

To share...

Crispy Dauphiné Ravioles	6
Beetroot hummus	9
grilled toasts	
Roasted Saint Marcellin cheese	10
honey, walnuts & toasts	
Smoked salmon plate	12
citrus condiments	
Cold meat	19

Starters

Eggs & truffle mayonnaise	9
Escargots & parsley butter	10/18
6 or 12 pieces	
Smoked trout press	12
lentils & tomato coulis	
Pot au feu style terrine	15
gribiche sauce	

Salads

Cesar	19
with crispy chicken !	
Dauphinoise	20
breaded Saint-Marcellin cheese, cured ham, crispy Dauphiné ravioles & walnuts	

Dish of the day

19

Pasta

Dauphiné ravioles	20
morel mushroom sauce	
Linguine "à la meule"	22
truffle cream	

Fish

Trout "à la grenobloise"	23
lemon, capers & parsley	
Grilled octopus	26
parsley & crushed hazelnuts	
Monkfish blanquette	26

Meat

Burger PoMo	20
bun, caramelized onions, beef patty, Saint Marcellin cheese sauce & cured ham	
Beef tartare	22
300g beef onglet	24
pepper sauce	
Veal milanese	26
tomato linguine	
Puff pastry with sweetbreads	26
morel mushroom sauce	
Lamb shank	28
garlic & thyme sauce	

Vegetarian

Roasted pumpkin	19
butternut puree, mushrooms, chestnuts & parsley	

Desserts

Cottage cheese sugar or cream or blueberry jam	6
Cheese platter	10
Gourmet coffee	8
Fresh fruit salad sorbet	10
Home made pastries	11

Ice creams

PoMo coupe	10
caramel & vanilla ice cream, salted caramel sauce, crumble & whipped cream	

Flavours

vanilla, chocolate, coffee, caramel, raspberry, strawberry, lemon, passion fruit, Chartreuse, Génépi

The scoop	3
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