


SET MENU

- **Main course, Cheese board or Dessert buffet:** 27 €
- **Starter, Main course :** 29 €
- **Starter, Main course, Cheese board or Dessert buffet:** 33 €
- **Starter, Main course, Cheese board and Dessert buffet:** 39 €

~ Starters ~

- **The Gourmet Salad**
Charcuterie from Maison Conquet
- **Homemade Semi-cooked Foie Gras (extra 5 €)**
Onions chutney
- **Organic Trout from the Aubrac Lakes** 
Gravlax style
- **Starter of the Day**
According to our chef's inspiration
- **Pan-seared Scallops, Leek Fondue (extra 5 €)**
Coral and chorizo sauce
- **Seasonal Cream with Perfect Egg**
- **Pan-fried Veal Sweetbreads on Parsnip Purée**

~ Main Courses ~

- **Dish of the Day**
According to our chef's inspiration
- **Organic Trout Fillet from the Aubrac Lakes** 
Lemon-dill « beurre blanc »
- **Chicken Supreme stuffed**
Mushroom sauce
- **Duck Breast**
Honey and gentian sauce
- **Grilled Aveyron Leg of Lamb**
Rosemary sauce
- **Tripoux Stew**
- **Aubrac Beef Tournedos – 150 g (extra 5 €)**
Guérande sea salt or Marcillac sauce

These dishes are served with aligot or side of the day

*** Side of the day + aligot : 3 €**

« Net Prices, Service Included »

A LA CARTE

The Gourmet Salad <i>Charcuterie from Maison Conquet</i>	17 €
Homemade Semi-cooked Foie Gras <i>Onions chutney</i>	20 €
Pan-fried Veal Sweetbreads on Parsnip Purée	19 €
Organic Trout from the Aubrac Lakes  <i>Gravlax style</i>	18 €
Starter of the Day <i>According to our chef's inspiration</i>	15 €
Pan-seared Scallops, Leek Fondue <i>Coral and chorizo sauce</i>	22 €
Seasonal Cream with Perfect Egg	15 €
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Aligot and Green Salad	15 €
Dish of the Day <i>According to our chef's inspiration</i>	18 €
Organic Trout Fillet from the Aubrac Lakes  <i>Lemon-dill « beurre blanc »</i>	22 €
Chicken Supreme stuffed <i>Mushroom sauce</i>	19 €
Duck Breast <i>Honey and gentian sauce</i>	22 €
Grilled Aveyron Leg of Lamb <i>Rosemary sauce</i>	21 €
Tripoux Stew	19 €
Aubrac Beef Tournedos – 150 g <i>Guérande sea salt or Marcillac sauce</i>	26 €
Aubrac Beef Prime Rib, for 2 people (approx. 1.2 kg) <i>30 minutes preparation</i>	75 €

These dishes are served with aligot or side of the day

** Side of the day + aligot : 3 €*

Regional Cheese Board	9 €
Homemade Dessert Buffet	10 €

« Net Prices, Service Included »

CHILDREN'S MENU

(up to 10 years old)

14 €

*Orange Juice **or** Apple Juice **or** Fruit Squash*

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Homemade Breaded Fish

or

Homemade Chicken Nuggets

or

Aubrac Piece of Beef (80g)

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*Side of the Day **or** Aligot **or** Fries*

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*Pastry **or** Ice Cream Cup*

For a relaxing meal, a play area is available for everyone.

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- **Starter, Main course, Cheese board and Dessert buffet:** **39 €**

~ Starters ~

- **Vegetable Wrap**
Peanut sauce or Madras curry cream

~ Main Courses ~

- **Large Seasonal Salad**
Honey, mustard, cider and balsamic vinegar dressing
 - Spring and Autumn : salad, tomatoes, apples, walnuts, pumpkin seeds, goat cheese brick (April, May, October, November)
 - Summer : salad, tomatoes, cucumbers, carrots, red onions, feta, mozzarella di bufala (June, July, August, September)
- **Vegetal "Steak"**
Chickpeas, mushrooms, red beans, onions, parsley and spices

Those dishes are served with aligot or side of the day

*** Side of the day + aligot : 3 €**

A LA CARTE

Vegetable Wrap **15 €**
Peanut sauce or Madras curry cream

Large Seasonal Salad **18 €**
Honey, mustard, cider and balsamic vinegar dressing

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Vegetal "Steak" **19 €**
Chickpeas, mushrooms, red beans, onions, parsley and spices

Those dishes are served with aligot or side of the day

*** Side of the day + aligot : 3 €**

Regional Cheese Board **9 €**

Homemade Dessert Buffet **10 €**