



BOUILLON DU MESS

Our products are homemade and prepared on-site*

STARTERS

- Baked egg with coppa crisps and mushrooms - 4,80 € Pissaladière (onion tart with anchovies) - 3,90€
Onion soup with cheese - 4,50€ Egg mayonnaise (V) - 2,80€
Melon with cured ham - 4,80€ Grated carrot salad (V) - 1,40€
Tomato and mozzarella - 4,10€ Charcuterie plate (dried sausage, pork rillettes) - 5,50€
Fish rillettes with fresh herbs - 3,70€ Beetroot and feta salad (V) - 3,70€ 6 snails in garlic butter - 8,60€

MAINS

- Auvergne sausage, shallot sauce, mashed potatoes - 9,90€ Pepper-marinated beef steak, French fries - 14,20€
Basque-style chicken, French fries - 10,60€ Caesar salad - 11,50€
Ricotta and spinach tortellini, tomato and onion compote (V) - 9,90€
Catch of the day, basmati rice, leek fondue, lemon cream - 12,90€
Beer-braised pork cheek, pasta - 11,10€ Breaded chicken escalope, marinara sauce, spaghetti - 13,00€
Beef tongue, charcutière sauce, carrot puree with cumin and Sarlat-style potatoes - 12,20€
Lasagna with bolognese sauce - 12,60€ Andouillette*, wholegrain mustard sauce, fries - 11,90€
Duck confit leg, Sarlat-style potatoes - 13,90€
Creamy pasta with mushrooms (V) - 7,90€ Creamy pasta with mushrooms and ham chiffonade - 8,90€
Dish of the moment - 11,90€

ADD-ONS

- Fries - 3,00€ Mashed potatoes - 3,10€ Carrot puree - 3,20€ Green salad - 2,50€
Green beans - 3,00€ Basmati rice - 2,50€

KID'S MENU 8,50€ - up to 10 years old

- 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 mousse or one scoop of ice cream
Drink: Soda 25 cl or Syrup with water

CHEESE SELECTION

- Cheese of the moment - 3,50€ Farmhouse Saint-Nectaire - 3,60€

DESSERTS

- Profiterole, vanilla sundae, chocolate sauce - 4,90€ Rice pudding, salted caramel - 4,80€
Floating island with pink pralines - 3,80€ Valrhona chocolate mousse - 4,10€ Pastry flan - 3,50€
Crème brûlée - 3,80€ "Délices de La Roussière" sundae, caramel sauce - 3,70€
Chocolate brownie Valrhona, vanilla ice cream, caramel sauce - 5,00€ Fruit salad - 2,90€
Faisselle (fresh cheese with sugar) - 3,00€ Extra fruit coulis - 0,30€ Colonel (lemon sorbet & vodka) - 6,90€
"Délices de la Roussière" ice cream: vanilla, chocolate, lemon, verbena, pear, raspberry - 1,40€
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, Italicus Spritz	9,50€
Cosmo Yuzu : Yuzu, Triple Sec, cranberry, lemon juice	10€
Pink Gin : Gin, Yuzu, elderflower liqueur, lemon juice, rhubarb	10€
Mocktail : MESS on the beach	8€

WINE

	GLASS	CARAFE
	12 cl	25 cl 46 cl
Rouge, IGP Pays du Gard Syrah,	4,20€	8,20€ 14,50€
Vins Segusiave		
Rouge Pic Saint-Loup, Emotion,	6€	
Les Déesses Muettes	4,20€	
Blanc, IGP Pays d'Oc Chardonnay,		8,20€ 14,50€
Vins Segusiave		
Blanc Bourgogne Chitry, Christian Morin	7€	
Blanc Moelleux Côte de Gascogne,	6€	
"Soleil d'Automne", Domaine Chiroulet		
Rosé Syrah, VDF, Famille Rieu Verdier	4,20€	8,20€ 14,50€

WINE BOTTLES

RED

RED	75 cl
AOP Côtes du Rhône, Château d'Orsan	22€
AOC Côtes-du-Forez "La Volcanique", Cave Verdier-Logel	28€
Pic Saint-Loup, Emotion, Les Déesses Muettes	35€

WHITE

WHITE	75 cl
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€
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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€

APERITIFS

	12 cl	5€
Kir Cassis ou Birlou	12 cl	13€
Kir Royal	5 cl	5€
Campari	5 cl	4,50€
Suze	5 cl	4,50€
Lillet Rosé / White	5 cl	4,50€
Ricard	2 cl	3€
Birlou	4 cl	4,20€

CHAMPAGNES

	12 cl	75cl
G.H. Mumm	13€	80€

HOT BEVERAGES

Espresso	1,80€
Double espresso	3,60€
Café crème	2,70€
Cappuccino/Latte	3,80€
Hot chocolate	3,70€
Tea/Infusion	3€
Decaf espresso	1,80€

AFTER-DINNER

	4 cl
Verveine, Eau de Grenouille	8€
Chartreuse Verte	10€
Baileys	5€
Get 27	6€
Williams Pear Brandy	10€

