

A La Carte



OUR STARTERS:

Our dishes are home made, developed in house from fresh ingredients

- ❖ Marinated salmon gravlax salad (salad, passion fruit and grapefruit) 15.00 €
- ❖ Limousin salad (duck breast fillet, gizzards, apple, sleeves of candied duck)
Small salad: 12.00 € Large salad : 17.50€
- ❖ Soup of the day 9.00 €
- ❖ Homemade country terrine with chicken livers 11.00 €

OUR REGIONAL MEATS, BLASON PRESTIGE LABEL ROUGE:



- ❖ Limousin sirloin steak 200gr, homemade fries and green salad 25.00 €
- ❖ Limousin Rib steak 350gr, homemade fries and green salad 34.00 €
- ❖ House sliced Limousin beef, Tartar with chips and green salad 20.50€
- ❖ Limousin beef tenderloin 200gr and new potatoes 34.00 €
- ❖ Skewered Limousin beef 200gr and new potatoes 19.90€

- ❖ Limousin Burger, limousin tome(cheese), smoked bacon, barbecue sauce, chips and salad 22.00 €

- ❖ Plate around the beef : skewered beef, sliver beef, beef tartar and carpaccio with chips and salad 32.00 €

Choice of sauce: blue cheese, green pepper or red wine

Shared dishes 3.50€ extra

OUR DISHES:

- ❖ Supreme of guinea fowl, “sauce à l’ancienne” (mustard sauce), tagliatelle 17.50 €
- ❖ Vegetarian hamburger (“Paris” and “portobello” mushrooms, onion pickles, red beans and barbecue sauce) 18.00 €
- ❖ Fish of the Day 19.00 €

Shared dishes 3.50€ extra
Service included

Our Menus

Chef's menu 24.00 €

from Monday to Saturday Lunchtime , Please ask us for details

Menu of the day 17.90 €

Or

Starter + main course 15,90€

Or

Main course + dessert 15,90€

Supplement for the beef piece 2,50€

Every lunchtime except Saturday & Sunday, Please ask us for details

Childrens Menu 12.00€

For children under 12

Minced beef or Ham

Chips or Vegetables

2 scoops of ice cream with

whipped cream

•Drink included:

Fruit juice or Lemonade



Bœuf Rouge Menu 34,00€

Valid on weekends (except Saturday)

Excluding public holidays

Our desserts



All our desserts are homemade (except the ice cream)

❖ Crème brûlée	8.50 €
❖ Profiteroles, vanilla ice cream and chocolate sauce	9.00€
❖ Homemade chocolate sponge cake	8.00€
❖ Dessert of the Day	5.90€
❖ Gourmand plate	9.50€
❖ Trio of regional cheeses and green salad	10.00€

OUR ICE CREAMS AND SORBETS:

Ice cream flavours: Vanilla, Chocolate, chocolate mint, coffee, pistachio, caramel, rum raisin, Chestnut, strawberry, cinnamon and coconut

Sorbet flavours: raspberry, blackcurrant, lemon, apple, pear, peach and mango

❖ Ice cream, 1 scoop of choice and whipped cream	3.50€
❖ Ice cream duo, 2 scoops of your choice and whipped cream	6.00€
❖ Ice cream trio, 3 scoops of your choice and whipped cream	7.50€
❖ Café liégeois, 2 scoops of coffee, 1 of vanilla, coffee sauce and whipped cream	8.00€
❖ Chocolate liégeois, 2 scoops chocolate, 1 of vanilla, chocolate sauce and whipped cream	8.00€
❖ Dame blanche, 3 scoops of vanilla, chocolate sauce and whipped cream	8.00€
❖ Colonel, 3 scoops of lemon and Vodka	9.00€
❖ William's, 3 scoops of pear sorbet and eau de vie pear	9.00€
❖ The Chef ice cream sundae, 2 scoops of vanilla, get 27 and whipped cream	9,00€
❖ Chestnut cup (chestnut ice cream, chestnuts and Armagnac)	9,50€



Service included