


## 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 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

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

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

*\* Side of the day + aligot : 3 €*

<b>Regional Cheese Board</b>	9 €
<b>Homemade Dessert Buffet</b>	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

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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 €**