Welcome to the Auberge de la Croix Perrin,

We welcome you to this historical venue. This former forester's house was built in 1912 and updated over time while preserving its lush green setting. The establishment was taken over in 2017 by the current management.

In collaboration with our head chef David and his kitchen team, we have designed a menu that evolves with the seasons. Using raw ingredients, we guarantee our guests homemade dishes.

We hope that the creativity of our offerings and the efficiency of our service will delight you. The team is here to ensure you have a pleasant experience.

Laurent Chevrier

Find our latest updates on social media

Share your experience on review platforms…

www.vercors-hotel.com

Net prices in Euros, taxes and service inclued.

Starters

Egg mimosa, the classic 7.50€

Grandmother's style, creamy heart whipped with mustard, delicate touch of herb mayonnaise, chive sprinkles

Truffle Egg Mimosa 11€

Same recipe as the classic, served with truffe

Snail ravioli *- served with parsley cream sauce* 13€

Duo of foie gras *- Terrine and poached in red wine* 20€

Salmon gravelax *- Spiced with star anise and coriander* 15€

Beef gravelax *- Spiced with star anise and corainder* 15€

Frog legs *- Garlic and parsley butter sweet chili sauce, lemon* 14€

Focaccia *– Topped with truffe ham* 12€

Croix Perrin's « Cervelle de Canut » 14€

Gravlax, shrimp, shallots, chives, garlic

Foie gras Crème Brûlée *- The chef's curiosity* 16€

Kids'menu (-11 ans) 14.50€

Main dish + Dessert

- **Beef fillet or sea bass fillet or cooked ham**

Served with Dauphinois gratin and vegetables, or mashed potatoes and vegetables

- **Creamy Ravioles**

Dessert choice:

Chocolate mousse or 2 scoops of ice cream

Flavors : vanilla, chocolat, strawberry, rasperry, lemon, lime, coffee, caramel, blueberry, chocolat mint.

Main Courses

Croix Perrin Salad 20€

Vercors Blue cheese, truffle ham, and Grenoble walnuts

Surf and turf Salad 21€

Where meat gravlax meets fish gravlax

Sea bass fillet - *White butter sauce* 24€

Pike-perch fillet - *sorrel sauce* 24€

Grilled octopus - *Garlic and parsley* 24€

Beef Tataki - *Japanese style, Karaage sauce* 25€

Pork Ribs – *Slow-cooked, caramelized* 25€

Veal Tagine- *Served with zucchini turnips and carrots* 25€

All our meats are served with Dauphinois Gratin and seasonal vegetables (except for our veal tagine)

All our fish dishes are served with mashed potatoes and seasonal vegetables.

Mountain Specialities

Price per person, minimum 2 people

Plain cheese fondue 24€

Served with salad

Morel cheese fondue 28€

Served with salad

Extra charcuterie board (per person) 10€

From the plancha

Whole duck breast -*Red fruit sauce or pepper sauce* 24€

Beef Fillet - *Choice of sauce : pepper, morel mushroom or Blue cheese* 30€

Frog legs – *Garlic and parsley butter, sweet chili sauce, lemon* 26€

Served with Dauphinois Gratin and seasonal vegetables

Poached French Ravioles

With Bleu du Vercors Cheese and fresh cream 21€

With Truffle 25€

With Tomato and Shrimp 21€

Desserts

Molten chocolat cake *(please order at the beginning of the meal)* **10€**

Melting core, served with vanilla ice cream

« Jardin Renversé » **9€**

Reinterpreted chocolate mousse, cocoa crumble

Blueberry tart *Almond base* **10€**

Tarte Tatin *- Served with vanilla ice cream* **10€**

Gourmet Coffee *- (gourmet tea option : 2€)* **11€**

Croix Perrin Platter *-* **20€**

Chef's surprise selection to share between 2 poeple

Dessert of the day *- According to day and season* **9€**

Regional Cheese platter **9€**

Faisselle (fresh cottage cheese) *- According to day and season* **6€**

Ice creams and sorbets

Flavors : Vanilla, Chocolate, Strawberry, Raspberry, Lemon, Lime, Coffee, Caramel, Chocolate Mint, Chartreuse, Rum Raisin

1 Scoop : 3.00€ **2 Scoops : 5.50€** **3Scoops : 8.00€**

Extra Whipped Cream : 1.50€

Liquor Ice cream bowls :

Colonel *- Lemon ice cream with vodka*

L'italienne *- Lemon and lime ice cream with limoncello*

After Eight *- Chocolate mint ice cream with Get 27*

« Petit Plaisir » Menu

Starter + Main + Dessert : 39.90€

Main + Dessert : 33.90€

Starter + Main : 35.90€

Starters

Snail ravioli - *served with parsley cream sauce*

Frog legs - *Garlic and parsley butter sweet chili sauce, lemon*

Focaccia – *Topped with truffe ham*

Croix Perrin's « Cervelle de Canut »

Gravlax, shrimp, shallots, chives, garlic

Foie gras Crème Brûlée - *The chef's curiosity*

Main Courses

Sea bass fillet- *White butter sauce*

Pike-perch fillet - *Red wine sauce*

Beef Tataki - *Japanese style, Karaage sauce*

Pork Ribs – *Slow-cooked, caramelized*

Veal Tagine- *Served with zucchini turnips and carrots*

Desserts

« Jardin Renversé » -*Reinterpreted chocolate mousse, cocoa crumble*

Blueberry tart -*Almond base*

Tarte Tatin- *Served with vanilla ice cream*

Dessert of the day – *According to day and season*

Faisselle (fresh cottage cheese) - *According to day and season*

Discovery Menu to share

129€ for 2 people

A selection to discover the house favoriters together. Each platter can also be ordered individually

Starter Platter

45€ individually

Selection of starters to share

Meat Platter

74€ individually

Selection of meats from the menu served with Dauphinois Gratin and seasonal vegetables

Gourmet Dessert Platter

20€ individually

Chef's surprise

Optional Wine Pairing : 3 glasses selected by our sommelier - 18€ per person extra

Half-Board Menu 45€

Hotel guests only – includes Main + Dessert + Breakfast

Supplement of 6.90€ for starter + main + dessert

Starter : Choice from the « Petit Plaisir » Menu

Main Courses

Sea bass fillet – White butter sauce

Pike-perch fillet – sorrel sauce

Beef Tataki – Japanese style, Karaage sauce

Pork Ribs – Slow-cooked, caramelized

Veal Tagine- Served with zucchini turnips and carrots

Poached French Ravioles

With Bleu du Vercors Cheese and fresch cream

With Tomato and Shrimp

Desserts

« Jardin Renversé » -Reinterpreted chocolate mousse, cocoa crumble

Blueberry tart -Almond base

Tarte Tatin- Served with vanilla ice cream

Dessert of the day – According to day and season

Faisselle (fresh cottage cheese) - According to day and season

Ice creams ant sorbets – 2 scoops

Flavors : Vanilla, Chocolate, Strawberry, Raspberry, Lemon, Lime, Coffee, Caramel, Chocolate Mint, Chartreuse, Rum Raisin