

# DRINKS



## Our Regional Products :

|                        |      |       |
|------------------------|------|-------|
| • Fruitier Limousin    | 5cl  | 5.70€ |
| • Feuillardier         | 5cl  | 5.70€ |
| • Vin de feste         | 5cl  | 5.70€ |
| • Pineau des Charentes | 5cl  | 4.80€ |
| <b>Without alcool:</b> |      |       |
| • Limouzi Fresh Tea    | 33cl | 4.10€ |
| • Limonade Limouzi     | 33cl | 4.10€ |

## Classic Aperitifs:

|                          |      |       |
|--------------------------|------|-------|
| • Kir vin blanc          | 10cl | 4.50€ |
| • Kir impérial           | 10cl | 6.20€ |
| • Kir royal              | 10cl | 8.00€ |
| • Coupe de champagne     | 10cl | 7.80€ |
| • Martini blanc ou rouge | 5cl  | 4.70€ |
| • Ricard                 | 2cl  | 3.80€ |
| • Porto rouge ou blanc   | 4cl  | 4.70€ |
| • Muscat                 | 4cl  | 4.70€ |
| • Suze classique         | 4cl  | 4.70€ |
| • Campari                | 5cl  | 4.70€ |

## Cocktails :

|                             |      |       |
|-----------------------------|------|-------|
| • Le Bœuf Rouge             | 10cl | 7.20€ |
| • Le Spritz Impérial        | 18cl | 8.50€ |
| • Gin tonic                 | 10cl | 6.70€ |
| • Martini gin               | 10cl | 6.50€ |
| • Américano                 | 5cl  | 6.20€ |
| <b>Without alcool:</b>      |      |       |
| • Cocktail de jus de fruits | 25cl | 5.80€ |

## Sodas, fruit juices:

|                     |      |       |
|---------------------|------|-------|
| • Coca ou Coca Zéro | 33cl | 4.10€ |
| • Orangina          | 25cl | 4.10€ |
| • Schweppes classic | 25cl | 4.10€ |
| • Schweppes agrumes | 25cl | 4.10€ |
| • Nectar d'abricot  | 25cl | 4.10€ |
| • Jus de tomate     | 25cl | 4.10€ |
| • Jus d'ananas      | 25cl | 4.10€ |
| • Nectar d'orange   | 25cl | 4.10€ |

## Mineral Waters :

|                  |       |       |
|------------------|-------|-------|
| • Vittel         | 100cl | 4.90€ |
| • Vittel         | 50cl  | 3.70€ |
| • San pellegrino | 100cl | 4.90€ |
| • San pellegrino | 50cl  | 3.70€ |
| • Perrier        | 33cl  | 4.10€ |

## Whiskeys :

|                         |      |        |
|-------------------------|------|--------|
| • Whisky sélection      | 4cl  | 6.40€  |
| • Baby whisky sélection | 2cl  | 3.80€  |
| • Whisky coca           | 12cl | 8.40€  |
| • Jack Daniels          | 4cl  | 7.70€  |
| • Aberlour 10 ans 40°   | 4cl  | 7.70€  |
| • Aberlour 12 ans 40°   | 4cl  | 9.80€  |
| • Aberlour 16 ans 40°   | 4cl  | 11.40€ |

## The Beers:

|                      |      |       |
|----------------------|------|-------|
| • Heineken bouteille | 33cl | 4.70€ |
| • Bière sans alcool  | 25cl | 4.10€ |

## À la pression

|                     |      |       |
|---------------------|------|-------|
| • Grimbergen blonde | 15cl | 3.10€ |
|                     | 25cl | 4.50€ |
|                     | 50cl | 8.20€ |
| • Kwak ambrée       | 25cl | 5.00€ |
|                     | 50cl | 9.20€ |

## The cafeteria :

|                              |        |
|------------------------------|--------|
| • 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€  |
| • Vienna coffee or chocolate | 3.70€  |

## Digestives 3cl :

|                                |        |
|--------------------------------|--------|
| • Get 27 ou 31                 | 6.50€  |
| • Bailey                       | 6.50€  |
| • Marie Brizard                | 6.50€  |
| • Malibu                       | 6.50€  |
| • 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 diplomatico             | 11.00€ |
| • Eau de vie de Mirabelle      | 7.00€  |
| • Vieille prune                | 7.00€  |
| • Poire William's              | 7.00€  |

