

RESTAURANT

LA FERME A DEDE

Cuisine de notre terroir 🇫🇷



LA CARTE

APÉRITIFS

- La Marquissette**.....7.50€
(Blanc de Blanc (Champagne-like alcohol), Rhum, Tangerine liquor and orange syrup)
- Le Spritz à la Suze**.....7.50€
(Blanc de blanc, Suze, peach syrup, lime)
- Le Bonal Tonique**.....6.50€
(Bonald, orange syrup, lemonade)
- Le Chartreux**.....9.50€
(Chartreuse, lemon syrup, lemonade)

- Crémant de Savoie Perrier&Fils**.....12 cl.....6.50€
Sparkling white wine with chestnut, peach, mure, cassis or raspberry liquor or violet syrup.....7.00€
- Eau de noix des Pères Chartreux**.....5 cl.....4.00€
(French liquor made from green walnuts)
- Guignolet, rouge**.....5 cl.....4.00€
(French wild cherries liquor)
- Suze à la gentiane sauvage**.....5 cl.....4.00€
- Ricard**.....2 cl.....3.50€
- Vermouth blanc ou rouge**.....5 cl.....4.00€
- Whisky**.....4 cl.....6.00€
- Whisky Chivas**.....4 cl.....7.00€
- Kir au blanc**.....15 cl.....4.00€
(White wine with chestnut, peach, mure, cassis or raspberry liquor or violet syrup)

BON APPETIT !

LES SALADES

- La salade du marché**.....12.00€
Roasted vegetables, thyme, rocket, egg, goat's cheese, walnut oil and walnut vinegar
- La salade Sassenageoise**.....14.00€
Blue cheese from Sassenage, walnuts, bacon, tomatoes, egg
- La salade du Champsaur servis avec miel et gelée de groseille**.....12.50€
Salad with tourtons (thin pastry parcels with goat's cheese) and potato brouquetons
- La salade de St Marcellin sur pain grillé**.....12.50€
With egg and cheese from St Marcellin on toasted bread
- La salade Grenobloise**.....15.00€
Blue cheese from Sassenage, walnuts, raw ham, caillette, tomatoes, egg, croutons

DÉDÉ IS INVOLVED !

With local associations
 To learn more, scan me.



NIBBLES

- La caillette de la mure rôtie (hot)**.....8.50€
Various parts of pig mixed with spinach

TO BE SHARED WITH FRIENDS

- La terrine de campagne maison mixed with chartreuse and walnuts**.....9.00€
- Chicken rilette**.....9.00€

RAW MEAT!

- Tartare de bœuf local**.....17.50€
Raw local beef steak chopped with a knife to be mixed with various condiments, served with handmade French fries and a small salad
- Tartare de bœuf local aux légumes**.....17.50€
Raw local beef steak chopped with a knife to be mixed with various condiments, served with roasted vegetables and a small salad

LES HAMBURGERS

- LE SAVOYARD** 17.50€
Bun from bakery next door, regional steak, salad, onions, raclette cheese, bacon, raw ham, creme and chives sauce, served with handmade French fries
- LE VÉGÉTARIEN** 15.50€
Bun from bakery next door, homemade quinoa and spinach "steak", Reblochon cheese and vegetables, served with handmade French fries

MENU DES P'TITS PAGUS

under 8 years old

Farmer's offspring

Ravioles with creme and cooked ham followed with a small pot of vanilla ice cream, chocolate and Chantilly

With a glass of syrup (of your choice)

9.00€

HAY AND SNOUT



- 🍷 Andouillette cooked with mustard seeds, served with gratin dauphinois.....17.50€
- 🍷 Murçon artisanale de la Mure with Ravioles.....18.00€
- 🍷 Onglet de bœuf à l'échalote, served with gratin dauphinois.....20.00€
- 🍷 Onglet de bœuf sauce morilles, served with gratin dauphinois.....24.00€
- 🍷 Calf's head not rolled, gribiche sauce, steamed potatoes & carrots.....18.50€



CHICKEN COOP

- 🍷 Poulet fermier label rouge rôti.....15.00€
Roast farm chicken, served with gratin dauphinois
- 🍷 Poulet fermier label rouge sauce morilles.....22.00€
Roast farm chicken with morel sauce, served with gratin dauphinois
- 🍷 Poulet fermier label rouge aux écrevisses.....21.00€
Roast farm chicken with crayfish sauce, served with gratin dauphinois

