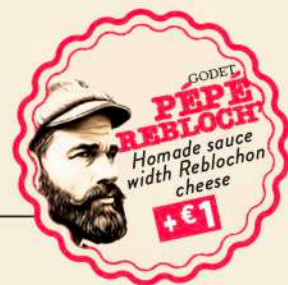




BIG FERNAND

à PLACE ————— à EMPORTER



OUR RECIPES

OUR BURGERS

Served with accompaniment (our Fernandines or Falade) / Gargandines +€2,50 / Sweet potato fries +€1

BARTHOLOMÉ €15,50

The perfect wine: AOP Crozes-Hermitage red wine
Beef (Limousine breed), raclette cheese, smoked pork belly, candied onions, chives, homemade BB Fernand sauce (barbecue sauce)

VALENTIN €16

The perfect wine: AOC Côte-Rôtie red wine
Beef (Limousine breed), grilled Drôme pâté, Picodon cheese from Tomme Capra, Mère Maury fried ravioli, homemade Pèpère sauce (1.5% pepper mayonnaise)

BIG FERNAND €15

The perfect wine: AOP Crozes-Hermitage red wine
Beef (Limousine breed), Tomme de Savoie cheese, semi-dried tomatoes, flat-leaf parsley, homemade Tata Fernand sauce (cocktail mayonnaise)

BELPHEGOR €15,50

The perfect wine: AOC Saint-Joseph red wine
Beef (Limousine breed), double dose of Tomme de Savoie cheese, fried onions, chives, homemade Tonton sauce (delicately sweetened mayonnaise)

VICTOR €15,50

The perfect wine: IGP Ardèche red wine
Veal (Limousine breed), fourme d'Ambert AOP (creamy blue cheese), candied onions, coriander, homemade Tonton Fernand sauce (delicately sweetened mayonnaise)

VICOMTE €15,50

The perfect wine: Saint-Joseph AOC red wine
Veal (Limousine breed), Brie cheese AOP, candied onions, crushed walnuts, chives, homemade Tonton Fernand sauce (delicately sweetened mayonnaise)

PHILIBERT €15

The perfect wine: AOC Saint-Peray white wine
Fried chicken, tomme de Savoie cheese, grilled peppers, fried onions, parsley, homemade Tata Fernand sauce (cocktail mayonnaise)

PAULIN €15

The perfect wine: AOP Côtes-de-Provence rosé wine
Fried chicken, honey, cucumber pickles, chives, homemade Franche sauce (mint and lemon cheese sauce)

LUCIEN €14

The perfect wine: IGP Ardèche white wine
Large paname mushroom, Savoie tomme cheese, semi-dried tomatoes, candied onions, chives, homemade Tata Fernand sauce (cocktail mayonnaise)

GABIN €14,50

The perfect wine: IGP Ardèche white wine
Potato pancake, double tomme de Savoie cheese, fried onions, homemade Pèpère sauce (1.5% pepper mayonnaise)

EFFET MÈRE MICHÈLE €15,50 Hamburger of the fleeting moment, consult the slate or ask one of the Fernands



SUPER HUNGRY?



IN ADDITION / +€4

- the fried chicken tenders
- the Big Toasted Tomme / Onions
- the Big Toasted Raclette / Breast

BIG EFFECT / +€4



DOUBLE MEAT,
DOUBLE CHEESE,
DOUBLE HAPPINESS!

SUPPLEMENTS

- the potato pancake +€3
- the gargandines width Reblochon +€2,50
- the sweet potato fries +€1
- the smoked pork belly +€1,50

OUR HOT DOGS

ROLAND €9

Hot dog bread, poultry sausage, mountain raclette with raw milk, ketchup, Savora and fried onions

FRANÇOIS €9

Hot dog bread, poultry sausage, Fourme d'Ambert AOP, ketchup, Savora and candied onions

THÉODORE €9

Hot dog bread, poultry sausage, tomme de Savoie with raw milk, fried onions, homemade Pèpère sauce (1.5% pepper)



THE LITTLE FORMULA +€3
HOT-DOG OF YOUR CHOICE
+ SIDES

(Fernandines or Falade)
+ DRINK (soft drinks, water,
homemade teas or lemonade)

IN FORMULA MENU

THE SMASH FERNAND €10

Smashed beef, raw milk raclette, chives, Tata Fernand sauce homemade (cocktail mayonnaise)

HAMBURGÉ
+ FERNANDINES or FALADE
+ DRINK (soft drinks, water, homemade teas or lemonade)