# A L A C A R T E



Our dishes are home made, made on site from raw products

## Our starters :

- The egg in 2 ways : 11.00€  
soft-boiled egg and herb soldier and hard-boiled egg with herb mayonnaise
- Homemade country terrine with chicken livers, small lettuce with pickle 12.00€
- Stir fry king prawn and mashed potatoes 16.50€
- Watercress velouté and lard cream 11.50€

## Our regional Limousin Meats, prestige selection :

- Limousin sirloin steak 200gr, homemade fries 27.00€
- Limousine Rib steak 350gr, homemade fries 35.00€
- House sliced limousin beef, Tartar with chips 22.00€
- Limousin beef tenderloin 200gr and new potatoes 36.00€
- Skewered Limousin beef 200gr and new potatoes 22.00€
- Limousin Burger: limousin minced beef, cheese tome, smoked bacon, barbecue sauce, chips 24.00€

Choice of sauce: blue cheese or pepper or barbecue  
Extra house sauce or butter +2€ , sauce mayonnaise or ketchup 1€

## Our dishes :

- Seared sturgeon and blanquette of vegetables and lemon vegetal oil 25.50€
- Beef cheek cooked in low temperature and spicy polenta 25.50€
- Ballotine of chicken stuffed with mushrooms, carrot purée and cumin 24.50€

Do not hesitate to ask us the suggestions of the moment

Shared dishes 4.00€ extra

Service included



# OUR MENUS



## Chef's menu 25€

From monday to friday,  
Please ask us for details

## Menu of the day 18.90€

Starter + main course or Main course +  
dessert 16.90€

( Supplement for the beef piece 2.50€)

Every lunchtime except  
saturday and sunday  
and public holidays.  
Please ask us for details

## Childrens Menu 13€

Minced beef

or

Homemade breaded chicken wings

or

Ham

\*\*\*\*

Chips or Vegetables

\*\*\*\*

2 scoops of ice cream

**Drink included:**

**Fruit juice or Limonade**

**For children under 12 years old**

## Bœuf Rouge Menu 38€50

Valid on weekends and public holidays

Stir fry king prawn and mashed potatoes (suppl. 3€)

Or

The egg in 2 ways :

soft-boiled egg and herb soldier and hard-boiled egg with herb mayonnaise

Or

Watercress velouté and lard cream

\*\*\*\*\*

Blanquette of sturgeon, vegetables and lemon vegetal oil (suppl. 2€)

Or

Skewered Limousin beef 200gr and new potatoes and sauce

Or

Beef cheek cooked in low temperature and spicy polenta (suppl. 2€)

Or

Ballotine of chicken stuffed with mushrooms, carrot purée and cumin

\*\*\*\*\*

Dessert "à la carte"

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

# OUR DESSERTS



All our desserts are homemade (except the ice cream)

- Chocolate mousse, streusel and orange supreme 9.50€
- Vanilla crème brûlée 10.00€
- Pineapple carpaccio, spiced syrup, rum raisin ice cream 10.50€
- Chestnut cup : chestnut ice cream, candied chestnut, armagnac and whipped cream 11.00€
- Dessert of the day 6.40€
- Gourmand selection (chocolate mousse, crème brûlée and pineapple carpaccio) 12.00€
- Trilogy of fresh farm cheese with green salad 11.00€

## 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, apple, pear, vine peach, mango

- Ice cream cup, choice of flavour(s) :  
1 scoop: 3.50€      2 scoops: 6.50€      3 scoops: 8.00€      Whipped cream supplement : 1€
- Liège coffee, 2 scoops of coffee, 1 scoop of vanilla, sauce coffee , whipped cream 8.70€
- Liège chocolate, 2 scoops of chocolate, 1 scoop of vanilla, chocolate sauce, whipped cream 8.70€
- Liège caramel, 2 scoops of caramel, 1 scoop of vanilla, salted caramel sauce, whipped cream 8.70€
- Dame blanche, 3 scoops of vanilla, chocolate sauce, whipped cream 8.70€
- Colonel, 3 scoops of lemon, vodka 10.50€
- William's, 3 scoops of pear, eau de vie pear 10.50€
- Iceberg cup, 2 scoops of mint-chocolate, get 27, whipped cream 10.50€