

STARTERS

Grilled asparagus, fresh cheese, wild garlic	16
Peas, oeuf parfait, marinated vegetables, both raw and cooked	16
Signature pâté croûte, pickles vegetables	18

MAIN  
COURSES

Slow-cooked meat from Auvergne farms, roasted vegetables	28
Grilled fish, vierge sauce	27
Free-range Mieral pintade, mushrooms, red wine jus to share	36 per person
Matured beef from Haute-Loire, red wine and melittis sauce	32
Cauliflower, macerated herbs, roasted almonds	22

- All main courses are served with a side of mashed potatoes -

CHEESES

Sheep cheese “ Galette ” from the Mollières farm	9
Cheese selection	12

DESSERTS

Red berries, woodruff, spiced crumble	12
“ Bonnat ” chocolate, hazelnut, blackcurrant leaf	12
Almond praliné, rhubarb, apricot	12
Café Gourmand: a gourmet assortment	14

The list of allergens is available upon request.  
Please do not hesitate to inform us of any allergies.  
Prices are in €, all taxes and services are included

SEASONAL MENU

Grilled asparagus, fresh cheese, wild garlic
Ⓢ
Slow-cooked meat from Auvergne farms, roasted vegetables
Ⓢ
Café Gourmand: a gourmet assortment
45

LUNCH MENU

Weekday lunchtimes only, excluding public holidays
Starter + Main OR Main + Dessert
26
Starter + Main + Dessert
32