

€29 per person

 $for \ a \ starter + a \ main \ dish + a \ dessert$

€22 per person

for a starter + a main dish or for a main dish + a dessert

At noon, on Sunday In the evening, from Monday to Thursday from February to November STARTER

Half-cooked tuna €9 fennel and citrus sauce

Pounti d'Auvergne €9

Soup of the day €8

MAIN DISH

Homemade duck parmentier

traditional **€16**

OR gratiné with Cantal cheese €17

Fish of the day €17

vanilla sauce

Rump steak €18

girolle sauce

Mealted cheese Saint-Nectaire

with Auvergne ham and salad €15

or just salad **€14**

Truffade

with Auvergne ham and salad €15

or just salad €14

DESSERT

Auvergne cheese €8

Homemade desserts €8

Gourmet coffee 4 pieces 10€

CHILDREN'S MENU EII

up to 12 years

Drink

syrup with water, orange juice, apple juice or lemonade by the glass

Beef lasagna

caterer « Chez Epicure »

Chocolate mousse or ice cream

Prices are net including service, but excluding drinks