RAINBOW TROUT FROM CHARLES MURGAT'S FISH FARM

- 🍷 Truite Arc en ciel, locale, à la grenobloise.....18.00€
Rainbow trout with capers sauce served with fried potatoes
- 🍷 Truite Arc en ciel, locale, aux amandes.....19.00€
Rainbow trout with almond sauce served with fried potatoes

LES RAVIOLES ARTISANALES DES "GRANDS GOULETS"

Handmade by Florence Meynier

- 🍷 Gratin de ravioles au St Marcellin.....17.50€
Raviole gratin cooked with cheese from St Marcellin, served with a small assorted salad
 - 🍷 Gratin de ravioles au Bleu de Sassenage.....18.50€
Raviole gratin cooked with blue cheese from Sassenage, served with a small assorted salad
 - 🍷 Gratin de ravioles aux écrevisses.....19.50€
Raviole gratin cooked with crayfish, served with a small assorted salad
 - 🍷 Gratin de ravioles aux morilles.....20.00€
Raviole gratin cooked with morels, served with a small assorted salad
- LES NOIX DE DÉDÉ —
- 🍷 Gratin de ravioles with walnut sauce17.50€
Raviole gratin cooked with walnuts, served with a small assorted salad
 - 🍷 Gratin de ravioles with walnut sauce served with charcuterie.....21.50€
Raviole gratin cooked with walnuts, served with a small assorted salad

SAVOIE OU BIEN ?

- 🇨🇭 Raclette montagnarde.....22.00€/pers
(min 2 pers) served with a small salad, potatoes and charcuterie for each person

SPECIALITIES SERVED WITHOUT CHARCUTERIE

- 🇨🇭 Gratin à Pépé.....17.00€
Crozet, raclette, onions, cream & Diot de Savoie, served with a small salad
- 🇨🇭 Tartiflette des alpages.....17.50€
Served with a small salad
- 🇨🇭 Fondue Savoyarde.....20.00€/pers
(min 2 pers) Served with a small salad
- 🇨🇭 Fondue Savoyarde aux cèpes.....23.00€/pers
(min 2 pers) Served with a small salad

FOR THE GREEDIEST ONES

The plate of charcuterie in supplement
4€

ICE CREAMS

ARTISANAL ICE CREAMS FROM THE HAUTES ALPES



Coupe grenobloise.....8.00€
Vanilla ice cream, walnut ice cream, walnut liquor, whipped cream, and pieces of nuts

Coupe des Pères Chartreux.....8.00€
Chartreuse ice cream, with green chartreuse liquor

La dame blanche.....7.00€
2 scoops of vanilla ice cream, hot melted chocolate, whipped cream

Coupe petit marron.....7.00€
Chestnut ice cream, vanilla ice cream, chestnut cream, whipped cream

Coupe framboise Melba.....7.00€
Vanilla ice cream, raspberry ice cream, raspberry coulis, whipped cream

Café liégeois.....7.00€
Vanilla ice cream, coffee ice cream, hot coffee, whipped cream

Chocolat liégeois.....7.00€
Vanilla ice cream, chocolate ice cream, melted chocolate, whipped cream

Coupe Colonel.....8.00€
Lemon ice cream, Vodka alcohol

Coupe délices d'antan.....7.00€
Salted butter caramel ice cream, gingerbread ice cream, caramel sauce

Single scoop of ice cream.....3.50€
Double scoop of ice cream.....6.50€

Our flavors :
Walnut, vanilla, lemon, coffee, chartreuse liquor, chestnut, chocolate, raspberry, salted butter caramel, pain d'épices

SAY CHEESE !

IGP (Indication Géographique Protégée) **St Marcellin**.....4.00€

FRENCH COTTAGE CHEESES

- Plain or with cream**.....4.00€
- With honey and walnuts**.....4.90€
- With raspberry coulis**.....4.90€

LES GOURMANDISES

Walnut tart from Dauphiné.....6.00€

Chocolate mousse.....4.50€

Chocolate Fondant.....5.50€

Old fashioned vanilla cream with caramel topping.....4.50€

Vanilla cream with speculos biscuit crumbs.....5.50€

Chou with whipped cream filling.....5.50€

Les profiteroles classiques.....8.00€
Three chou with ice cream filling, whipped cream, melted hot chocolate

Les profiteroles à Dédé.....8.00€
Three chou with ice cream filling, chartreuse and walnut, whipped cream, melted hot chocolate

Parfait glacé à la Chartreuse et chocolat chaud.....5.50€
Iced chartreuse flavoured whipped cream

Le café gourmand.....5.50€
Espresso with miniature walnut tart, chocolate mousse and choux chantilly

Le café douceur.....4.00€
Espresso served with small condiment on the side

Le café expresso.....2.00€

Décaféiné.....2.00€

Café noisette.....2.00€

Thé, Infusion.....3.50€

UN P'TIT DIGEOT ?

