





Our Starters

Salmon Gravlax 	16,80€
<i>Cooked salmon, marinated on site with coarse salt and dried red berries</i>	
Homemade Foie-gras 	16,50€
Charolais beef tartare	15,90€
"Farandole des 3 Massifs" Salad	16,50€
<i>Green salad, cherry tomatoes, hard boiled egg, cured ham, bread gratin with 3 cheeses (reblochon, bleu de Sassenage, tome)</i>	
Dauphinoise Salad	15,50€
<i>Green salad, cherry tomatoes, breaded egg, fried ravioli, Sassenage blue cheese, Grenoble walnuts</i>	
Caesar Salad	15,00€
<i>Green salad, cherry tomatoes, egg, breaded chicken, croutons, parmesan cheese</i>	
Tomato tart tatin et sa salade verte	13,00€

Our meat dishes

Fillet of beef	31,50€
<i>Gratin dauphinois with seasonal vegetables and a forest mushroom sauce</i>	
Charolaise entrecote	24,80€
<i>Forest mushroom sauce, french fries and greed salad</i>	
Confited lamb shank with bouquet garnis	23,50€
<i>Gratin dauphinois and seasonal vegetables</i>	
Andouillette 5A	22,50€
<i>Gratin dauphinois with seasonal vegetables and a mushroom sauce</i>	
Milanaise veal escalope 	19,80€
<i>Linguine and homemade tomatoe sauce</i>	
Flank steak	16,50€
<i>French fries, green salad and a pepper sauce</i>	
The Quai's signature burger 	16,80€
<i>Meat prepared by us, reblochon cheese, french fries and green salad</i>	
Chicken burger	15,80€
<i>Breaded chicken, cheddar cheese, french fries and green salad</i>	

Side dish supplement 4€

Side dish changes 2€

Fries / Gratin Dauphinois / Vegetables / Pasta / Risotto

"A list of allergens is available on request.

The origin of our meat is visible on the screen in the restaurant"

Our fish dishes

Our fish dishes are served with risotto and seasonal vegetables

Bass fillet	22,50€
Salmon fillet	21,80€
Tuna steak	19,80€
Vegetarian dish 	14,50€

At the discretion of the Chef

Our pasta dishes

Our pasta dishes are served with a small salad

Dauphiné ravioli and Sassenage blue cheese sauce	16,50€
Dauphiné ravioli and mushroom sauce	15,50€
Dauphiné ravioli and a cream sauce	14,50€
Linguines arrabbiata	14,50€

"A list of allergens is available on request.


The origin of our meat is visible on the screen in the restaurant"

Our Desserts

8.50€

Plate of 3 cheeses

7.00€

Tiramisu of the moment 

Soft chocolat cake

Crème brûlée

Tart Tatin

Lemon meringue pie

6.00€

Faisselle plain or with cream

7.90€

Café gourmand

A Fraica "excellence" coffee
with mignardises

3.50€

Café douceur

A coffee with 1 mignardise



OUR LUNCHTIME OPTIONS

only at lunchtime monday to friday

12.50€

Dish of the day

18.50€

Dish of the day

&

Dessert of the day



THE QUAI'S MENU

lunch and dinner choose from the menu**

36€

Starter

Main course

Dessert

* A supplement of +5€ for the Charolaise entrecote

*Off menu Fillet of beef



Pour vos événements privés ou professionnels nous proposons des services personnalisés dans notre restaurant ou dans un de nos espaces privés

Nous contacter:

commercial@hoteleuropole.com

04.76.49.51.52



MENU BAMBINS

served with french fries or vegetables

12,80€

Steak of minced beef

OU

Breaded chicken



1 Syrup &

1 Scoop of ice cream