

A L A C A R T E



Our dishes are homemade, made on site from raw products

Our starters :

- Smoked salmon and poached egg with candied vegetables 15€50
- Homemade country terrine with chicken livers, small lettuce with pickle 12€00
- Red tuna tataki, honey cream with wholegrain mustard 18€00
- Pan-fried foie gras and hot goat cheese, endive salad and gingerbread crumble 18€00

Our dishes :

- Veal kidney served with morels and his juice, steamed potatoes 23€00
- Monkfish medallion, green cabbage with lardons, coconut and curry emulsion 27€00
- Duck confit with mashed potatoes and shoestring potatoes (« pommes paille ») 24€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 the suggestions of the moment

Our homemade sauce : blue cheese, pepper or barbecue

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

Allergen board on request

Shared dishes 4€00 extra

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)

Children menu 13.00€

For children under **12** years old

Minced beef

or

Ham and cheese escalope

or

Ham

Homemade fries or vegetables

(ketchup or mayonnaise)

2 scoops of ice cream and whipped cream

Drink included (20cl):

Fruit juice or limonade

Chef's menu 25€

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

1€50 of supplement for the piece of beef. Drinks not included

Bœuf Rouge menu 38€50

Valid only during the week-end and public holidays.

Drinks not included

Smoked salmon and poached egg with candied vegetables

Or

Pan-fried foie gras and hot goat cheese, endive salad and gingerbread crumble (suppl. 3€)

Or

Homemade country terrine with chicken livers, small lettuce with pickle

Veal kidney served with morels and his juice, steamed potatoes

Or

Monkfish medallion, green cabbage with lardons, coconut and curry emulsion (suppl. 5€)

Or

Duck confit with mashed potatoes and shoestring potatoes (« pommes paille »)

Or

Skewered Limousin beef 200gr, new potatoes and green salad

Dessert « à la carte »

(Suppl. 2€ for the gourmand selection and the Trilogy of farm cheese)

OUR DESSERTS



All our desserts are homemade (except the ice cream)

The desserts :

- Crunchy shortbread biscuit, pear, hazelnut praline and vanilla ganache 10€00
- Chocolate mousse and orange marmalade 10€00
- Pistachio crème brûlée and crushed pistachios 10€00
- Dessert of the day 6€60
- Gourmand selection : crunchy shortbread biscuit, chocolate mousse, crème brûlée 12€00
- Trilogy of fresh farm cheese with green salad 11€00
- Chestnut 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 pear, pear "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, pear, vine peach, mango