

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

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

These dishes are served with aligot or side of the day

** Side of the day + aligot : 3 €*

<i>Regional Cheese Board</i>	9 €
<i>Homemade Dessert Buffet</i>	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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~ 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

- *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" 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 €