

OUR OFFERS

LA CARTE (The food list)

feel free to chose....

THE SUMMER MENU

37

1 starter 1 main course, 1 cheese or 1 dessert
Chosen from the food list*

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

	Organic tomatoes Carpaccio from the « Jardins de Fontanès » producer Mozzarella balls with basilic , olive oil from "Moulin de mon jardin" producer in Corconne 7,	14.00
	Sea bream Gravlax Carrot & passion fruit vinaigrette 4	14.00
	The Auberge foie gras Summer fruit chutney & small bun (6€ supplement on the menu) 1, 7	22.00
	Potted beef Empanadas Fresh vegetable mix & lightly spiced 7	16.00
	A small fresh salad	7.00

OUR MAIN DISHES

	Thick-cut steak of veal from the Aveyron & Ségala region Pepper sauce, Roasted artichocks, young carrots & young onions 1,7,9,10	22.00
	Duck breast Honey sauce & timut pepper, sliced potatoes baked with cream & browned on top 7, 9 (4 € supplement on the menu)	25.00
	Filet of fish according to supply Virgin sauce, courgette croquette with herbs 1, 3, 4	22.00
	Summer vegetable pie & textured soja Virgin sauce, vegetables pickles, (carrots, cabbages, fennel) 1, 3, 6	22.00

Allergens 1: Gluten, 2: Shellfish, 3: Eggs, 4: Fish, 5: Peanuts, 6: Soya, 7: Milk, 8: Nuts, 9: Celery, 10: Mustard
11: Sesame, 12: Sulfuric dioxide & sulphites > 10 mg/kg or 10 mg/l, 13: Lupin, 14: Molluscs

OUR CHEESES

à la carte

The Cheese plate

10.00

A selection of 3 farm cheeses from our cheesemaker 7

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 (not included in the summer menu)

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

Gourmet tea or coffee

8.00

Hot drink and homemade mini-pastries

The Auberge Vacherin

10.00

Red fruit cream gâteau & meringue 3, 7



Summer fruit soup

10.00

& sorbet

Black forest in a glass

10.00

1, 3, 7

Breton tiuk round biscuit & lemon cream

10.00

1, 3, 7



: suitable for vegetarians



Suitable for vegans



OUR KIDDIES MENU

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

16.00

Meat or Fish

French fries potato crips

And a dessert :

Organic Goat half p  lardon*

or

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