

CARTE DES BOISSONS



Les apéritifs régionaux 5cl:

- Fruitier Limousin aux fruits rouges 5€70
- Feuillardier à la châtaigne 5€70
- Vin de Feste aux épices 5€70
- Pineau des Charentes rouge ou blanc 4€80

Sans alcool 33cl:

- Limouzi Fresh Tea 4€10
- Limounade 4€10

Les apéritifs classiques :

- Kir vin blanc 10cl 4€50
- Kir imperial 10cl 6€20
- Kir Royal 10cl 8€00
- Coupe de champagne 10cl 7€80
- Martini rouge ou blanc 5cl 4€70
- Porto rouge ou blanc 4cl 4€70
- Ricard, Berger blanc 2cl 3€80
- Muscat de rivesalt 4cl 4€70
- Suze Classique 4€70
- Campari 5cl 4€70

Les cocktails:

- Le Boeuf Rouge 10cl 7€20
- Le Spritz imperial 18cl 8€50
- Américo maison 5cl 6€20
- Gin tonic 10cl 6€70
- Martini Gin 5cl 6€50

Sans alcool 25cl:

- Cocktail de jus de fruits 5€80
- Cidre doux IGP val de Rance, cru breton 4€50

Les sodas, jus de fruits:

- Jus de tomate, ananas ou tomate 25cl 4€10
- Schweppes classic ou agrumes 25cl 4€10
- Nectar abricot 25cl 4€10
- Coca ou coca zero 33cl 4€50
- Orangina 25cl 4€10

Les eaux minerales:

- Vittel 50cl / 100cl 3€90 / 4€90
- San Pellegrino 50cl / 100cl 3€90 / 4€90
- Perrier 33cl 4€10

Les bières bouteilles 33cl:

- Heineken 4€70
- Sans alcool 4€10
- Chouffe Cherry 5,60
- Fish moi l' IPA 6,60

Les bières à la pression:

- 25cl / 50cl
 - Grimbergen blonde 4€50 / 8€20
 - Kwak ambrée 5€00 / 9€20
- Sélection du moment n'hésitez pas à nous demander

Les whiskys:

- Whisky selection 4cl 6€40
- Whisky selection 2cl 3€80
- Whisky selection coca 12cl 8€40
- Jack Daniels 4cl 7€70
- Aberlour 10 ans 4cl 7€70
- Aberlour 12 ans 4cl 9€80
- Aberlour 16 ans 4cl 11€40

La Cafétérie:

- Café expresso 2,20€
- Double expresso 3,50€
- Décaféiné dosette 2,50€
- Thé noir OP 3,50€
- Infusion Bio de France 3,00€
- Chocolat 2,80€
- Irish coffee 10,00€
- Cappuccino 3,70€
- Café ou chocolat viennois 3,70€

Les Digestifs:

- Get 27 ou 31 6,50€
- Menthe pastille 6,50€
- Bailey 6,50€
- Marie Brizard 6,50€
- Malibu 6,50€
- Mandarine Impériale 7,00€
- Grand Marnier 7,00€
- Cognac, calvados ou armagnac 7,00€
- Cognac ou armagnac XO 11,00€
- Calvados hors d'âge 11,00€
- Vieux Rhum 7,00€
- Rhum diplomatique 11,00€
- Eau de vie de Mirabelle 7,00€
- Vieille prune 7,00€
- Poire William's 7,00€

Supplément sirop : 0€50 et picon : 0,90€

Prix net - Service compris

A L A C A R T E



Our dishes are homemade, made on site from raw products

Our starters :

- Sea bream ceviche, lemon supreme and coriander vinaigrette 15€50
- Vitello Tonnato (thin slices of veal, tuna sauce), et capers 13€50
- Homemade country terrine with chicken livers, small lettuce with pickle 12€00
- Caesar-style salad (salad, chicken, soft-boiled egg, caesar sauce and parmesan)

Small (starter): 14€00

Large (main course): 21€00

Our dishes :

- Fillet of meagre « Pavillon de France », red butter sauce, fresh spinach 26€00
- Tandoori marinated braised chicken « label rouge », potato mousseline 23€00
- Lamb chops, chimichurri sauce and grilled seasonal vegetables 26€00

