

Welcome from all our team at Au Grand Large

our story

Since more than 21 years, our family enjoy sharing its 3 culinary specialties in a picturesque, simple friendly and natural setting. We are proud to use only fresh products to make our homemade dishes.

Looking for a special family or work event for 15 to 120 people, with a traditional meal or cocktail buffet, either on our terrace or in one of our private rooms?

Need to organize a event ?

We propose you to manage a memorable moment from 15 to 200 personnes :

- Anniversary
- Baptism
- Communion
- Wedding
- Banqueting
- Study day
- Seminar
- Team building



Since 2017, our privatized reception room, completely renovated and full equipped welcomes you up to 120 people. Do not hesitate to ask for a quote: devis@augrandlarge.fr

Find all our news on:



Discover our new website: www.augrandlarge.fr
with an online booking!



Facebook: [www.facebook / restaurant.augrandlarge](https://www.facebook.com/restaurant.augrandlarge)



21 ans d'expérience



60 rue Francisco Ferrer
69150 Décines tél : 04.78.49.11.19 devis@augrandlarge.fr
www.augrandlarge.fr

Apéritifs & spirits

Housse specialty.....	5.00 €
Wild strawberry kir or Syrian rose-petal kir	
Pastis 51, Arack 2 cl	3.50 €
Martini, Marsala, Porto, Suze 4 cl	3.50 €
Kir, Communard 10 cl	3.50 €
Tomate, Mauresque, Perroquet 2 cl	4.00 €
Whisky Ballantine's 5 cl	5.00 €
Whisky Ballantine's - 12 ans 5 cl	7.00 €
Whisky Jack Daniel's 5 cl	7.00 €

Our beers

Pression	Heineken	Affligem
25 CL	3,50 €	4,50 €
50 CL	6,50 €	8,00 €
25 cl + sirop	4,00 €	5,00 €
50 cl + sirop	7,00 €	8,50 €
Picon 25 cl	5,00 €	5,50 €
Pichet 1,5 L	19,00 €	24,50 €
Girafe 3,5 L	44,00 €	55,00 €

Desperados 33 cl..... 5.00 €
 Edelweiss (bière blanche) 33 cl..... 5.00 €
 Leffe ruby (bière fruitée) 33 cl..... 5.00 €
 Chouffe (bière blonde belge) 33 cl 5.50 €

Discover the beers of the month! (pressure / bottle)

Plates to share

Mazza.....	16.50 €
(Sampler of Syrian appetizers)	
Fried fish fingerlings	12.50 €
Cutting sausage Levoni.....	10.00 €



Digestives

Get 27, Get 31, Verveine, Calvados, Cognac,
 Poire Willams, Marc de bourgogne, Limoncello,
 Gin, Vodka, Chartreuse, Malibu, Rhum Havana
 Club 3 ans, Havana spécial 7 cl..... 7.00 €
 Irish coffee..... 8.50 €
 Rhum « Pacto navio »..... 10.00 €



Hot drinks

Espresso « FOLLIET»	2.00 €
Decaffeinated coffee	2.20 €
Cream coffee – oriental coffee.....	2.20 €
Cappuccino, Chocolat.....	3.50 €
Tea, Verbena, Ceylan tea, mint tea.....	3.00 €

Our drinks

Soda & softs



Coca, Coca zéro, Badoit 33 cl	3.50 €
Oasis, Limonade 25 cl	3.50 €
Orangina, Schweppes, Schweppes agrum, Diabolo 25 cl.....	3.50 €
Badoit, Coca, Orangina	4.00 €
(lemon or syrup)	
Water syrup 25 cl	2.00 €
Badoit, Evian 75 cl	5.50 €

Our fruit juices

Alain Milliat 33 cl	5.50 €
Apple Cox's « Campagne de Caen »	
Pineapple « Philippine & Costa Rica »	
Pomegranate « France »	
Apricot « Drôme / Ardèche »	
Lemon « BIO»	
Grapefruit « Israël / USA »	
Tomato « Lot et garonne / vaucluse »	



