

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	15cl	3.10€
	25cl	4.50€
	50cl	8.20€
• Kwak ambrée	25cl	4.90€
	50cl	9.00€

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€



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

Our starters :

- Red kuri squash velouté with herb quenelle and crispy bacon 11.50€
- Homemade country terrine with chicken livers, small lettuce with pickle 11.50€
- Puff pastry with flambéed sweetbreads in port, ceps 17.50€
- Gravlax salmon homemade marinated, leeks prepared in two ways, tuna rillettes 16.00€

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 red wine or barbecue

Extra house sauce or butter +2€

Extra mayonnaise or ketchup 1€

Our dishes :

- Beef cheek, red wine sauce with oyster mushroom and breaded mashed potatoes 24.00€
- Guinea fowl of the farm "Cotte", stuffed with mushrooms and bacon served with green peas and bacon 25.00€
- Monkfish medallion with his fresh spinach, creamy cockle juice 27.00€

Do not hesitate to ask us the suggestions of the moment

Shared dishes 4.00€ extra



OUR MENUS



Chef's menu 25€

From monday to friday,
Please ask us for details

Menu of the day 18.40€

Starter + main course or Main course +
dessert 16.40€

(Supplement for the beef piece 2.50€)

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

Childrens Menu

12.90€

Minced beef

Or

Ham

Chips or Vegetables

2 scoops of ice cream, whipped cream

Drink included:

Fruit juice or Limonade

For children under 12 years old

Bœuf Rouge Menu 38€50

Valid on weekends and public holidays

Gravlax salmon homemade marinated,
leeks prepared in two ways, tuna rillettes (suppl. 3€)

Or

Red kuri squash velouté with herb quenelle and crispy bacon

Or

Homemade country terrine with chicken livers, small lettuce with pickle

Monkfish medallion with his fresh spinach,
creamy cockle juice (suppl. 4€)

Or

Skewered Limousin beef 200gr and new potatoes and sauce

Or

Beef cheek, red wine sauce with oyster mushroom
and breaded mashed potatoes

Or

Guinea fowl of the farm "Cotte", stuffed with mushrooms
and bacon, green peas with bacon

Dessert "à la carte"

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

Service included

OUR DESSERTS



All our desserts are homemade (except the ice cream)

- Pear poached in red wine, served lukewarm, vanilla ice cream 9.50€
- Crème brûlée with orange et orange chips 10.00€
- Chocolat fondant with pistachio heart 10.50€
- Chesnut cup : chesnut ice cream, candied chestnut, armagnac and whipped cream 11.00€
- Dessert of the day 6.40€
- Gourmand selection (pear poched, chocolat fondant, crème brûlée orange) 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 :
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€

1€ of supplement for whipped cream, chocolate sauce or caramel

Service included