



ANGLAIS



LE RUSTIQUE

RESTAURANT

ENJOY YOUR MEAL!

The wait is sometimes present,
car our fresh products
are prepared to order.



You're welcome at 10pm
For reservation after 10pm please call before



CB - Minimum 20€

ORIGINES DE NOS VIANDES (FRANCE)



BŒUF PATUR'ALP

&

AGNEAU GUIL & DURANCE

Issu d'élevages des Hautes Alpes ou des Alpes de Haute Provence, les animaux sont en estive l'été et nourris au foin et céréales de l'exploitation l'hiver.

Nos viandes sont découpées
par la Société Alpine de Boucherie à Briançon






SPECIALITIES AND ONLY DISHES


PLANCHE DU RANDONNEUR (HOT) 33€
 Brochette of lamb, cured country ham, the chef's pâté, salad,
 tomato, gratin, soft white cheese

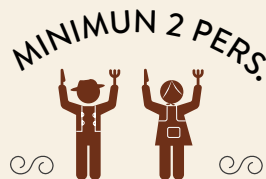
PIEDS ET PAQUETS D'AGNEAU FARCI (regional speciality) 23€

**REGIONAL
DISH**

TARTIFLETTE  (1 pers.) 25€
 cured country ham, salad

**For amateurs
meat and
a big hunger**

LA BROCHETTE MÉDIÉVALE  (env. 400g) 39€
 with garnish, beef



CHEESE FONDUE BRIANÇONNAISE WITH MORELS
 AND MUSHROOMS and side Salad PRICE/PERS. 33,50€

CHEESE FONDUE BRIANÇONNAISE WITH "CÈPES"
 and side Salad 31,50€

FONDUE BRIANÇONNAISE FORESTIÈRE
 avec sa salade verte 30,50€

CHEESE FONDUE WITH "BLEU DU QUEYRAS"
 avec sa salade verte 30,50€

**WITH
3 CHEESES**

HOT CHEESE 33,50€
 assortment of cheese, cured country ham, potatoes, salad


FONDUE BOURGUIGNONNE WITH FRENCH FRIES 37€
 200g per person "Rumsteak Patur'Alp"

34€
PRICE/PERS.

TRADITIONAL

RACLETTE

a mountain melted cheese speciality
composed of different
varieties of cured porkmeat,
potatoes and side salad 400g per person

MINIMUM 2 PERS.




from unpasteurised milk

28€
PRICE/PERS.

with 3 cheeses

FONDUE SAVOYARDE

with a side salad

MINIMUM 2 PERS.




ANOTHER DISHES

SUGGESTION OF THE DAY	18€
GRILLED RUMSTEACK MAÎTRE D'HÔTEL	23€
GRILLED RUMSTEACK GRAIN MUSTARD SAUCE	24€
GRILLED RUMSTEACK WITH ROQUEFORT BLUE CHEESE	24,50€
“STEAK TARTARE” WITH FRENCH FRIES	23€
FRENCH FRIES (PLATE)	3,80€

All our dishes are served with fresh vegetables.



A LA CARTE

OUR SALADS

SALADS COPYERS

RUSTIQUE SALAD	14,50€
Lettuce, cubes of bacon, toasted bread, grated carrots, apples and tomatoes	
MÉLÉZIN SALAD	16€
Lettuce, eggs, bacon, tomatoes, hot goats cheese on toast	
COUNTRY-WOMAN SALAD	15€
Lettuce, Pancette, Bleu du Queyras and tomatoes	
SIDE SALAD	6,50€



