

# THE BAR PEOPLE



## TAPAS

STARTING AT 17H

<b>Charcuterie board</b> Ham, terrine, chorizo, raw ham	<b>20€</b>
<b>Cheese board</b> Goat, blue, abundance, county	<b>20€</b>
<b>Mixed board</b> Raw ham, terrine, county, abundance	<b>20€</b>
<b>Vegetarian Threesome</b> Crunchy vegetables, tzasiki, tapenade	<b>10€</b>
<b>Mountain Bruschetta</b> Ham, potato, raclette cheese	<b>12€</b>
<b>Bowl of fries</b>	<b>5€</b>

## SPECIALTIES

FOR 2 PEOPLE

<b>Mont d'Or Roast AOP</b> Salad, baby potatoes, raw ham, cooked ham	<b>32€</b>
<b>Tartiflette</b> with salad	<b>36€</b>
<b>Raclette</b> 700g of cheese, salad, raw ham, cooked ham, potatoes	<b>50€</b>

## CHILDREN'S MENU

**- 10€ -**

(excluding drinks)

### DISHES

**Breaded fish or breaded chicken or cordon bleu + fries or green beans**

### DESSERT

**Cottage cheese with coulis or compote apples**

## DISHES

<b>Fish le camp &amp; chips</b> Gourmet salad	<b>16€</b>
<b>Fish from the criée</b> Risotto and butternut	<b>18€</b>
<b>The People Burger</b> Chopped steak 150g, onion compote, bacon, smoked raclette, fries, salad, chef's sauce	<b>18€</b>
<b>Butcher's piece</b> Piece of the moment 180g, potato mille-feuille, carrot tops, Sassenage blue sauce	<b>21€</b>
<b>Kid's ravioli</b> Spinach ricotta, parmesan cream	<b>17€</b>
<b>Salad by MR Marcellin</b> Salad, brioche toast from St Marcellin, honey, walnuts	<b>14€</b>

## DESSERTS

<b>Cheese tronche de cake</b> Red or passion fruit coulis	<b>8€</b>
<b>Vanilla creme brulee</b>	<b>8€</b>
<b>Chocolate cake</b> Salted butter caramel custard	<b>8€</b>
<b>Gourmet coffee</b> Madeleines, brownies, panna cotta	<b>8€</b>

## TODDINGS

<b>Fries, potato mille-feuille, salad, green beans</b>	<b>4€</b>
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# FOOD

**FOLLOW  
US**

