

Homemade

SPECIALITIES €17

- * Comtesse de Vichy [local cheese],
melted with white wine,
and served with Auvergne ham and potatoes
- * Truffade
with Auvergne ham and green salad

A SPECIALTY

WITH A GLASS OF REGIONAL WINE €21

AUVERGNE CHEESES €8

Murol, Saint Nectaire, Bleu, Cantal

HOMEMADE DESSERTS

Gourmet plate **€10**

* 5 sweet pieces

Homemade desserts **€8**

Specialties require at least 15 minutes of heating
served at any time of the day
According to product availability

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

GAEC DE LA ROSIERE, LE VILLAGE AUVERGNAT, CHEZ EPICURE, LE PUY DE
FARINE, BRASSERIE DU SANCY, BRASSERIE DU VALHALLA, CAVISTE DES
VOLCANS, BENOIT MONTEL, LE DOMAINE DE BELLEVUE