

### starters

Charcuterie or charcuterie & cheese board	14,00 €
Homemade foie gras terrine	16,00 €
Soup of the day	12,00 €
Marrowbone fleur de sel and toast	12,50 €

### salads

Caesar chicken, soft-boiled egg, Roquefort, croutons, green apple, tomatoes, red onion	15,50 €
Champsaur raw ham, Abondance toasts, potato tourtons, tomatoes, red onion, walnuts	16,50 €
Boussardine goat's cheese toasts, bacon pieces, tomatoes, red onion, walnuts	15,50 €
Thaï bowl rice noodles, grated carrots, red cabbage, soy sprouts, shrimps, palm heart, spring onions, cumbawa, lemongrass, coriander, peanuts	17,00 €

### Chaz' burgers butcher-style hamburgers (180 g)

Cheeseburger Cheddar, tomato, red onion, salad	15,50 €
Montagnard bacon, Reblochon, Cheddar, tomato, red onion, salad	17,00 €
Fermier goat's cheese, Cheddar, red onion, tomato, salad	17,00 €
Italian mozzarella, Cheddar, tomato, red onion, pesto dressing, rocket	17,00 €
Veggie provencal quinoa steak, mesclun, tomatoes, red onions and pesto sauce	15,00 €
Black Chaz sundried tomato bread 200g black angus minced steak, homemade barbecue sauce, red cheddar, fried onions roquette salad	22,00 €

supplement for egg or bacon : 2 € / both : 3 € / foie gras escalope : 5 €

### hot dishes

Warm house-made tart with salad* *Supplement for chips 3 €	13,00 €
Baked cheese creamy Hautes Alpes raw cow's milk cheese (230 g), mesclun, tomatoes, red onion, walnuts, potatoes, toast	18,50 €
Dish of the day	15,00 €
Fried eggs and bacon served with chips and salad	12,00 €
XXL croque-monsieur farmhouse bread, cooked ham, bechamel and grated Emmental, all baked in the oven and served with chips and salad	14,00 €
Chaz hot dog brioche bread, Frankfurter sausage, fried onion, crispy bacon, grated cheese and mild mustard, served with chips and salad	13,50 €
Tartiflette served with salad	16,00 €
Tartimorels served with salad	19,00 €
Tarticeps served with salad	18,00 €
House-made lasagne served with salad	14,00 €
Wild spinach gratin or "Oreilles d'âne"	15,50 €
Linguine - with truffles summer truffle sauce, truffle shavings, Parmesan	20,00 €
- with morels morel sauce, Parmesan	17,50 €
- bolognese sauce, grated cheese	13,00 €
- with salmon salmon sauce	16,00 €

### meat

Beef carpaccio* salad, olive oil, lemon, basil, Parmesan, pesto	15,00 €
Beef tartare* knife-cut and prepared	19,00 €
Butcher-style minced beef** (180g) tomato, red onion	13,50 €
Rib steak for 1** (400g)	25,00 €
AAAAA** andouillette	17,00 €
Whole duck breast	25,00 €
Lamb chops from the Hautse Alpes (local) - 3 pieces	24,50 €

\*side dish of your choice: chips, salad or side dish of the day  
\*\*supplement for sauce of your choice : pepper, Roquefort or ceps 2 € / morel 3 € / truffles 5 €

### buckwheat pancakes

gluten free, served with salad	
Montagnarde raclette cheese, raw ham	12,00 €
Ham & cheese	10,50 €
Complète ham, cheese, egg	11,50 €
Super complète complète + parsley mushrooms	12,50 €
Vegetarian ratatouille, egg, parmesan	12,50 €
Crêpe maker's special	ask us !

### sweet crêpes

Sugar	4,00 €
Butter & sugar or sugar & lemon or jam	4,50 €
Chocolate or Nutella	5,00 €
House-made salted butter caramel	6,00 €
Honey lemon	6,00 €
Iceberg scoop of vanilla ice cream, hot chocolate	7,00 €
supplement for whipped cream	2,00 €

### desserts

Hautes-Alpes cheeses bleu du Queyras, raw cow's milk cheese, goat's cheese, mesclun, walnuts	9,50 €
Country fromage blanc	6,50 €
supplement for blueberries or honey	0,50 €
House-made chocolate lava cake	8,00 €
Chaz' profiteroles	9,50 €
Apple, strawberry and rhubarb crumble	8,00 €
Apple tart	8,00 €
Colonel lemon ice cream, 2 cl vodka	8,00 €
Coffee or tea with miniature desserts	9,00 €
supplement for scoop of ice cream	2,00 €
supplement for hot chocolate	2,00 €

### coffee, chocolate, hot drinks

Coffee, Espresso	2,00 €
Decaf	2,20 €
Double espresso	4,00 €
Hot lemon and honey	4,00 €
Hot chocolate, Latte	4,00 €
Irish Coffee (4 cl Irish whiskey, coffee, sugar, cream)	9,50 €
Mexican Coffee (4 cl Kahlúa, coffee, cream)	9,50 €
Italian Coffee (4 cl Amaretto, coffee, cream)	9,50 €
Green Chaud (1 cl Green Chartreuse, hot chocolate)	7,00 €
20 cl Boussardes hot wine	4,00 €

### teas & infusions

Folliet Organic Teas	4,00 €
Earl Grey Flower, Darjeeling, Chinese Gunpowder Green, breakfast, lemon, Green tea with mint, Superior Rooibos (red bush) tea from South Africa	
Folliet Infusions	3,00 €
Peppermint verbena, des Alpes, Verbena, Linden	

## Children's Menu : 12,50 €

Selection :

Hamburger\* / chicken nuggets\* / breaded fish goujons\* sausage\* / pasta bolognese

\* served with chips, pasta or side dish of the day

Followed by a fromage blanc or an ice cream