FLOOR 2 +€3
FLOOR 3 +€2,75
UPPER FLOOR +€2,50

THE GROSSE RIPAILLE €24

Beef, double dose of raclette cheese + cheese with choice (raclette, tomme de Savoie, fourme d'Ambert), pancake potato, smoked pork belly, chives, sauce homemade Pèpère (1.5% pepper mayonnaise)

HAMBURGÉ
+ SIDES AT WILL (Fernandines or Falade)
+ DRINK (soft drinks, water, homemade teas or lemonade)

CHILDREN'S MENU



PITCHOUN €10

Burger with cheese of your choice (Raclette, Tomme de Savoie, Fourme d'Ambert or without cheese)
or 2 tendres (fried chicken tenders)

+ FERNANDINES natural
+ DRINK of your choice (Eyguebelle syrup, Cacolac, juice apple, apricot juice, orange juice, soft drinks or water)

P'TIT FERNAND €12

mini BARTHOLOMÉ
or mini BIG FERNAND
or mini LUCIEN

OUR SIDES

FERNANDINES €3

Fresh homemade fries with paprika or Provençal herbs or natural

SWEET PATATOS FRIES €4

Fresh vegetable fries with good sweet potatoes

FALADE €3

Mesclun, semi-dried tomatoes, chives and vinaigrette (oil olive and balsamic vinegar)

GARGANDINES €5

Fresh homemade fries, pork belly smoke, chives and homemade sauce Reblochon cheese AOP (VG version: fried onions instead of brisket)

BIG FERNAND

à PLACE ——— à EMPORTER

BIG FALADES

Served with vinaigrette (olive oil and balsamic vinegar) and her little bun

FALADE DRÔMOISE €12 Mesclun, dried tomatoes, onions fried, Picodon cheese toasted, grilled Drôme pâté, fried ravioli, chives.

FALADE DU CÉSAR €12 Mesclun, dried tomatoes, tenders fried chicken, tomme de Savoie with raw milk, fried onions, chives.

FALADE JARDINIÈRE €12 Mesclun, grilled peppers, tomatoes confit, grilled eggplant, grilled zucchini, mushrooms grilled, fried onions, chives and Picodon cheese toasted.

TO SNACK

BIG TOASTED TOMME €5 Tomme de Savoie with raw milk and candied onions

BIG TOASTED RACLETTE €5 Raclette with raw milk and smoked pork belly

BIG TOASTED PICODON €5 Picodon with raw milk and grilled Drôme pâté

BIG TOASTED REBLOCHON €5 Reblochon with raw milk and fried onions



x3 TENDERS €6
+1 sauce offered

x5 TENDERS €9
+2 sauces offered

MAKE YOUR BURGER

1/ MEAT €10,50

Beef or Veal or Fried Chicken or Bun naked

€7,50

2/ CHEESE €2,50

(per cheese)
Raclette
Tomme de Savoie
Fourme d'Ambert AOP
Picodon AOP
Brie AOP
Reblochon AOP

3/ TOPPINGS €1,50

(per topping)
Dried tomatoes
Large paname mushroom
Grilled pork belly abomasum
Grilled eggplant
Grilled zucchini
Grilled peppers
Candied onions
Fried ravioli
Cucumber pickles
Baby Thumb Salad
Fried onions
Potato pancake

€0,50
€3

4/ SAUCE €0,50

(by sauce) - All our sauces are homemade!
Tonton / Delicately sweet mayonnaise
Tata / Big Fernand cocktail mayonnaise
BB Fernand / Big Fernand barbecue sauce
Franche / Minty lemon cheese sauce
Pépère / Pepper mayonnaise 1.5%
Pépé Rebloch' / Reblochon cheese sauce €1
Mayonnaise Homemade
Ketchup or Mustard

5/ HERB free

Parsley
Chives
Corriandre

OUR BEVERAGES

Discover all our aperitif drinks, cocktails, Whiskey, Rum, Irish Coffee, etc. on our BIG APERO BAR menu

ALCOHOL FREE

HOMEMADE BEVERAGES 33cl €1,50

Homemade Peach Jasmine iced tea, Homemade lemonade

SOFT DRINKS 33cl €2,50

Coca-Cola, Coca-Cola Zero, Coca-Cola Cherry, Orangina, Liptonic, Canada Dry, 7up

FRUIT JUICE 25cl €2,50

Apple, White peach, Apricot, Pear, Orange, Strawberry, Pineapple (Juste - Comptoir Rhodanien)