Our regional Limousin meats, prestige selection :

- Limousin sirloin steak 200gr, homemade fries, green salad 27€00
- Limousin rib steak 350gr, homemade fries, green salad 35€00
- House sliced limousin beef tartar with homemade fries, green salad 22€50
- Skewered Limousin beef 200gr, new potatoes and green salad 22€00
- Limousin Burger : limousin minced beef, cheese tome, smoked bacon, barbecue sauce, homemade fries and green salad 24€00



Do not hesitate to ask us for the suggestions of the moment

Our homemade sauce : tartar, pepper or barbecue

Extra homemade sauce or butter : 2€, extra ketchup or mayonnaise sauce : 1€

Allergen board on request

Shared dishes 4€00 extra
Doggy bag supplement : 1€

Service included

Lunchtime

Menu of the day 19€40

Starter + main course or
main course + dessert 17€40.

Every lunchtime except on the
week-end and public holiday.

(Supplement for the piece of beef 3€00)

Drinks not included

Children menu 13.00€

For children under 12 years old

Minced beef

ou

Homemade breaded chicken wings

ou

Ham

Homemade fries or vegetables

(ketchup or mayonnaise)

2 scoops of ice cream and whipped cream

Drink not included :

Fruit juice or limonade

Chef's menu 25€

(From Monday to Friday, please ask us for details).

(Supplement for the piece of beef 1€50)

Drinks not included

Bœuf Rouge menu 38€50

Valid only during the week-end and public holidays.

Sea bream ceviche, lemon supreme and coriander vinaigrette **(suppl. 2€)**

Ou

Caesar-style salad (salad, chicken, soft-boiled egg, caesar sauce and parmesan)

Ou

Homemade country terrine with chicken livers, small lettuce with pickle

Fillet of meagre « Pavillon de France », red butter sauce, fresh spinach **(suppl. 3€)**

Ou

Skewered Limousin beef 200gr, new potatoas and green salad

Ou

Lamb chops, chimichurri sauce and grilled seasonal vegetables **(suppl. 3€)**

Ou

Tandoori marinated braised chicken « label rouge », potato mousseline

Dessert « à la carte »

(Except the Gourmand selection and the Trilogy of farm cheese)

OUR DESSERTS



All our desserts are homemade (except the ice cream)

The desserts :

- Lemon cheesecake and fresh raspberry 10€00
- Crunchy chocolate mousse and red fruit compote 10€00
- Apricot and nectarine pavlova, pistachio diplomat cream and crushed pistachios 10€00
- Dessert of the day 6€60
- Gourmand selection : cheesecake, pavlova, chocolat mousse 12€00
- Trilogy of fresh farm cheese with green salad 11€00
- Chesnutt cup :
2 scoops of chestnut ice cream, candied chestnut, armagnac, whipped cream 11€00

Our ice scream cup :

- Liege coffee, 2 scoops of coffee, 1 scoop of vanilla, coffee sauce, whipped cream 8€70
- Liege chocolate, 2 s. of chocolate, 1 s. of vanilla, chocolate sauce, whipped cream 8€70
- Liege caramel, 2 s. of caramel, 1 s. of vanilla, caramel sauce, whipped cream 8€70
- Dame blanche, 3 scoops of vanilla, chocolate sauce, whipped cream 8€70
- Liege sorbet, 3 scoops of sorbet of your choice, red fruit sauce and whipped cream 8€70
- Colonel, 3 scoops of lime, vodka 10€50
- William's, 3 scoops of peer, peer "eau de vie" 10€50
- Iceberg cup, 2 scoops of mint-chocolate, get 27, whipped cream 10€50

Ice cream cup, choice of flavour(s) : 1 scoop 3€50, 2 scoops : 6€50, 3 scoops : 8€00

Whipped cream supplement : 1€00

Our ice cream "Glacier Délice" :

Vanilla, chocolate, mint-chocolate, coffee, pistachio, caramel, rum raisin,
chestnut, strawberry, cinnamon, coconut

Our sorbets "Glacier Délice" :

Raspberry, blackcurrant, lemon or lime, apple, peer, vine peach, mango