



DEMEURE SAUVAGE

— VILLARD RECULAS —

Bistro Side

For reservations: +33 6 86 30 87 54

TO SHARE

Mixed Platter (€25)

Selection of local cured meats and cheeses:

Goat's milk Tomme from Villard-Reculas, Bleu du Vercors, St-Marcellin, Comté, Tomme de Chartreuse, wild garlic butter.

STARTERS

- "Demeure-style" Egg - Pumpkin Mousseline - Crispy Bacon Tuile (€14)
- Creamy Pumpkin Soup - Grenoble Walnuts - Croutons - Toasted Seeds (€12)
- Dozen Snails - Garlic & Parsley Butter (€15)
- Foie Gras Terrine - Toasted Bread - Homemade Fig Jam (€19)
- Green Salad - Blueberry Vinaigrette - Toasted Seeds - Grenoble Walnuts - Croutons (€7.50)

MAIN COURSES

- Savoyard Sausages, red wine sauce, polenta (24,50€)
- Creamy Pumpkin Soup (Main Course Portion) served with Salad (€22)
- Duck Breast cooked at Low Temperature - Potatoes - Winter Vegetables (€28)

MOUNTAIN SPECIALTIES

- Croziflette
Isère crozets pasta - Reblochon cheese - Smoked pork belly - Onions - Full cream - Salad (€26)

- Fondue (minimum 2 people)

“Classic”: Beaufort - Comté - Emmental - Bread cubes - Salad
(€29/person)

“Villard-Reculas Goat Cheese”: Goat raclette cheese *La Chèvre...rie* -
Comté - Emmental - Bread cubes - Salad (€30/person)

Add-ons:

- Dry-cured ham (2 slices) +€3
- Porcini mushrooms +€3/person

- Raclette from the Wheel (minimum 2 people)

“Classic”: Raw cow’s milk raclette (€33/person)*

“Villard-Reculas Goat Cheese”: Goat raclette *La Chèvre...rie*
(€34/person)*

*Includes cured meats, potatoes and salad

CHEESES

Cheese Selection (€14)

Goat’s milk Tomme from Villard-Reculas, Bleu du Vercors,
St-Marcellin, Comté, Tomme de Chartreuse

HOMEMADE DESSERTS

- Blueberry Shortcrust Tartlet - Artisan Chocolate Ice Cream - Whipped Cream (€12)
- Chocolate Lava Cake - Artisan Vanilla Ice Cream - Whipped Cream (€13)
- Green Chartreuse Crème Brûlée (€9.50)
- Ice Creams: Vanilla, Milk Chocolate, Strawberry, Lemon, Chartreuse
 - 1 scoop €3.50
 - 2 scoops €5.60
 - 3 scoops €7.50
 Whipped cream supplement +€0.50

CHILDREN’S MENU

(Up to 10 years old)

- “Children’s Raclette” - with cured meats, potatoes and salad (€14/child)

Condition: one adult raclette for 2 people ordered at the table.

- **"Children's Fondue" - Beaufort, Comté, Emmental, bread cubes, salad (€12/child)**

Condition: one adult fondue for 2 people ordered at the table.

- **"Children's Croziflette" - Isère crozets, Reblochon, smoked pork belly, onions, full cream, salad (€10)**
- **Artisan Pizza (choice of):**
 - Margherita €14.50
 - Queen (ham & mushrooms) €16
 - Four cheeses €18

Homemade Desserts

- **Chocolate lava cake (child size) €11**
 - **Crème brûlée (non-alcoholic) €8.50**
 - **Ice cream (bowl):**
 - **1 scoop €3.50**
 - **2 scoops €5.60**
 - **3 scoops €7.50**
- Whipped cream supplement +€0.50**