


OUR STARTERS

à la carte

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

OUR MAIN DISHES

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

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

10.00

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

10.00

Cream and Breton biscuit 1, 7



Chilled red berry veloute

10.00

Vegan Crumble, coconut milk 1, 6

Chocolate and ginger fudge cake

10.00

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...