



# SET MENU

- **Dish, Dessert buffet :** 26 €
- **Starter, Dish :** 29 €
- **Starter, Dish, and Dessert buffet :** 31 €
- **Starter, Dish, Cheese board, and Dessert buffet :** 36 €

## ~ Starters ~

- **Charcuterie Board & Homemade « Farçous »**  
*Farçous are sort of fritters with chards and parsley*
- **Homemade half-cooked Foie Gras Terrine (extra 5 €)**  
*Onions Chutney*
- **Sautéed Lamb's Sweetbreads**
- **Organic Trout of Aubrac's Lakes**   
*Gravlax Style*
- **Starter of the Day**  
*According to the Chef's Inspiration*
- **Veggie Salad**

## ~ Dishes ~

- **Dish of the Day**  
*According to the Chef's Inspiration*
- **Fillet of Organic Trout of Aubrac's Lakes**   
*Lemon « Beurre Blanc » sauce and Herbs*
- **Chicken or Salmon « Bowl » (Pokebowl style)**  
*Homemade breaded chicken or Marinated salmon (served cold), season side*
- **Shepherd's Pie with Duck Confit**  
*Grilled with Laguiole Cheese*
- **Aveyron Lamb Gigot, slowly cooked at low temperature**  
*Thyme Gravy*
- **Pan-fried « Aubrac » Piece of Beef – 150 g (extra 4 €)**  
*Guerande Fleur de Sel*

**Those dishes are served with aligot or side of the day**

*\* Side of the day + aligot : 3 €*

« Net Price, Service Included »

# À LA CARTE

<b>Charcuterie Board &amp; Homemade « Farçous »</b>	<b>18 €</b>
<i>Farçous are sort of fritters with chards and parsley</i>	
<b>Homemade half-cooked Foie Gras Terrine (extra 5 €)</b>	<b>20 €</b>
<i>Onions Chutney</i>	
<b>Sautéed Lamb's Sweetbreads</b>	<b>16 €</b>
<b>Organic Trout of Aubrac's Lakes</b> 	<b>15 €</b>
<i>Gravlax Style</i>	
<b>Starter of the Day</b>	<b>14 €</b>
<i>According to the Chef's Inspiration</i>	
<b>Veggie Salad</b>	<b>14 €</b>
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<b>Dish of the Day</b>	<b>16 €</b>
<i>According to the Chef's Inspiration</i>	
<b>Fillet of Organic Trout of Aubrac's Lakes</b> 	<b>20 €</b>
<i>Lemon « Beurre Blanc » sauce and Herbs</i>	
<b>Chicken or Salmon « Bowl » (Pokebowl style)</b>	<b>17 €</b>
<i>Homemade breaded chicken or Marinated salmon (served cold), season side</i>	
<b>Shepherd's Pie with Duck Confit</b>	<b>16 €</b>
<i>Grilled with Laguiole Cheese</i>	
<b>Aveyron Lamb Gigot, slowly cooked at low temperature</b>	<b>19 €</b>
<i>Thyme Gravy</i>	
<b>Pan-fried « Aubrac » Piece of Beef - 150 g (extra 4 €)</b>	<b>22 €</b>
<i>Guerande Fleur de Sel</i>	

**Those dishes are served with aligot or side of the day**

*\* Side of the day + aligot : 3 €*

<b>Regional Cheese Platter</b>	<b>8 €</b>
<b>« Homemade » Desserts Buffet</b>	<b>10 €</b>

« Net Price, Service Included »