



Welcome to l'Auberge de la Croix Perrin,

*Cooperatively with the kitchen team led by our new Chef David Giroud,
We made a seasonal menu reflecting on summer colours.*

*From raw products, we ensure our customers
« Homemade » meals.*

*We hope that the Chef creativity and the service efficiency will delight
you.*

All the team is here to make sure you're having a great time.

Bon appétit

Laurent Chevrier

A la carte

Starters

- ❖ *Frogs' legs* 13€
Sweet Chili sauce, garlic et lime, coriander
- ❖ *Wild Boar terrine* 17€
Herb confit
- ❖ *Foie Gras duo* 21€
Red onion chutney, Côtes de Gascogne verrine
- ❖ *Salmon Gravlax* 16€
With chef's sauce
- ❖ *Fried spring rolls stuffed with Vercors cheese* 12€
Sweet Chili sauce
- ❖ *Vegetables cappuccino* 10€
Butternut soup, carrot and sweet potato
- ❖ *Crème Brulée with Foie Gras* 16€
Chef curiosity

Main courses

- ❖ *Sea bass filet* 24€
Dill sauce
- ❖ *Zander fillet* 23€
Pesto sauce
- ❖ *Stir-fried beef with onion Thai way* 22€
Ginger, lemongrass, fresh coriander
- ❖ *Lacquered belly pork* 25€
Caramelized in slow cooking
- ❖ *Frog's legs* 26€
Sweet Chili sauce, garlic et lime, coriander
- ❖ *CroixPerrin's salad* 21€
Blue Cheese, Saint-Marcelin, nuts of Grenoble, truffled ham
- ❖ *Blanquette of Scallops with Mushrooms* 27€
- ❖ *Japanese Beef Tataki* 24€
Soy sauce, Ginger and Coriander
- ❖ *Lamb Shank with red sauce* 25€
- ❖ *Risotto with porcini mushrooms* 21€

All of our meat come with vegetables and Gratin Dauphinois (potato gratin)

All of our fish come with truffle mashed potato and vegetables of the day

The discovery menu to share (for two people)

109€

*You're having a hard time to make a choice ? Why choose ?
Let us pick the best of the menu for you.
Like that, you can appreciate the creations of our kitchen team.
Each boards can be chosen individually.*

Sarters board **40€**

Foie gras, Rabbit terrine, Fried smelt, Fried spring rolls, Frogs' legs, crème brûlée with foie gras.

Main course board **54€**

*Beef filet, Duck breast, stir-fired beef and onion, belly pork,
Baked potato, lemon and chives cream, vegetables of the day.
Two sauces can be chosen.*

The sweet share plate of La Croix Perrin 20€

*Small crème brûlée, Small chocolate mousse, Small duet tiramisu (red fruits or caramel coulis)
Small apple pie, Macaron, Vanilla ice cream*

Match your plate with the good wine choose by our cellerman (3 glasses of 10cl) 18€

For each binome successfully finishing the three plates, two glasses of champagne on the house

For the little ones (- de 11 years)

One main course + Dessert = 14.50€

Main course

(Every dish come with potato gratin et vegetables of the day).

<i>Sea bass filet</i>	<i>or</i>	<i>Bœuf filet</i>
<i>Ham</i>	<i>or</i>	<i>Cream ravioles</i>

Desserts

<i>2 scoops of ice cream</i>	<i>or</i>	<i>Tiramisu of the moment</i>
<i>Crème brûlée</i>	<i>or</i>	<i>Chocolate mousse</i>

Plancha

Heart of Sirloin 25€

•
Duck breast 24€

•
Beef rib 400g 32€

*Thoses dishes come with baked potato, lemon and chives cream, baked cherry tomato, vegetables of the day.
Sauces : peppercorn, Blue cheese ou chorizo*

Our poached ravioles



Truffle 23€

•
Blue cheese 19€

Chorizo 19€

•
Forestry 20€

To finish... An homemade treat

- ❖ **Home Made Tarte Tatin** 10€  The order as to be made at the beginning of the meal
Vanilla ice cream
- ❖ **Chocolate fondant** 9€  The order as to be made at the beginning of the meal
Vanilla ice cream
- ❖ **Cheese plate from our region and red onion chutney** 12€
(Blue cheese, Tomme du Dauphiné, Saint Félicien, Vercoret)
- ❖ **Faisselle** 6€
Cream, coulis or honey
- ❖ **Chocolate mousse** 8.50€
- ❖ **Vegan Praline Millefeuille** 10€
- ❖ **Salted Butter Caramel and Spéculos Tiramisu** 9.50€
- ❖ **Gourmet coffee** 11€
Depends on the chef greed (two more euros for the gourmet tea)
- ❖ **Colonel and his variations** 9.50€
 - *Lemon ice cream, vodka*
 - *Lemon and lime ice cream, limoncello*
 - *Chartreuse ice cream, Chartreuse verte (+ 0.50€)*
 - *Mint chocolate ice cream, Get 27*
- ❖ **The sweet share plate of La Croix Perrin (for 2 person)** 20€
Small crème brûlée
Small chocolate mousse
Small duet tiramisu (red fruits or caramel)
Small apple pie
Macaron
Vanilla ice cream

Half board menu

(Starter, main course and dessert)

Sarters...

- ❖ *Salmon Gravlox*
With chef's sauce
- ❖ *Fried spring rolls stuffed with Vercors cheese*
Sweet Chili sauce
- ❖ *Vegetables cappuccino*
Butternut soup, carrot and sweet potato
- ❖ *Crème Brulée with Foie Gras*
Chef curiosity

Main courses...

- ❖ *Sea bass filet*
Pesto sauce
- ❖ *Lacquered belly pork*
Caramelized in slow cooking
- ❖ *Stir-fried beef with onion Thai way*
Ginger, lemongrass, fresh coriander
- ❖ *Our poached ravioles*
Truffle, Blue cheese, chorizo or crayfish
- ❖ *CroixPerrin's salad*
Blue Cheese, Saint-Marcelin, nuts of Grenoble, truffled ham
- ❖ *Vercors salad*
Blue cheese, Saint-Marcellin, walnut from Grenoble, truffle ham

Desserts...

- ❖ *Home Made Tarte Tatin* 10€
Vanilla ice cream
- ❖ *Chocolate mousse*
- ❖ *Faïsselle*
Cream, coulis or honey



The order as to be made at the beginning of the meal

*A little treat for 39.50€
(Starters, main course and a dessert)
Starters - main course 34€
Main course - Dessert 32€*

Starters...

- ❖ *Wild Boar terrine 17€*
Herb confit
- ❖ *Fried spring rolls stuffed with Vercors cheese*
Sweet Chili sauce
- ❖ *Vegetables cappuccino*
Butternut soup, carrot and sweet potato
- ❖ *Crème Brûlée with Foie Gras*
Chef curiosity

Main courses...

- ❖ *Sea bass filet*
Pesto sauce
- ❖ *Japanese Beef Tataki*
Soy sauce, Ginger and Coriander
- ❖ *Lacquered belly pork*
Caramelized in slow cooking
- ❖ *Lamb Shank with red sauce*
- ❖ *Risotto with porcini mushrooms*

Dessert...

- ❖ *Chocolate fondant*
Vanilla ice cream
- ❖ *Home Made Tarte tatin*
Vanilla ice cream
- ❖ *Faïsselle*
Cream, coulis or honey
- ❖ *Chocolate mousse*
- ❖ *Colonel and his soldiers*



The order as to be made at the beginning of the meal



The order as to be made at the beginning of the meal