BIG FERNAND

3,10€

3,60€

3,10€

3,10€

SIDES	
FERNANDINES Homemade fries with paprika and garlic or plain	3,50€
FALADE Mixed greens, semi-dried tomatoes, chives, and vinaigrette dressing	3,50€
GARGANDINES Fernandines, pork bacon, chives, and cheese sauce	5,50€

BEVERAGES

HOMEMADE DRINKS 50CL

Lemonade with Lemon, Apple, or Grenadine

ÉLIXIR 33CL

SODA 33CL

WATER 50CL

Vittel or Sparkling Cristalline





TO SHARE... OR NOT

LES TENDRES
Crispy chicken pieces x3 / x
with a sauce of your choice

with a sauce of your choice
BIG TOASTÉ TOMME

Raw milk Tomme cheese from the Alps with caramelized onions

BIG TOASTÉ RACLETTE

Raw milk Raclette cheese with pork bacon



6,70€

7,50€ / 11,50€





DRAFT BEER 25/50CL 5,10€ / 9,50€ Niçois County Blonde Beer

COUNTY BEERS 33CL
White or Blonde or Amber

6,706

WINES 12,5CL/75CL 4,00€ / 24,50€

White / AOP côtes de Provence Cuvée Acacia Rosé / AOP côtes de Provence Cuvée Charmeur Red / AOP côtes de Provence Cuvée Saint Pierre

ESPRESSO 1,80€ DOUBLE ESPRESSO 2,30€



HOMEMADE DESSERT of the moment $3,50\mathfrak{E}$ LEMON POPPY SEED CAKE $3,90\mathfrak{E}$ CHOCOLATE CAKE $3,90\mathfrak{E}$ Haagen Dazs ICE CREAM $4,90\mathfrak{E}$

Mini Cup Macadamia Nut Mini Cup Cookie Cream Mini Cup Dark Chocolate





la Big CARTE

« ARRÊTEZ DE BOUFFER DES BURGERS, MANGEZ DES HAMBURGÉS »

Big Fernand is above all about a passion for local products. Our secret recipe? **Homemade** dishes, **French** and high-quality ingredients **sourced locally.** It's also about **good humor** and a quintessentially **French atmosphere in our workshops!**

ALLERGENS





OUR MEALS

CLASSIC

Hamburgé of your choice

Fernandines or Falade Gargandines +2€

Soft drink of your choice

17,90€

FEAST

Hamburgé of your choice

Fernandines or Falade Gargandines +2€

Soft drink of your choice

20,90€

LARGE FEAST

Hamburgé of your choice with double meat and double cheese

Unlimited Fernandines or Falade Gargandines +2€

Soft drink of your choice

23,90€

Our menus are +€0.50 for chicken recipes. Elixirs and alcoholic drinks available at an additional cost.

14,80€

14,80€

14,80€

15,30€

15,30€

15,30€

13,80€

OUR HAMBURGÉS

14,80€ **BIG FERNAND** Beef, raw milk Tomme cheese from the Alps,

semi-dried tomatoes, flat-leaf parsley, Tata Fernande sauce (homemade cocktail sauce)

BARTHOLOME

Beef, raw milk Raclette cheese, pork bacon, caramelized onions, chives, BB Fernand sauce (artisanal barbecue sauce)

LE BELPHÉGOR

Beef, double raw milk Tomme cheese from the Alps, fried onions, chives, Tonton Fernand sauce (lightly sweet homemade mayonnaise)

VICTOR

Veal, Fourme d'Ambert AOP (creamy blue cheese), caramelized onions, coriander, Tonton Fernand sauce (lightly sweet homemade mayonnaise)

PAULIN

Crispy chicken, honey, pickled cucumber, chives, Franche sauce (homemade white sauce)

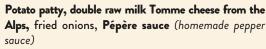
PHILIBERT

Crispy chicken, raw milk Tomme cheese from the Alps, grilled peppers, fried onions, parsley, Tata Fernande sauce (homemade cocktail sauce)

PAOLO ****

Crispy chicken, double spicy Tata sauce (artisanal spicy sauce), pickled cucumber, honey, and chives

GABIN 🚭



LUCIEN

Big Portobello mushrooms, raw milk Tomme cheese from the Alps, semi-dried tomatoes, caramelized onions, chives, Tata Fernande sauce (homemade cocktail sauce)

BUILD YOUR OWN BURGER

1/ PROTEIN

Beef or Veaul(10,50€) or Crispy Chicken (11,00€) or Naked Bun (5,80€)

2/ CHEESE

Raw Milk Raclette Raw Milk Tomme from the Alps Fourme d'Ambert AOP

Semi-dried Tomatoes Big Portobello Mushroom Caramelized Onions Fried Onions (0,50€) Potato Patty (3,00€) Pickled Cucumber Grilled Peppers

Pork Bacon

or Coriander 2,50€ 5/ SAUCE

or Chives

Flat-leaf Parsley

0,60€ Tonton Fernand (lightly sweet homemade mayonnaise)

4/ HERBS OFFERT

Tata Fernande 3/ TOPPINGS (homemade cocktail sauce) **BB** Fernand (artisanal barbecue sauce) Franche (homemade white sauce) Pépère (homemade pepper sauce) Sauce of the moment

LE BURGÉ OF THE MOMENT ???

13,80€

THE PERFECT COOKING? IT'S UP TO YOU!

Our beef and veal are cooked to your preference.

The consumption of raw milk cheese is not recommended for pregnant women and young children, particularly those under 5 years old. Meat will be well-cooked for dishes intended for children.

BIG FERNAND

SMASH BURGERS

FERNAND SMASH

Small baker's bun, smashed beef patty, raw milk Raclette cheese, chives, Tata fernande sauce (homemade cocktail sauce)

SOLO **7,80€**

10,90€

BACON SMASH

Small baker's bun, smashed beef patty, raw milk Raclette cheese, pork bacon, fried onions, chives, Tata fernande sauce (homemade cocktail sauce)

SOLO **9,80€**

12,90€

DOUBLE SMASH

Small baker's bun, smashed beef patty, raw milk Raclette cheese, fried onions, chives, Tata fernande sauce (homemade cocktail sauce)

14,90€

The meal includes a choice of Smash Burger, Fernandines or Salad (Gargandines $+2^{\epsilon}$), and a drink of your choice. (Elixirs and alcoholic drinks available at an additional cost.)





THE STUDENT MEAL





LUCIEN® or BIG FERNAND

+ FERNANDINES, FALADES, GARGANDINES(+2€) +A DRINK OF YOUR CHOICE (Elixirs at an extra cost)

14,90€

Subject to proof of eligibility, excluding the summer school holiday period.

KIDS' MFAI

-PITCHOUN-

9,90€

Smashed beef patty, ketchup or mayonnaise, raw milk Tomme cheese from the Alps

11,90€

3x Tenders (crispy chicken pieces), sauce ketchup or mayonnaise

-JUNIOR-

12,90€

Beef patty, ketchup or mayonnaise, raw milk Tomme cheese from the Alps

+ FERNANDINES (homemade fries) + A DRINK OF YOUR CHOICE

(Soda, homemade drink, water)



It's impossible to make great hamburgers without quality meat!

UP TO 12 Y.O.

The beef, veal, and chicken are of French origin, and the pork bacon is sourced from the EU.

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