. Jaune 42°	21
Chartreuse Reine des Liqueurs 43°	24

Calvados

	4cl.
Delaitre XO 40°	10
Lefranc 35 ans 42°	15

Cognacs

	4cl.
Cognac VSOP 40°	7
Bache Gabrielsen 40°	10
Delaitre XO 40°	14

Armagnacs

	4cl.
Armagnac VSOP 40°	6
Delaitre 10 ans 42°	10

Alcools

	4cl.
Amaretto 21°	8
Get 27 & 31 21°	8
Baileys 17°	8
Vodka Eristoff 40°	6
Gin Gibson's 40°	6
Gin Tanqueray 43°1	9
Gin Phoenix Serre Chevalier 40°	9
Tequila Lola 40°	6

Whiskies

4cl.

Buichladdich 50°.....	12
Jack Daniel's 40°, Jack Daniel's Honey 35°, Jack Daniel's Fire 35°.....	8
Jameson 40°.....	7,50
Johnny Walker Red Label 40°.....	6
Johnny Walker Black Label 12 ans 40°.....	9
Lagavulin 16 ans 43°.....	15
Oban 14 ans 43°.....	15
Balvenie 12 ans 40°.....	13
Glenmorangie 12 ans 40°.....	10
Akashi Japon 40°.....	12
Woodford Reserve Bourbon 43,2°.....	11

Rums

4cl.

Saint James Blanc 40°.....	6
Damoiseau Blanc 50°.....	9
Sailor Jerry 40°, Captain Morgan 35°.....	7
Kraken Black Spiced 40°.....	9
Damoiseau Gold Guadeloupe 40°.....	10
Reimonenq 7 ans Guadeloupe 40°.....	11
Diplomatico 12 ans Venezuela 40°.....	10
Zacapa 23 ans Grande Reserva Guatemala 40°.....	15
Dillon XO Martinique 43°.....	14

Hot Drinks

Expresso, Café Allongé.....	2,20
Double Expresso.....	4
Décaféiné, Décaféiné Allongé.....	2,20
Noisette.....	2,50
Grand Crème.....	4
Cappuccino.....	4,50
Tea, Infusion.....	3,50
Hot chocolate.....	4
Chocolat Viennois.....	5,50
Citron Chaud.....	5
Grog.....	7
Vin Chaud.....	5
Green chaud (Chartreuse et chocolat chaud).....	8
Irish Coffee.....	12