alainmilliat
ORLIENAS

Cocktails

MOJITO	9.00 €
Rhum HAVANA, cane sugar, fresh mint, sparkling water, lime	
LEMON BRAZIL	9.00 €
Ballantine's BRASIL, green & yellow lemon, cane sugar and schweppes lemon	
PINACOLADA	9.00 €
Rhum Havana, coconut cream, pineapple	
CAIPIROSKA	9.00 €
Vodka Wyborowa, green lemon and cane sugar	
CAIPIRINHA	9.00 €
Cachaça Ypioca, green lemon and cane sugar	
BLACK & WHITE.....	9.00 €
Kaluha, bourbon, milk, cream, sugar	
FROZEN MARTINI.....	9.00 €
Vodka WYBOROWA, sugar, lemon juice	
DAIQUIRI	9.00 €
Rhum Havana, sugar, lemon juice	
AMERICANO.....	9.00 €
Martini rouge, Campari	
GET PERRIER (Get 27).....	9.00 €
SPRITZ.....	9.00 €

Free alcohol cocktails

VIRGIN COCKTAIL	8.00 €
Mango juice, pineapple, passion, coconut cream	
VIRGIN MOJITO	8.00 €
Cane sugar, fresh mint, lemonade, lime	

Our midday formulas during the week

(Every lunchtime except Saturday, Sunday, and holidays)

Formula 1 dish

15.50 €

buffet of cold meats and salads
Or
Lasagna
Or
Moussaka
Or
Daily special

Formula 2 dishes

17.50 €

Salad buffet
+
Lasagna Or Moussaka Or Daily special

..... Or

Lasagna ou Moussaka ou Daily special

+
Dessert on the blackboard
..... Ou

Salad buffet

+
Dessert on the blackboard

Formula 3 dishes

19.50 €

Salad buffet
+
Lasagna Or Moussaka Or daily special
+
Dessert on the blackboard



Our chef, Maria Gharbi, is a graduated from Paul Bocuse Institut

Our Cheese

Local fresh curd cheese « au bon accueil – Genas » 5.50 €
(Served with either berry sauce or cream)

Local ripened cheese (1/2 St Marcellin affiné)..... 6.50 €

Our Desserts

Dessert of the day (See blackboard) 7.50 €

Coffee « gourmand » (coffee + 5 pastries)..... 8.00 €

First courses

Mazza (Sampler of Syrian appetizers)	16.50 €
Duck terrine with pistachios (Lettuce, duck terrine and a scoop of artisan balsamic vinegar ice cream)	12.50 €
French duck foie gras (liver pâté delicacy) with toast, fig chutney and a chocolate / foie gras macaroon	15.50 €
Jurançon win or Tariquet win	6.00 €
Pumpkin velvet with bacon emulsion and chestnuts.....	14.00 €

Our Pizzas

Marguerite (cheese, tomato sauce, Greek olives).....	10.00 €
Jambon (cheese, tomato sauce, ham).....	10.00 €
Cyclope (cheese, tomato sauce, ham, mushrooms, egg)	13.00 €
Catalane (grated cheese, tomato sauce, ham, chorizo sausage, Mozzarella).....	13.00 €
Quatre fromages (grated cheese, tomato sauce, goat cheese, Parmesan, Mozzarella).....	13.00 €
Savoyarde (grated cheese, bacon, cream, onion, Reblochon cheese).....	13.00 €
Saumon (cheese, tomato sauce, smoked salmon, cream)	13.00 €
Syrienne (tomato sauce, ground beef, parsley, onions)	13.00 €
Season Pizza : Parmigiana (tomato, eggplant, chorizo, goat cheese, grated cheese, mozzarella)	15.00 €

(1 € per extra ingredient)- (No price reduction for ingredients removed)

Traditional

Our meats

Local chitterlings sausage (220 Gr)..... (with whole-grain mustard sauce and a scoop of artisan mustard ice cream and fresh fries)	16.50 €
Seared Charolais beef tenderloin..... (200 Gr)	26.00 €
Mustard and beer Rabbit stew with tagliatelle	16.00 €

Extras: green peppercorn or Roquefort sauce : 3 €
morel mushroom gravy : 5 €

All meats are served with fresh seasonal vegetables or fresh fries

Our fishes

Fresh salmon filet with champagne sauce served with fresh seasonal vegetables	16.50 €
Fresh French froglegs, garlic parsley butter	24.50 €
Half baked Albacore Tuna with sesame with season vegetables	16.50 €
Fried fish fingerlings*	12.50 €

* Frozen products

Syrian

Homemade Syrian-style moussaka15.50 €
(Beef/eggplant/tomato casserole)