Poire William's, Framboise - 4cl.....7.00€

Génépi - 4cl.....7.00€

Cognac Hennessy - 4cl.....7.00€

Chartreuse verte - 4cl.....7.50€

Chartreuse M.O.F - 4cl.....8.50€

Vodka - 4cl.....6.00€

Get 27 - 4cl.....6.00€

We can provide you with an information sheet on allergens, please do not hesitate to request it from our team...

For food safety reasons, we may use stock bases for some of our dishes

The restaurant no longer accepts payment by cheque. Thank you for your understanding.



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DRINKS

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Fruits juices, soda

Jus de fruits – 20cl	4.00€
<i>(Apple, tomato or orange)</i>	
Coca-Cola, Coca Zero – 33cl	4.00€
Limonade – 25 cl	3.50€
Peach Iced Tea – 20cl	4.00€

Mineral waters

Perrier « fine bubbles » (sparkling) – litre	4.50€
Perrier « fine bubbles » (sparkling) – ½ litre	3.50€
Vittel – litre	4.50€
Vittel – ½ litre	3.50€

Water syrup	2.00€
<i>(Citron, fraise, grenadine, pêche, menthe, violette, orgeat)</i>	
Extra syrup -2 cl	0.20€



Fresh draught beer

La blonde à Dédé (La cristal) – 25cl	4.00€
Le Bock (La cristal) – 50cl	8.00€
The beer of the moment – 25cl	4.50€
The beer of the moment – 50cl	9.00€


Local beer in a bottle

Choice of several fragrances 33cl	6.50€
<i>(green with genepi, I.P.A., Red, White, Blue with blueberry, with violet)</i>	

WINES

Whites

Vallée du Rhône

A.O.C. Lubéron Amountanage -  Verre 15cl Pot 25cl Pot 50cl Bouteille 75cl
5.00 8.50 17.00 25.00

Gard

I.G.P. Gard « Les îles d'Or » Viognier..... 3.50 6.00 12.00 -

Sud-Ouest

I.G.P. Vin de pays de Gascogne (moelleux) Cuvée Amélie..... 4.50 7.50 15.00 22.50

Savoie

A.O.C. Vin de Savoie Apremont Jean Perrier & Fils..... 5.00 8.50 17.00 25.00

A.O.P. Roussette de Savoie Jean Perrier & Fils..... - - - 28.50

A.O.C. Vin de Savoie Chignin Bergeron Jean Perrier & Fils..... - - - 33.00


Bourgogne

A.O.C. Saint Véran « Grande Réserve »..... 6.00 10.00 20.00 30.00

Rosés

Provence

A.O.C. Côtes de Provence « Valadas »..... 3.50 6.00 12.00 -

A.O.C. Côtes de Provence cuvée Honorine -  6.00 10.00 20.00 30.00

Reds

Beaujolais

A.O.C Brouilly A.Vonnier..... 5.50 9.50 18.50 27.50

Val de Loire


A.O.C. Bourgueil Vieilles Vignes Cuvée des Côteaux -  5.50 9.50 18.50 27.50


Savoie

A.O.P. Mondeuse « Vieilles Vignes » Jean Perrier & Fils..... - - - 32.00

Côtes du Rhône

A.O.C. Côtes du Rhône « Les Magérans »..... 3.50 6.00 12.00 -

A.O.C. Côtes du Rhône « Les Pious » -  4.00 7.00 13.50 -

A.O.C. Côtes du Rhône Corrine Depeyre -  - - - 25.50

A.O.C. Vacqueyras Armand Dartois « Les Garrigues » -  7.00 12.00 23.50 35.00

A.O.C Crozes Hermitage Les Chenêts..... 38.00

A.O.C. Saint Joseph Melademma domaine Les Chenêts..... - - - 42.00

Bordelais

A.O.C. Lalande de Pomerol..... - - - 34.00

Bubbles !

A.O.C. Crémant de Savoie Jean Perrier & Fils..... 6.50 - - 32.00