

Jars

STARTERS €8

- * Cream of butternut soup, chestnut chips
- * Salmon rillettes, candied tomatoes
- * Terrine with Cantal AOP & dried apricots

MAIN COURSES €14

- * Pulled salmon with Timut pepper, melting leeks & Camargue rice
- * Potful from Auvergne
- * Duck parmentier with sweet potato
- * Grandmother style chicken sauté, mashed potatoes with tome cheese
- * Chili sin carne [veggie]

For more choices and at any time of the day, here are some homemade delicatessen dishes, from "Chez Epicure" without added preservatives and served in jars

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, basil

1 Scoop €3

2 Scoops €5

3 Scoops €7

Supplément €1

Chantilly, 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