Mecchoui **18.50 €
(Marinated barbecue lamb kebabs)

Chiche taouk **16.50 €
(Marinated barbecue chicken kebabs)

**served with bulgur wheat, a green salad and yogurt sauce on the side

Italian

Homemade lasagne15.50 €

Gnocchi with salmon12.50 €
and pesto

Gnocchi 4 cheeses 12.50 €

Extra plates

Plate of homemade fries or vegetables
Extra 5.00 €

Our Menus

Gourmand

39.50 €

Duck foie gras (liver pâté delicacy) with toast, fig chutney and a chocolate / foie gras macaroon

Or

All-you-can-eat buffet of cold meats and salads

Or

Fried fish fingerlings

.....

Fresh French frog legs with garlic parsley butter

Or

Seared French Charolais beef tenderloin with green peppercorn or Roquefort sauce
(Morel mushroom gravy: 2 € extra)

.....

Dessert

(choices listed on the blackboard)

Découverte

28.00 €

Duck terrine with pistachios

Or

All-you-can-eat buffet of cold meats and salads

.....

Fried fish fingerlings

Or

Fresh salmon filet with champagne

Or

Homemade Syrian-style moussaka

Or

Homemade lasagne

.....

Dessert

(choices listed on the blackboard)

CHILDREN'S

11.50 €

1 glass of coke ou syrup ou fruit juice
(orange, apple or pineapple)

.....

Bio beef patty with French fries

Or

Salad buffet of cold meats and salads

Or

Cheese pizza

.....

1 scoop of artisan home-style ice cream

Or

- 10 yo

Plain yogurt

Or

Apple compote (stewed fruit) drink

Fraîcheur

20.50 €

Salad buffet of cold meats & salads (Assortment of our 3 specialties: Syrian, Italian and traditional French) (more than 30 dishes to choose from)

.....

Dessert

(choices listed on the blackboard)



Wine suggestions

French wines



<u>French red wines</u>		75 cl	37.5 cl	
Saint-Joseph AOP- Cave Delas « Les Challeys » Vallée du Rhones	35 €	18 €	
Crozes-Hermitage AOP - Cave Delas « Les Launes » Vallée du Rhône	29 €	16 €	
Domaine de Villemajou «Corbière Boutenac»	28.5 €		
<u>French rose wines</u>		300 cl	150 cl	75 cl
IGP Pays D'Oc « Gris blanc – G. Bertrand »	75 €	37 €	22 €
(brilliant colour and fresh flavour)				
<u>French white wines</u>		75 cl	Glass	
Saint Véran AOP « André Ducal »	30 €	6 €	
(Frish, savoury and powerful)				
Chablis Réserve AOP « J.Moreau »	32 €	6 €	
(delicate with mineral notes)				
Mâcon Lugny AOC - Cave de Lugny « les Charmes »	26.5 €	6 €	
(fruity and elegant)				
Tariquet IGP Côte de Gascogne « lères Grives» - sweet	26.5 €	6 €	
<u>Local wine : Pot Lyonnais</u>		Glass	1/4 Pot	46 cl
Red : Côtes du Rhône AOP « cave de Tavel »		3.5 €	6,50 €	12 €
Rose : Côtes de Provence AOP «Cellier des Archers»		3.5 €	6,50 €	12 €
White : Cellier des chartreux VPF « VIOGNIER»		3.5 €	6,50 €	12 €

Lebanese wine

Clos Saint Thomas - Bekaa Valley	150 cl	75cl	37.5 cl	Glass
« Gourmets » blush (floral notes and round on the palate).....	25 €		15 €	5 €
« Gourmets » Red (excellent balance, delicate and round on the palate)	25 €		15 €	5 €
« Gourmets » White (dry with mineral notes).....	25 €			5 €
« Emirs » Rouge (full-bodied and elegant with a light oak flavour)	30 €			6 €



Champagnes

	75 cl	Glass
MUMM / LOMBARDI (Brut)	65 €	12 €
LEBLOND LENOIR (Brut)	45 €	10 €

Sparkling



	75 cl	Glass
Cerdon Rosé - Bugey	25 €	7 €
Méthode Ancestrale		
Presecco D.O.C Vaporetto	25 €	7 €

Alcohol abuse is dangerous for your health