

Drinks

Prices in euros

Draft Beers

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

Extra syrup : 0€20.

Bottled Beers

Duvel Belgium 8°5 33cl	6
Chimay Bleue Belgium 9° 33cl	6
Corona Extra Mexico 4°6 33cl	6
Desperados France 5°9 33cl	5
Heineken Zéro Netherlands alcohol-free 33cl	5
La Bolée d'Armorique Cider France 5° 27,5cl	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
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
Orezza 100cl	8
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.....	8
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.....	10
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.....	11
Soleil Levant: Soho, orange juice, pineapple juice, apple juice, and a dash of grenadine.....	10
Chartreusito: Chartreuse Verte, sparkling water, brown sugar, lime, mint.....	12
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

Charcuteries platter

Assortment of charcuterie selected by us, cooked and raw ham (aged 15 months minimum), Coppa Corse, salad, pickles, butter, nuts.....18

Charcuteries and cheese platter

Assortment of charcuterie with Bleu de Montagne cheese, and cow's cheese, a touch of goat's cheese, and always salad.....20

Petit plaisir from Aquitaine

Tin of matured Aquitaine caviar (30g)
Served with sweet buttered toast and a shot of vodka, of course!.....85

Homemade foie gras maison

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

Soup of the day

✓ Chef's vegetable soup, garlic croutons, grated cheese, ideal for warming up.....15

Salads

La Cabri

✓ Bed of mixed greens and its garnish, goat cheese toasts with honey and Espelette pepper, homemade goat cheese rolls with herbs, raw ham, a pinch of seeds, tomato and walnuts.....19

La Montagnarde

✓ Bed of mixed greens and its garnish, Reblochon samoussa, pinch of seeds, shredded raw ham, new potatoes and cow's milk tomme cheese.....19

La Cezar façon Équilibre

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

Pasta

Linguines façon Carbonara

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

Linguines Truffées

✓ Linguine with cream sauce, Parmesan cheese and country 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, a 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

2 good steaks and your choice of cheese (blue cheese, goat cheese or Cheddar).....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

Chicken

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

Jéroburger

3 good steaks, 2 cheeses of your choice and enjoy your meal of course!.....30

Nabuburger

4 steaks (Crazy stuff!) 2 cheeses of your choice, for the foodies!
Good luck and genepi if we finish!!!.....35

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

Mountain Side

Coulant au Chèvre (225g)

✓ Melted cheese, "hot box" style, made with goat's milk, a product of the
Hautes-Alpes region, served with new potatoes, salad and cold cuts.....26

Oreilles d'âne maison

✓ Spinach lasagna with béchamel sauce, served au gratin with a green salad.
A specialty of Champsaur, it's a hot, gourmet, and vegetarian dish.....20

Tartiflette

Potatos gratin with Reblochon cheese, bacon, and onions
and its cream, served with green salad.....20

Savoyard fondue - Evenings only

✓ Three-cheese fondue, approximately 180g per person,
served with croutons and a bed of mixed greens.....23

Savoyard mushroom fondue - Evenings only

✓ We'll use the same one, but with mushrooms.....26

Extra plate of charcuterie: 7€

Dishes and Grills

Prices in euros

Dish of the day

Every day brings a new surprise,
don't hesitate to ask the waitresses!.....Checkout the blackboard

Duck skewers

Duck breast (approximately 340g) cooked on a griddle
Served with its honey sauce.....26

Manzo Tartaro

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

Steak haché façon bouchère

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

Beef steak of the moment

Just a good piece of beef, grilled on a griddle.
Don't hesitate to ask the wait staff about
the current cut of beef and its price.....Checkout the blackboard

Prime beef

Aged ribeye steak of approximately 500g, with Salish salt (smoked salt).....37

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....21

All served with a mixed salad and one of the following:
roasted vegetables / fries / new potatoes / linguine / green salad.
Extra sauce (Blue / Forest / Honey / Mustard / Peper): 3€.

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!
Priced by weight, served with homemade aioli and its linguine
with saffron cream and mesclun salad.....Price on the blackboard

Fish & Chips façon Équilibre

Breaded and fried cod fillets, served with its sauce.....19

Filet of John Dory

Filet of "John Dory" approximately 170g, mild chorizo sauce.....25

Some dishes take a little time to prepare.

Desserts

Prices in euros

Méli-mélo de fromages	
Assortment of cheeses and fig jam selected by us.....	11
Fromage blanc de campagne	
Served plain with honey or red berry coulis.....	7,50
Part de gâteau de la pâtisserie Fine	
Slice of cake made by the fine pastry shop of La Salle-les-Alpes.....	9
Café gourmand	
Decaf coffee or tea served with an assortment of petits fours.....	9
Moelleux au chocolat	
Homemade chocolate fondant with a caramel center, served with sorbet.....	9
Cheese Cake au Citron	
Homemade Lemon Cheesecake.....	9

Ice Creams

1 scoop, 2 scoops or 3 scoops.....	3/5/7
Vanilla, Chocolate, Coffee, Salted Caramel, Strawberry Lemon, Lime, Blackcurrant, Chocolate Mint, Passion Fruit Extra whipped cream: 1€50. Extra scoop: 2€.	

Ice Cream Sundies with Alcohol

Colonel	
Lemon and lime sorbet, vodka, whipped cream. Here we go!.....	10
Sherpa	
2 scoops of Bourbon vanilla ice cream, 1 scoop of lime ice cream, whipped cream, and genépi of course.....	10
Tropicale	
Passion fruit, lime, lemon, whipped cream, And his rum rinse.....	10
After 8	
Mint chocolate ice cream, dark chocolate ice cream, Get 27 and its whipped cream.....	10
Limoncello Cup	
Lime and lemon sorbet, limoncello and whipped cream.....	10

Ice Cream Sundies without Alcohol

Café liégeois	
2 scoops of Bourbon vanilla ice cream, 1 scoop of coffee, coffee and whipped cream.....	8
So british	
2 mint chocolate scoops, 1 chocolate scoop, whipped cream and its chocolate sauce.....	8
Fruity	
1 scoop of blackcurrant, 1 scoop of lemon, 1 scoop of passion fruit, whipped cream and red fruit coulis.....	8
Dame Blanche	
2 scoops of vanilla ice cream, chocolate sauce, whipped cream.....	8
Emmanuelle	
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.
Calvados VSOP 40°	7
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
Russian Standard 40°	6
Gin Gibson's 40°	6
Tequila Lola 40°	6

Whiskies

4cl.

Bruichladdich 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°.....	14
Balvenie 12 ans 40°.....	13
Glenmorangie 12 ans 40°.....	10
Akashi Japon 40°.....	12
Woodford Reserve Bourbon 43,2°.....	11

Rums

4cl.

Saint James 40°.....	6
Sailor Jerry 40°, Captain Morgan 35°.....	7
Diplomatico 12 ans 40°, Damoiseau Gold 40°.....	10
Kraken 40°.....	9
Zacapa 25 ans 40°.....	15

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
Citron Chaud.....	5
Grog.....	7
Vin Chaud.....	5
Green chaud (Chartreuse et chocolat chaud).....	8
Irish Coffee.....	11