

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 | 4.00€ |
|---------------------|------|-------|

Classic Aperitifs:

- | | | |
|--------------------------|------|-------|
| • Kir vin blanc | 10cl | 4.00€ |
| • 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 | 3.50€ |
| • 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€ |
| • 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 | 4.00€ |
| • Orangina | 25cl | 4.00€ |
| • Schweppes classic | 25cl | 4.00€ |
| • Schweppes agrumes | 25cl | 4.00€ |
| • Limonade | 25cl | 3.10€ |
| • Nectar d'abricot | 25cl | 4.00€ |
| • Jus de tomate | 25cl | 4.00€ |
| • Jus d'ananas | 25cl | 4.00€ |
| • Nectar d'orange | 25cl | 4.00€ |

Mineral Waters :

- | | | |
|------------------|-------|-------|
| • Vittel | 100cl | 4.70€ |
| • Vittel | 50cl | 3.50€ |
| • San pellegrino | 100cl | 4.70€ |
| • San pellegrino | 50cl | 3.50€ |
| • Perrier | 33cl | 3.90€ |

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 | 25cl | 4.70€ |
| • Bière sans alcool | 25cl | 3.80€ |

- | | | |
|--|------|-------|
| • Grimbergen blonde en pression | 15cl | 2.90€ |
| | 25cl | 4.50€ |
| • or beer of the moment: | 50cl | 8.20€ |

The Champagnes :

- | | | |
|------------------------|------|--------|
| • Sélection Bœuf Rouge | 75cl | 42.00€ |
| • Taittinger Prestige | 75cl | 66.00€ |

Méthode traditionnelle:

- | | | |
|------------------------|------|--------|
| • Sélection Bœuf Rouge | 75cl | 32.00€ |
|------------------------|------|--------|

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€ |

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 LA CARTE



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

Our starters:

- Grilled king shrimps with homemade crustacean bisque 16.50€
- Bœuf Rouge salad (smoked duck breast, avocado, asparagus, pine nuts, cantal shavings)
 - Starter: 11€90
 - Main course: 17€50
- Homemade country terrine pâte with chicken livers, small lettuce with pickel 11.00€
- Fried egg on his asparagus purée, spinach and parmesan shavings 11.90€

Our regional Meats, Blason Prestige Label Rouge

- Limousin sirloin steak 200gr, homemade fries 26.00€
- Limousine Rib steak 350gr, homemade fries 34.00€
- House sliced limousin beef, Tartar with chips 22.00€
- Limousin beef tenderloin 200gr and new potatoes 34.00€
- Skewered Limousin beef 200gr and new potatoes 20.50€



Choice of sauce: porto or pepper

Our dishes

- Ballotine of farm chicken stuffed with mushrooms, potatoes and mousseline peas , 22.50€
morels homemade sauce
- Crusty spicy monkfish medallion, broth coconut and roasted courgettes 25.00€
- Veal, low temperature cooking in it's juice, panfried mushrooms and carrots purée 26.00€
- Limousin Burger: limousin minced beef, cheese tome, smoked bacon, 24.00€
barbecue sauce, chips

Do not hesitate to ask us the suggestions of the moment

Shared dishes 4.00€ extra

Service included

OUR MENUS



Chef's menu 24€

From monday to friday,
Please ask us for details



Menu of the day 17.90€

Starter + main course or Main course + dessert 15.90€

(Supplement for the beef piece 2.50€)

Every lunchtime except saturday and sunday,
Please ask us for details

Childrens Menu

12.90€

Minced beef

Or

Homemade breaded chicken wings

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

Valid on weekends
Excluding public holidays

Service included

OUR DESSERTS

All our desserts are homemade (except the ice cream)

- Chocolate fondant with it's red fruits heart and blackcurrant sorbet 9.00€
- Pistachio crème brûlée 9.50€
- Homemade iced nougat with candied fruits and almonds 10.50€
- Dessert of the day 06.20€
- Gourmand selection (chocolate fondant, iced nougat, pistachio crème brûlée) 12.00€
- Trilogy of fresh farm cheese with green salad 10.50€



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: 6.00€ 3 scoops: 7.50€
- Liège coffee, 2 scoops of coffee, 1 scoop of vanilla, sauce coffee , whipped cream 8.50€
- Liège chocolate, 2 scoops of chocolate, 1 scoop of vanilla, chocolate sauce, whipped cream 8.50€
- Dame blanche, 3 scoops of vanilla, chocolate sauce, whipped cream 8.50€
- Colonel, 3 scoops of lemon, vodka 10.00€
- William's, 3 scoops of pear, eau de vie pear 10.00€
- Iceberg cup, 2 scoops of mint-chocolate, get 27, whipped cream 10.00€

Service included