

(Evening menu)

AUBERGE DES RANCHISSES

As times goes by,
Our menus change.

Open every day



Lunchtime and evening from 7 pm



Route de Rocher
07110 Chassiers
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Our Pizzas

Evenings only

BAMBINO (CHILDRENS SPECIAL) ♦ 6,00€

(Tomato, cheese, ham, olives)

MARGARITA ♦ 8,00€

(Tomato, cheese, olives)

JAMBON ♦ 9,50€

(Tomato, cheese, ham, olives)

JARDINIERE ♦ 9,50€

(Tomato, cheese, seasonal vegetables, olives)

ATLANTIQUE ♦ 10,00€

(Cream, cheese, salmon, lemon slices, olives)

EXOTIQUE ♦ 10,00€

(Tomato, cheese, ham, pineapple, olives)

PROVENÇALE ♦ 10,50€

(Tomato, cheese, tomato slices, anchovies, onion, parsley, olives)

INDIENNE ♦ 10,50€

(Cream, cheese, mozzarella, chicken curried, onion, olives)

VESUVIO ♦ 10,50€

(Tomato, cheese, onion, peppers, chorizo, egg, olives)

CHEVRE-MIEL ♦ 10,50€

(Tomato, cheese, goat's cheese, honey, olives)

TEXANE ♦ 10,50€

(Tomato, cheese, ground rump steak, onion, peppers, olives)

PARMA ♦ 11,00€

(Tomato, cheese, parma ham, parmesan, rocket, parsley, olives)

ROYALE ♦ 11,00€

(Tomato, cheese, ham, mushroom, egg, olives)

ARDÉCHOISE ♦ 11,00€

(Tomato, cheese, home made caillette, onion, bacon bits, egg, olives)

QUATRE-FROMAGES ♦ 11,00€

(Tomato, cheese, blue cheese, goat's cheese, mozzarella, olives)

RANCHISSES ♦ 11,00€

(Tomato, cheese, goat's cheese, parsley, olives)



Our Set Menus

This year, for your enjoyment all the more, we have changed our style and now have different set menus adapted to your taste.

Starter / Main ♦ 20€

Main / Dessert ♦ 20€

Starter / Main / Dessert ♦ 25€

TO START



Starter of the Day

Vegetarian salad

(Seasonal crudités)

Ardechoise salad

(Lettuce, bacon bits, chestnuts, warm goat's cheese)

Cold meat platter

(Smoked ham, local dried sausage, pâté, caillette, pickles)

Frogs legs in parsley sauce*

(Accompanied by a glass of Local Rosé)

Home made foie gras platter*

(Accompanied by a glass of Viognier Vendanges Tardives)

Smoked salmon and salmon pâté platter*

(Accompanied by a glass of Chardonnay)

* 3€ addition to the menu

MAINS

All dishes served with seasonal vegetables



Dish of the day

Pork fillet with mushroom sauce

Sirloin steak

(Choice of sauce: mushroom or pepper)

Sautéed fillet of trout with almonds

Tender duckling breast with a thousand spices*

Beef tartare*

Lamb shank with ceps mushroom sauce*

Catch of the day*

* 4€ addition to the menu



OUR CHEESES



Cheese board ♦ 7€

**Fromage blanc Areilladou® with cream or red fruits
coulis ♦ 5€**

OUR DESSERTS



**Our desserts are home-made and presented on the
dedicated menu.**

They can be applied to all of our formulas.

À la carte

TO START

Starter of the Day ♦ 12 €

Vegetarian salad ♦ 12€

(Seasonal crudités)

Ardechoise salad ♦ 13€

(Lettuce, bacon bits, chestnuts, warm goat's cheese)

Cold meat platter ♦ 14€

(Smoked ham, local dried sausage, pâté, caillette, chutneys)

Frogs legs in parsley sauce ♦ 16€

(Accompanied by a glass of Local Rosé)

Homemade foie gras platter ♦ 17€

(Accompanied by a glass of Viognier Vendanges Tardives)

Smoked salmon and salmon pâté platter ♦ 16€

(Accompanied by a glass of Chardonnay)

MAINS

Dish of the day ♦ 17€

Pork fillet with mushroom sauce ♦ 15,50€

Sirloin steak ♦ 18,50€

(Choice of sauce: mushroom or pepper)

Sautéed fillet of trout with almonds ♦ 17€

Catch of the day ♦ 19€

Tender duckling breast with a thousand spices ♦ 19€

Beef tartare ♦ 19€

Lamb shank with ceps mushroom sauce ♦ 19€

For your little ones

A glass of sirop

**A mixed platter of crudités, cold meats, cheese,
turkey fillet and chips**

Choice of ice cream



8,50€



YOU MAY ALSO ENJOY...



Side order of chips ◆ 4€

Pasta shells carbonara ◆ 7€

Pasta shells with smoked salmon ◆ 7,5€

Homemade lasagne ◆ 10€



YOUR **LUNCHTIME** BREAK

From Monday to Friday

MENU FROM THE MARKET

The chef and his team have
specially selected the dishes

Starter / Main 17 €

Main / Dessert 17 €

Starter / Main / Dessert 20 €

For your little ones
8,50€

A glass of sirop

A mixed platter of crudités, cold meats,
cheese, turkey fillet and chips

Choice of ice cream





MENU

25€

Our traditional starters

Vegetarian salad
(Assortment of crudités)

Cold meat platter
(Smoked ham, local dried sausage, paté, caillette, chutneys)

Our top starters

(3€ addition to the menu)

Home made foie gras platter
(Accompanied by a glass of Viognier Vendanges Tardives)

Smoked salmon and salmon pate platter
(Accompanied by a glass of Chardonnay)

Our traditional mains

Pork fillet with mushroom sauce

Sirloin steak
(Choice of sauce: mushroom or pepper)

Our top mains

(4€ addition to the menu)

Beef tartare

Catch of the day

Our desserts

Anthony's suggestion



À LA CARTE

To start

Vegetarian salad ~ 12,00€
(Lettuce, assortment of crudités)

Cold meat platter ~ 14,00€
(Smoked ham, local dried sausage, paté, caillette, chutneys)

Home made foie gras platter ~ 17,00€
(Accompanied by a glass of Viognier Vendanges Tardives)

Smoked salmon and salmon pâté platter ~ 16,00€
(Accompanied by a glass of Chardonnay)

Mains

Pork fillet with mushroom sauce ~ 15,50€

Sirloin steak ~ 18,50€
(Choice of sauce: mushroom or pepper)

Catch of the day ~ 19,00€

Beef tartare ~ 19,00€

Cheeses

Cheese board ~ 7,00€

Fromage blanc with cream and/or red fruits coulis ~ 5,00€

Desserts

Anthony's suggestion ~ 6,50€