



Enu

Gourmand : Starter, Fish or Meat, Dessert : **47.50€**

Saveur : Starter, Fish or Meat, Cheese, Dessert : **56.50€**

Passionnement : Starter, Fish and Meat, Dessert : **67€**

Escargots brioche,

Bordelaise sauce.

Beef cheek ravioli with truffles,

Sautéed spring mushrooms.

Smoked trout carpaccio from the mountains of Aubrac,

Savoury multigrain sablé, lime curd and Wakamé seaweed.

Roasted codfish filet,

Crispy squid ink risotto, seasonal vegetables, oil infused with basil from the garden.

Hake filet with a parsley herb coat,

Courgettes and other seasonal vegetables.

Sirloin veal steak from Aveyron,

Roasted seasonal vegetables, "aligot" and reduced juice.

Crispy lamb sweetbreads,

Reduced truffle sauce, gratin wrapped in lard strips with laguiole cheese.

1 kg "Aubrac" beef rib served for two people.

"Aligot" and seasonal vegetables (supplement of 15.50€ per person).

Apple croustade flaky pastry "Pastis" style,

Dulce de Leche ice cream.

Crumbly strawberry tart,

Vanilla cream and crispy white chocolate chip, strawberry sorbet.

Creamy choux pastry "Profiterole" style,

Warm chocolate sauce.

Coupe Verte

Prune ice cream, plum brandy-soaked prunes and dash of Vieille-Prune (plum brandy).

Coupe Farrou

Vanilla ice cream, candied "Griottine" cherries with liqueur, whipped cream.



Starter

Escargots brioche,
Bordelaise sauce. 15.00€

Smoked trout carpaccio from the mountains of Aubrac,
Savoury multigrain sablé, lime curd and Wakamé seaweed. 16.00€

Beef cheek ravioli with truffles,
Sautéed spring mushrooms. 16.50€

Fish

Hake filet with a parsley herb coat,
Courgettes and other seasonal vegetables. 25.50€

Roasted codfish filet,
Crispy squid ink risotto, seasonal vegetables,
oil infused with basil from the garden. 26.50€

Meat from the region

Sirloin veal steak from Aveyron,
Roasted seasonal vegetables, "aligot" and reduced juice. 26.00€

Crispy lamb sweetbreads,
Reduced truffle sauce, gratin with laguiole cheese wrapped in lard strips. 25.00€

1 kg "Aubrac" beef rib served for two people.
"Aligot" and seasonal vegetables. 75.00€

Homemade Aligot 5€



Affinage

Cheese

From Aveyron, Lot and Tarn.

9.50€

Dessert

Apple croustade flaky pastry "Pastis" style,

Dulce de Leche ice cream.

12.00€

Crumbly strawberry tart,

Vanilla cream and crispy white chocolate chip,
strawberry sorbet.

12.00€

Creamy choux pastry "Profiterole" style,

Warm chocolate sauce.

12.00€

Coupe Verte

Prune ice cream, plum brandy-soaked prunes and dash of
Vieille-Prune (plum brandy).

9.50€

Coupe Farrou

Vanilla ice cream, candied "Griottine" cherries with liqueur, whipped cream.

9.50€

Gourmet Coffee 11.50€

Irish Coffee 9€

Cappuccino 6€

Coffee ou Décaf 2.80€

Infusion 2.80€



Enu

Bistronomique

Starter, main course and desert 28€

Starter and main course or main course and desert 20€

Main course only 16€

Menu available every day, apart from Saturday, Sunday, and national holidays.

Fish rillettes, tomato and basil in bruchetta,

Toasted anise bread, crisp vegetable salad.

Fresh melon slices and basil marinated melon balls,

Melon and lemon verbena sorbet.

Cured ham cut from the bone.

Crispy “fish of the day” flavoured with herb-infused oil,

Buttered vegetables cut in “julienne” way and lemony white butter sauce.

A piece from the butcher,

Roasted potatoes with Roquefort cheese, marinated and roasted seasonal vegetables.

Selection of authentic, traditional, matured cheeses (sup. 9,50€)

Please order
desserts at
the
beginning of
the meal

Seasonal fresh fruits and custard “Sabayon”,

Homemade sorbet of the day.

White chocolate “Finger”

Sichuan pepper génoise and fresh fruits.

VAT 10 %



Enu

Vegetarian 28.00€

Fresh melon slices and basil marinated melon balls,

Melon and lemon verbena sorbet.

Market vegetables Medley.

Seasonal fresh fruits and custard "Sabayon",

Homemade sorbet of the day.

White chocolate "Finger"

Sichuan pepper génoise and fresh fruits.

Childrens' menu 15€ **« Initiation to flavours »**

« If you are under 10, this menu is for you with an included glass of orange juice »

Ham and Roquefort cheese crepe

Cured ham from the bone

Fish of the day

Sautéed potatoes, vegetables from the market.

Aveyron veal

Sautéed potatoes, vegetables from the market.

Ice cream or sorbet

Moelleux au chocolat