


THE TAPAS

THE IMPATIENTE		16.00
aperitif plate for 2 pers : raw ham, houmous, tapenade, olive spread, diced cheese, raw vegetables..		
TARTINETTE	homemade cream on toasts (houmous  or tapenade)	6.00
HAM CHIFFONNADE	30 months of refining, 100g	14.00
OUR CHEESEMAKER'S PLATTER		16.00
Appetiser platter to share for two: a selection of cheeses from our cheesemaker, salad, honey		

OUR MINERAL WATERS

BADOIT	smoothness and elegance of a lightly carbonated	la bouteille 100 cl	6.20
		50 cl	4.60
EVIAN	non carbonated mineral water from the Alps	la bouteille 100 cl	6.00

OUR OFFERS

LA CARTE (The food list)
feel free to chose....

THE SPRING MENU

37

Drinks are not included.

Since all our dishes are homemade, we master their components and can eventually modify them in case of food allergy.


Please, be sure to let us know your need when you order.



*for some dishes, an additional charge may apply

OUR STARTERS

à la carte

Scallops Carpaccio Cauliflower gremolata with roasted hazelnuts and lemony vinaigrette	16.00
Tartare Veal Vittalo Tonnato way Veal from the Aveyron and the Ségala 3, 4, 7, 9, 10	14.00
The Auberge foie gras Candied shallots and muscat jelly	22.00
 Mimosa asparagus Parmesan emulsion This dish can be served in a vegan version 3, 7, 10	14.00
A small fresh salad	7.00

OUR MAIN DISHES

Veal chuck from the Aveyron and Ségala region Carrott mash & full-flavoured sauce with olive spread	22.00	4,9
Pork tender Filet Mustard sauce, gried ginger carrots & roasted potatoes 1,6,7,10,11	22.00	
Marinated Monkfish Leek risotto and citrus fruits salad 4, 7, 9	25.00	
 Mac and Cheese with vegetables and tofu 1, 6, 9	22.00	

OUR CHEESES

à la carte

Organic AOC pelardon from the Cévennes region

8.00

Organic goat cheese (called pelardon) from the Cevennes with AOP certification (name and location are protected , quality is controlled) from Sauveplane farm. It takes 11 days of maturing for its AOP.

Our Cheese Maker's Board

16.00

A selection of Stely cheeses to share, salad, honey,
Cheesemaker from Quissac



If you are short of a small glass of wine to go with your cheese, do not hesitate to ask!

OUR HOME MADE DESSERTS



The Cheese plate

8.00

A selection of 3 artisanal cheeses from our cheesemaker 7

Gourmet tea or coffee

8.00

Hot drink and homemade mini-pastries

Tatin pie the auberge way

12.00

Cream and Breton biscuit 1, 7



Strawberry Tiramisu

12.00

Vegan Crumble, coconut milk 1, 6

Chocolate and ginger fudge cake

12.00

Lime cream 1, 3, 7

 : suitable for vegetarians



Suitable for vegans

MENU DE PRINTEMPS

37.00

LES ENTRÉES

Tartare Veal Vittalo Tonnato way

Veal from the Aveyron and the Ségala
3,4,7,9,10

OU

Mimosa asparagus Parmesan emulsion

This dish can be served in a vegan version
3,7,10

LES PLATS

Pork tender Filet

Mustard sauce, fried ginger carrots
and roast potatoes 1,6,7,10,11

OU

Salmon

Leek risotto and citrus fruits salad
4, 7, 9

OU

Mac and Cheese

with vegetables and tofu
1, 6, 9

LES DESSERTS MAISON

Cheese plate

Selection of 3 farm cheeses 7

OU

Gourmet Tea or Coffee

Hot drink and homemade mini-pastries

OU

Dessert from the list(+4€)



OUR KIDDIES MENU

*a hot dish served immediately (so there's no waiting)
for children up to 12 years*

16.00

Chicken fillet or fish

French fries potato crips

And a dessert :

Organic Goat half p elardon*

or

Ice cream on a stick, or c one...