

## MENU

## Starters

<b>AUVERGNE POUNTI</b>	€9
Meat cake, with chard and fresh herbs, Heart melting with prunes	
<b>GREEN LENTILS, SMOKED TROUT</b>	€10
Artisanal smoking of Sichon, Celery cream, passion	
<b>CREAM SOUP OF THE MOMENT *</b>	€8
According to inspiration, Toasted croutons with olive oil	

Main  
Courses

<b>TRUFFADE *</b>	€17
Fresh tome, potatoes Auvergne ham & salad	
<b>PULLED BEEF</b>	€19
Confit with red wine of St Pourçain, Melting potatoes	
<b>TROUT COOKED EN PAILLOTE</b>	€20
Sweet and salty sauce honey lemon, Black rice	
<b>HOMEMADE GNOCCHI *</b>	€18
Blue cheese sauce, Slice of smoked magret from Domaine de Limagne	
<b>COMTESSE DE VICHY *</b>	€17
Fondue cheese with white wine and garlic, Auvergne ham & potatoes	

## Cheeses

<b>REGIONAL CHEESE PLATE</b>	€8
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## Desserts

<b>GOURMET PLATE</b>	€10
Assortment of 5 sweet pieces	
<b>CHOCOLATE MOUSSE</b>	€8
Fleur de sel and caramelized peanuts	
<b>CREAMY RICE PUDDING</b>	€8
salted butter caramel, crispy of puffed rice	
<b>DESSERT OF THE MOMENT</b>	€8
According to inspiration and season	

## SET MENU

**Terroir**  
€28

**AUVERGNE POUNTI**  
**OR**  
**CREAM SOUP OF THE MOMENT**

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**TRUFFADE**  
**OR**  
**COMTESSE DE VICHY**

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**DESSERT OF YOUR CHOICE**  
*Gourmet plate + €2*

€23 for starter + main course  
or for main course + dessert

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**Signature**  
32€

**AUVERGNE POUNTI**  
**OR**  
**GREEN LENTILS, SMOKED TROUT**

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**PULLED BEEF**  
**OR**  
**TROUT COOKED EN PAPILOTTE**  
**OU**  
**HOMEMADE GNOCCHI**

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**REGIONAL CHEESE PLATE**  
*extra €6*

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**DESSERT OF YOUR CHOICE**  
*Gourmet plate + €2*

26€ for starter + main course  
or for main course + dessert

## LITTLE EXTRA

Kid's  
menu  
€12

**DRINK**

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

**BEEF LASAGNA,  
BÉCHAMEL WITH TOME CHEESE**

**DESSERT OR ICE CREAM**

Ice  
creams

**VANILLA, CHOCOLATE, COFFEE, PISTACHIO,  
SALTED BUTTER CARAMEL**

Sorbets

**STRAWBERRY, RASPBERRY, MANGO,  
LEMON, PEAR, MINT/ORANGE  
BLOSSOM, CUCUMBER**

1 Scoop €3

2 Scoops €5

3 Scoops €7

Extra €1

*Whipped cream, fruit coulis*

Local  
Producers

**DOMAINE DE LIMAGNE, GAEC DE LA ROSIERE,  
FUMAGE ARTISANAL DU SICHON, LE VILLAGE  
AUVERGNAT, SALAISON DU VEINAZES, LE PUY DE  
FARINE, BRASSERIE DU SANCY, BRASSERIE DU  
VALHALLA, CAVISTE DES VOLCANS, BENOIT MONTEL,  
LE DOMAINE DE BELLEVUE**