

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€
- Without alcool:**
- 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€
- Without alcool:**
- 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 25cl 4.50€
50cl 8.20€
- Bière du moment 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€
- 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€

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) : Whipped cream supplement : 1€
1 scoop: 3.50€ 2 scoops: 6.50€ 3 scoops: 8.00€
- 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€