

La Carte



The third course on a full menu

Mixed Salad in season	5,85 €
Salad with 3 cheeses of Auvergne (Cantal, St Nectaire, Blue cheese)	5,85 €
Pothead eggs cooking in red wine	5,85 €
Assortment of pork meat	7,70 €
Pounti "maison" Home made cake with spinach beet, bacon and prunes	7,70 €
Three Ducks (truffed duck liver, gizzard, smoked filet, salad)	12,00 €

Dishes

Dish of the day	9,50 €
Auvergne larger chitterling sausage cooked with mustard sauce and onions	9,50 €
Stuffed cabbage "house" in stews (small cabbage stuffed with reconstituted pot-au-feu)	18,50 €
Slice beef sauce bleu d'Auvergne (Auvergnecertified origine)	18,50 €

Truffade :

Potatoes, Cantal cheese, with parsley, 2 sliced raw ham, and salad with walnuts oil	15,00 €
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Time to time:

Potée Auvergnate "maison" Home made Thick soup with meat pork, potatoes, carrots, turnip

Vegetarians Dishes

Home made cabbage stuffed with vegetables and cereal Millet	15,00 €
Omelette cooked with cheese from Cantal or mushrooms(time to time)	15,00 €

Cheeses

Plate of Cantal, Saint-Nectaire, Bleu d' Auvergne	4,00 €
Fromage blanc, en faisselle, issu de l'agriculture biologique	4,00 €

Desserts « home made»

Crème caramel	5,00 €
Pâtisserie « maison »	5,00 €
Tiramisu	6,00 €

Ice cream « carte d'Or »

Deux parfums au choix	5,00 €
Trois parfums au choix	7,50 €

"Some dishes require minimal preparation
and deserve your patience
Thank you for your understanding "

Set price meal - Drinks not included