LE BOUILLON DU MESS
CLERMONT-FERRAND

Le BOUILLON DU MESS

+33 (0)4 86 86 13 00
@GRANDMESSCLERMONTFD

Our products are homemade and prepared on-site*

STARTERS

Baked egg with coppa crisps and mushrooms - 4,90€ Fish terrine with tender vegetables - 3,90€
Onion soup with cheese - 4,50€ Egg mayonnaise (V) - 2,80€
Creamy seasonal vegetable soup (V) - 3,90€ Grated carrot salad (V) - 1,40€
Fish fritters with mayonnaise - 3,50€ Charcuterie plate (dried sausage, pork rillettes) - 5,60€
Lyonnaise salad with potatoes and garlic sausage - 4,40€ 6 snails in garlic butter - 8,60€

MAINS

Auvergne sausage, shallot sauce, mashed potatoes - 9,90€ Pepper-marinated beef steak, French fries - 14,20€
Farmhouse chicken pie with potatoes, spinach, mushrooms and green salad - 12,90€
Veal blanquette (creamy veal stew), pilaf rice - 13,20€
Ricotta and spinach tortellini, tomato and onion compote (V) - 9,90€
Gratinated brandade, green salad - 10,90€ Beef chuck, red wine sauce, mashed potatoes - 13,90€
Breaded chicken escalope, marinara sauce, spaghetti - 13,00€
Beef tongue, charcutière sauce, carrot puree with cumin and Sarlat-style potatoes - 12,30€
Andouillette*, wholegrain mustard sauce, fries - 11,90€ Duck confit leg, Sarlat-style potatoes - 13,90€
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€ Pilaf rice - 2,50€

KID'S MENU 8,50€ - up to 10 years old

Main: Breaded chicken escalope or Minced steak or Ham,
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, Délices de La Roussière hazelnut sundae, chocolate sauce - 4,90€ Apple compote, crumble - 3,70€
Floating island with vanilla, caramel sauce - 3,80€ Valrhona chocolate mousse - 4,10€ Pastry flan - 3,50€
Crème brûlée - 3,80€ "Délices de La Roussière" hazelnut sundae, chocolate sauce - 3,70€
Valrhona chocolate brownie, peanut ice cream, caramel sauce - 5,00€ Fruit salad - 2,90€
Faisselle (fresh cheese with sugar) - 3,30€ Extra homemade fruit coulis - 0,30€
Banana bread, crème anglaise - 3,60€ Limoncello madeleine, whipped cream - 4,50€
"Délices de La Roussière" artisan ice cream: vanilla, chocolate, peanut - 1,50€
"Délices de La Roussière" artisan sorbet: lemon, verbena, pear, raspberry - 1,50€
Extra whipped cream / chocolate sauce / caramel sauce - 0,50€



All prices are in euros, taxes and service included.

The list of allergens and meat traceability are available on request. *Except for the pasta, bread, and ice cream which are artisan-made, as well as dishes marked with an asterisk.

LE BOUILLON DU MESS
CLERMONT-FERRAND

Le BOUILLON DU MESS

+33 (0)4 86 86 13 00
@GRANDMESSCLERMONTFD

BEERS

	25 cl	50 cl
Budweiser	3,70€	6,90€
Panaché Budweiser	3,70€	6,90€
IPA Folia, Brasserie Borna, Local beer	4,80€	8,90€
Syrup option		+0,40€

COCKTAILS

Aperol Spritz, Italicus Spritz	9,50€
Saint-Germain Spritz	10,50€
Pink Gin : gin, yuzu, elderflower liqueur, lemon juice, rhubarb	10€
Mocktail : MESS on the beach	8€

WINE

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

WINE BOTTLES

RED

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

WHITE

	75 cl
IGP Collines Rhodaniennes, Le Blanc d'en Face, Montez	27€
AOC Côtes d'Auvergne, Les Vaugondières, R. Tournayre	28€
VDF Viognier, Blanc du Lac	29€
IGP Côtes de Gascogne, Soleil d'Automne, Domaine Chiroulet	29€
AOP Bourgogne Chitry, Christian Morin	

ROSÉ

	75 cl
IGP Méditerranée, Studio by Miraval	26€

SPARKLING

	12 cl	75 cl
DOC Prosecco Riccadonna	5,80€	26€

SOFTS

	25 cl	40 cl
Coca-Cola, Coca-Cola Zéro, Sprite,	2,20€	3,80€
Fanta, Fuze Tea, Tropico	2,20€	3,80€
Apple juice, Vergers de Haute Auvergne	2,90€	
Syrup with water	1,80€	
Diabolo	2,20€	

MINERAL WATER

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

SANGRIA

15 cl	1 L
4€	16€

APERITIFS

Kir Cassis or Birlou	12 cl	5€
Kir Royal	12 cl	13€
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

	12 cl	75cl
G.H. Mumm Brut, Cordon Rouge	13€	80€

HOT BEVERAGES

Espresso	1,90€
Double espresso	3,60€
Café crème	2,70€
Cappuccino/Latte	3,90€
Tea/Infusion	3€
Decaf espresso	1,90€

AFTER-DINNER

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

Prices including VAT in euros. Service included. Excessive alcohol consumption is harmful to health.