SYRUP 33cl €1,50

Mint, Lemon, Grenadine, Strawberry, Peach (Eyguebelle)

ÉLIXIRS 33cl €3

Lemon or Apple or Grenadine Lemonade

THÉLIXIRS 33cl €3

Artisan iced tea Peach or Red fruits

WATERS

AQUEOUS SOLUTIONS 50cl €2

Vittel still water (Natural mineral water)
Vals sparkling water (Natural sparkling mineral water)

VERY GOURMET

SMOOTHIES 33cl €3,90

Tagada Banana (strawberry banana)
Red Boost (Pomegranate, raspberry, acerola)
Fruits on the beach (Mango, passion fruit, orange)
Coco caline (Pineapple, coconut)
Green de star (Kiwi, apple, mint)

MILKSHAKES 33cl €4,90

Florida (Strawberry, banana)
California (Red fruits)
Manhattan (Chocolate)
Seattle (Coffee)
Hawai (Vanilla)

BEERS

By our friends at Brasserie de la Pleine Lune

DRAFT BEERS 25cl 50cl

Blonde beer 4,7% €3,70 €5,90
White beer - Lunette 4,6% €3,90 €6,50
IPA beer Aubeloun 6,0% €4,20 €6,50
Amber beer Lunik 5,0% €3,70 €5,90

BOTTLED BEERS 33cl

Lunaski - Imperial Stout - 8,5% €6
Sylvester Stalune - Double IPA - 8,0% €6
Lager des étoiles - India Pale Lager- 6,5% €6
Shiro - Saison grape Ale- 6,6% €6,50

HOT DRINKS

CAFETERY

Espresso, Long coffee €1,90
Double Espresso €3,10
Hot chocolate €3,50
Cappuccino, Latte Machiatto €3,50
Tea (Jardins de l'Hermitage) €2,50
Jardin de Marjorelle ou Citron vert basilic ou Yunnan Vert ou Jardin à l'anglaise ou Le chant des grillons
Tea Latte (Jardins de l'Hermitage) €3
Same flavors as tea + milk

OUR DESSERTS

BAULOIS FONDANT €4

Thick and super melting chocolate cake, with a caramel taste...

VALRHONA CHOCOLATE RAVIOLES €4

Little fried chocolate donuts! A 100% local dessert, signed Mère Maury & Valrhona...

VALRHONA CHOCOLATE MOUSSE €4

C'est pour se faire mousser que nos Fernands la font au chocolat Valrhona Caraïbe et Jivara

TIRAMISU OREO STYLE CUP €4

A tiramisu mousse without sponge cake but delicious with Oreo

RASPBERRY TIRAMISU STYLE CUP €4

A tiramisu mousse without sponge cake but delicate with Speculoos and raspberries (coulis and fruit)

ICE CREAM & SORBETS x1 €3/ x2 €5,50/ x3 €7,50

Vanilla, Caramel, Mint, Chestnut, Morin dark chocolate, Strawberry, Lemon, Coffee (Terre Adélice)

OUR CELLAR

*Wine offered following arrival

RED **ARDECHE** 10cl/75cl €4,50/€25 **CROZES-HERMITAGE*** 10cl/75cl €6,50/€36

IGP - Dandy - Château Les Amoureuses

AOP - Aleofane - Natacha Chave

AOP - L'Esquisse - Domaine des Hauts Chassis

SAINT-JOSEPH* 10cl/75cl €7,50/€42 **CÔTE-RÔTIE*** 10cl/75cl €8,50/€52

AOC - Silice - Domaine Coursodon

AOC - La Sarrasine - Domaine Bonserine

AOC - Les Triotes - Domaine Garon

WHITE **ARDECHE** 10cl/75cl €4,50/€25 **SAINT-JOSEPH** 10cl/75cl €5,50/€29

IGP - Ardèche - Louis Latour

AOC - La Source - Ferraton Père & Fils

SAINT-PERAY* 10cl/75cl €8,50/€49 **RIVESALTES** 10cl/50cl €5/€19

AOC - Roussane - Domaine du Tunnel

AOC - Ambré Hors d'Âge

Domaine Lafage

ROSE **CÔTES-DE-PROVENCE** 10cl/75cl €4,50/€23

AOP - Anomis - Clos de caille



MENU UK



Made from local products

Free carafe of water on request - Price in € including tax - VAT in force January 2025

Limousine breed beef of French origin - Limousine breed veal of French origin

Chicken of French origin - Pork belly and poultry sausage of EU origin

All our sauces are homemade except ketchup

Recipe Vegetarian

ALLERGÈNES

