

Our products are homemade and prepared on-site.\*

## STARTERS

Tomatoes and mozzarella with pesto (V) - 4,90€ Minted tabbouleh with cucumber and confit tomatoes (V) - 3,90€  
Melon with Auvergne cured ham - 3,90€ Onion soup with cheese - 3,90€ Egg mayonnaise (V) - 2,80€  
Smoked hipper with potatoes in oil - 4,80€ Grated carrot salad (V) - 1,00€  
Chicken and foie gras terrine with port wine - 4,90€ Auvergne dried sausage plate with butter and pickles - 5,50€  
Pollock rillettes lemon-flavored - 3,70€ Pork pâté with sweet and sour red cabbage - 3,90€  
6 Escargots in garlic butter - 8,60€

## MAINS

Auvergne sausage, shallot sauce, mashed potatoes - 9,90€ Steak, blue cheese sauce, fries - 12,80€  
Caesar salad (croutons, Parmesan, Caesar dressing) : with chicken fillet - 11€ with salmon fillet - 12€  
Quarter roasted chicken, sage jus, fries - 9,90€ Breaded chicken escalope, marinara sauce, spaghetti - 12,00€  
Rainbow trout, almond lemon butter, baby potatoes and green beans - 11,95€  
Beef tongue, charcutière sauce, carrot puree and baby potatoes - 11,00€  
Andouillette, mustard sauce, fries - 9,90€ Beef stew with carrots and pasta - 12,50€  
Creamy pasta with mushrooms (V) - 7,80€ Creamy pasta with mushrooms and ham chiffonade - 8,90€  
Homemade black pudding, shallot sauce, mashed potatoes - 9,50€  
Fresh pasta La Brosselloise, ratatouille, parmesan (V) - 9,20€ Dish of the moment - 11,50€

## ADD-ONS

Fries - 3,00€ Mashed potatoes - 3,00€ Carrot puree - 3,20€ Green salad - 2,50€ Green Beans - 3,00€

## KID'S MENU

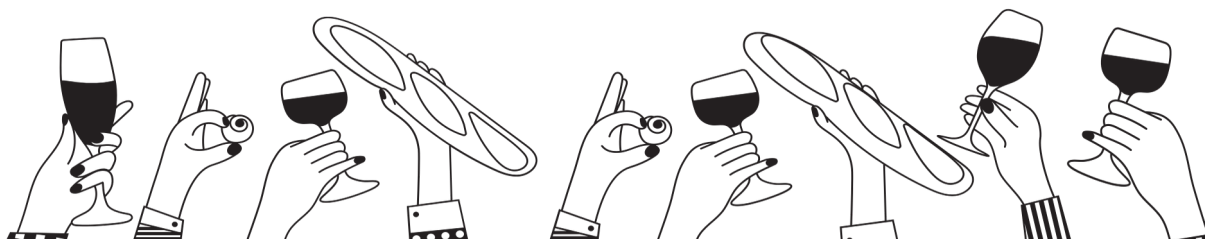
**Main:** Breaded chicken escalope or Ham or Minced steak, side of your choice : fries, pasta, mashed potatoes  
or Pasta with tomato sauce and grated cheese (V)  
**Dessert:** Fruit salad or Chocolate cream pot  
**Drink:** Soda 25cl or Syrup with water

## CHEESE SELECTION

Cheese of the moment - 3,50€ Farmhouse Saint-Nectaire - 3,50€

## DESSERTS

Fresh strawberries - 4,90€ Add whipped cream, chocolate - 0,50€ Chocolate cream pot, whipped cream - 3,90€  
Profiterole, vanilla ice cream, hot chocolate sauce - 4,90€ Floating island - 3,50€ Apple Tatin, Isigny cream - 4,20€  
Rum baba with vanilla whipped cream - 4,50€ Crème brûlée - 3,80€ Rice pudding, salted caramel - 4,80€  
Artisanal ice cream: vanilla, chocolate, lemon, verbena - 1,10€ Add whipped cream, chocolate - 0,50€



## BEERS

|                           | 25 cl | 50 cl  |
|---------------------------|-------|--------|
| Budweiser                 | 3,60€ | 6,90€  |
| Panaché Budweiser         | 3,60€ | 6,90€  |
| 3 Bords, local lager beer | 4,70€ | 8,90€  |
| Syrup option              |       | +0,40€ |

## COCKTAILS

|                                                                                   |     |
|-----------------------------------------------------------------------------------|-----|
| Aperol Spritz                                                                     | 9€  |
| Cosmo Yuzu : Yuzu, Triple Sec, cranberry, lemon juice                             | 12€ |
| Pink Gin : Gin, Yuzu, elderflower liqueur, lemon juice, rhubarb                   | 12€ |
| MESS on the beach (non-alcoholic): Cranberry, orange, peach syrup and lemon juice | 8€  |