OUR STARTERS

LOCAL CURED HAM	17,50€
THE CHEF'S PÂTÉ	14€
STARTER OF THE DAY	14€



HOT STARTERS

BURGUNDY SNAILS, 12	19,50€
6 SNAILS	12,50€
SOUP OF THE DAY	9€



OUR SPECIALITIES DU RUSTIQUE

OUR FRESH LOCAL TROUT



All
our trouts
are prepared
at the time

FRIED IN BUTTER WITH LEMON JUICE	21€
WITH ALMONDS AND CREAM	24€
CHEF'S STYLE WITH RED BERRYS AND RED WINE	24€
WITH ROQUEFORT BLUE CHEESE	22,50€
WITH ORANGE SAUCE	22,50€
WITH PERSILLADE, Chopped parsley and garlic	22,50€
WITH CALVADOS (Apple Brandy)	25,50€
A LA PROVENÇALE, With tomatoes, garlic, olives	24€
WITH LEEK SAUCE	21,50€
WITH CREAMED GARLIC	24€
WITH RED BERRIES	25,50€



For a good appetite
we advise you...

Cured Local Ham

or

Melezin Salad

Lettuce, eggs, bacon, tomatoes, hot goats cheese on toast



Rumsteak with Roquefort sauce

or

Trout with Red Berries

or

Pieds et Paquets



Plate of Cheese



Dessert



Any change in the dish is liable to an additional charge for 2€ or 3€



Rustique Salad

*Lettuce, cubes of bacon, toasted bread,
grated carrots, apples and tomatoes*

or

Soup of the Season

or

Chef's Pâté

or

Country-woman Salad

Lettuce, Pancette, Bleu du Queyras and tomatoes

or

Surprise Starter



Today's Suggestion

or

Grilled Rumsteak «Maître d'Hôtel»

or

Grilled Rumsteak Grain Mustard Sauce

or

Trout with Leek Sauce



Plate of Cheese

or

Dessert



Any change in the dish is liable to an additional charge for 2€ or 3€



ONLY LUNCH
FORMULES

STARTER
∞
DESSERT

17€

OU

MAIN
COURSE
∞
DESSERT

23€

**FORMULES TO CHOOSE
IN THE MENU 33€**

children's UP TO 8 YEARS MENU

STARTER

Salad of raw Vegetables

or

Chef's Pâté

MAIN COURSE

Cooked Ham

or

omelet

Day's Vegetables

or

Chips

DESSERT

Ice Cream (2 scoops)

10,50€

STARTER + MAIN COURSE
+ DESSERT

9€

MAIN COURSE + DESSERT

OUR OMELETTES



All our omelettes
are accompanied with side salad



Origine Hautes-Alpes

NATURE	10,50€
CHEESE	13€
CHEESE HAM	14€
POTATOES & BACON	15€





OUR DESSERTS

For both menus

“FAISSELLE” WITH FRESH CREAM OR RASPBERRY SAUCE	7€
PLATE OF CHEESE	11,50€
ICE CREAM (2 scoops)	8€
ICE CREAM (3 scoops)	8,50€
CARAMEL CREAM	7€
CHOCOLATE CREAM	8€
FLOATING ISLANDS	7,50€
APPLE TART	8€
DESSERT DU RUSTIQUE English cream, liquor ice with ice mint	8,80€
MERINGUE NESSE WITH WORTLEBERRY SCOOP	8,80€

“A LA CARTE” OR + 2,50 E FOR THE MENUS

APPLE TART	12€
COLONEL Sorbet Citron, Vodka	12,50€
COUPE ICEBERG Glace Menthe, Get 27, Chantilly	12,50€
COUPE DIJONNAISE Cassis, Crème de Cassis, Chantilly	12,50€
IRISH COFFEE Coffee, Whisky, Chantilly	14€
COUPE DES ALPES Sorbet Génépi, Alcool Génépi	12,50€
COUPE WILLIAMS Sorbet Poire, Eau de Vie de Poire	14€
BANANA SPLIT	12,50€
CAFÉ GOURMAND	8€
Whipped Cream	2€



THANKS YOU FOR YOUR VISIT
AND HOPES TO SEE YOU SOON



UN CADEAU A OFFRIR ?

Notre restaurant mettra les petits
plats dans les grands pour fêter
un anniversaire, Noël
ou tout autre évènement...

04 92 21 00 10

www.restolerustique.fr