## VINS

|                                         | GLASS |       | CARAFE |
|-----------------------------------------|-------|-------|--------|
|                                         | 12 cl | 25 cl | 46 cl  |
| Red Syrah, Les Assembleurs              | 4,20€ | 8,20€ | 14,50€ |
| Red Pic Saint-Loup, Emotion             | 6€    |       |        |
| Les Déeses Muettes                      |       |       |        |
| White Chardonnay, Les Assembleurs       | 4,20€ | 8,20€ | 14,50€ |
| White Bourgogne Chitry, Christian Morin | 7€    |       |        |
| White Moelleux Côte de Gascogne,        | 5,60€ |       |        |
| "Soleil d'Automne", Domaine Chiroulet   |       |       |        |
| Rosé Syrah, VDF, Famille Rieu Verdier   | 3,80€ | 8,20€ | 14,50€ |

## BOUTEILLES DE VIN

### RED

|                                                        |       |     |
|--------------------------------------------------------|-------|-----|
| AOP Côtes du Rhône, Château d'Orsan                    | 75 cl | 22€ |
| AOC Côtes-du-Forez "La Volcanique", Cave Verdier-Logel |       | 28€ |
| VDF, La Garance, Grenache Hérault                      |       | 32€ |
| Pic Saint-Loup, Emotion, Les Déeses Muettes            |       | 35€ |

### WHITE

|                                                            |       |     |
|------------------------------------------------------------|-------|-----|
| VDF, 100% Grenache Hérault, Famille Rieu Verdier           | 75 cl | 22€ |
| Le Blanc d'en Face, Domaine du Monteillet, Vallée du Rhône |       | 27€ |
| AOC Côtes d'Auvergne, Les Vaugondières, R. Tournayre       |       | 28€ |
| Bourgogne Chitry, Christian Morin                          |       | 29€ |
| Côte de Gascogne "Soleil d'Automne", Domaine Chiroulet     |       | 29€ |

### ROSÉ

|                   |       |     |
|-------------------|-------|-----|
| Studio by Miraval | 75 cl | 26€ |
|-------------------|-------|-----|

### SPARKLING

|                     |       |       |
|---------------------|-------|-------|
| Prosecco Riccadonna | 12 cl | 75 cl |
|                     | 5,80€ | 26€   |

## SOFTS

|                                        | 25 cl | 40 cl |
|----------------------------------------|-------|-------|
| Coca-Cola, Coca-Cola Zéro, Sprite,     | 2€    | 3,80€ |
| Fanta, Fuze Tea, Tropic                | 2€    | 3,80€ |
| Apple juice, Vergers de Haute Auvergne | 2,80€ |       |
| Syrup with water                       | 1,80€ |       |
| Diabolo                                | 2€    |       |

## MINERAL WATER

|        | 50 cl | 1 L   |
|--------|-------|-------|
| Évian  | 3,80€ | 4,90€ |
| Badoit | 3,80€ | 4,90€ |

## APÉRITIFS

|                      |       |        |
|----------------------|-------|--------|
| Kir Cassis ou Birlou | 12 cl | 5€     |
| Kir Royal            | 12 cl | 12,50€ |
| Campari              | 5 cl  | 5€     |
| Suze                 | 5 cl  | 4,50€  |
| Lillet Rosé / White  | 5 cl  | 4,50€  |
| Ricard               | 2 cl  | 3€     |
| Birlou               | 4 cl  | 4,20€  |

## CHAMPAGNES

|           |       |      |
|-----------|-------|------|
| G.H. Mumm | 12 cl | 75cl |
|           | 13€   | 80€  |

## HOT BEVERAGES

|                  |       |
|------------------|-------|
| Expresso         | 1,70€ |
| Double expresso  | 3,40€ |
| Café crème       | 2,70€ |
| Cappuccino/Latte | 3,80€ |
| Hot chocolate    | 3,70€ |
| Tea/Infusion     | 3€    |
| Decaf expresso   | 1,70€ |

## DIGESTIFS

|                              |      |       |
|------------------------------|------|-------|
| Verveine, Eau de Grenouille  | 4 cl | 8€    |
| Chartreuse Verte / Jaune     |      | 10€   |
| Chartreuse M.O.F. Chartreuse |      | 12€   |
| V.E.P. Verte / Jaune         |      | 16€   |
| Baileys                      |      | 5€    |
| Get 27                       |      | 5,50€ |
| Williams Pear Brandy         |      | 10€   |

