

LA CUISINE DU LIEU

Our cuisine is homemade and made with fresh products

Appetizer board

La Cochonnaille:

All-pig terrine, raw ham, sausage, cooked ham and tapenade (1, 4, 5)

€ 20

The Farmer:

Selection of cheeses, vegetable fritters, seasonal fruit (1, 3, 5, 7)

€ 20

Starter

Snail casserole from Mollèges (7, 14)

€ 12.50

Pâté croute du Lieu (1, 3, 7)

€ 13

Pot au feu foie gras flavored with truffles

€ 18

Quail fillets salad with grapes, sweet / savory reduced juice

€ 13

Dish

The large plate Laure et Pétrarque:

Bowl of soup of the day, salad and cheese (7)

€ 19

Stuffed Royal Quail (7, 8, 12)

€ 17.50

Rustic burger:

Tomato confit, onion and carrot confit, minced steak (150g),

Bleu d'Auvergne, Ceps parsley (1, 3, 7, 11)

€ 17

Rossini beef fillet (7, 12)

€ 22.50

*Blanquette of St Jacques and monkfish with seasonal vegetables
and porcini mushrooms (3, 4, 7, 14)*

€ 22

Pack Feet (12)

€ 16

Dessert

Cheese platter (7)

€ 15

Dark chocolate tart from Maison Valrhôna, custard (1, 3, 7, 8)

€ 9

Gourmet coffee (1, 3, 7)

€ 8

Gourmet tea (1, 3, 7)

€ 10

Mocha (3, 7)

€ 9

Gingerbread cream, and fruit salad with autumnal accents (1, 7, 8)

€ 8

Moelleux with walnuts and its pear confit with spices (1, 3, 7, 8)

€ 9

Children's Menu "Les Petits Papes" € 9,50

Butcher-style ground steak, homemade potatoes

Chocolate fondant (1, 3, 7)

LUNCHTIME FORMULA

(except sundays and specials holidays)

Starter



Today's special

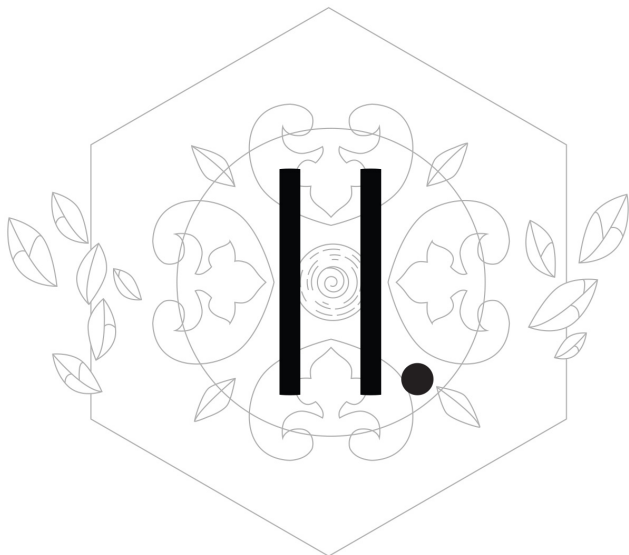


Dessert

*Starter + Dish or Dish + Dessert
for € 16,00*

*Starter + Dish + Dessert
for € 20,00*

(Excluding drinks)



LUNCH & EVENING

Place crust pie

or

*Homemade foie gras terrine,
autumn jam*

or

Pumpkin and chestnut soup in puff



*Monkfish blanquette with small
vegetables flavored with porcini
mushrooms*

or

Pied & paquets

or

Beef tenderloin, Porto sauce

or

Stuffed Royal Quail



Choice of dessert

(Cheese platter: supplement € 5)

for € 35,00

(Excluding drinks)

Our ice creams and sorbets

"Artisan Ice Creams of the Alps"

Our full fruit sorbets:

Strawberry, Fig, Apricot, Peach, Pear, Apple, Sweet mint, Almond, Lime

Our ice creams:

Valrhôna Chocolate, Coffee, Vanilla, Honey, Nougat

1 Spoon	€ 3.00	
2 Spoons	€ 5.00	
3 Spoons	€ 7.50	
Sweetened cream supplement		€ 1.50

Our cups (1, 3, 6, 7, 8) € 9

Jeanne: nougat ice cream, honey, fig sorbet, sweet whipped cream and fresh fruit

Madeleine: strawberry sorbets, sweet mint, almond, sweet whipped cream and strawberries

Amandine: almond sorbets, pear, calisson ice cream, sweet whipped cream, almond crunch

Suzanne: apricot, peach, apple sorbets, sweet whipped cream and fresh fruit

Liège chocolate: Valrhôna chocolate ice cream, homemade chocolate sauce, sweet whipped cream

Liège coffee: coffee ice, espresso and sweet whipped cream

Dame Blanche: vanilla ice cream, homemade chocolate sauce, sweet whipped cream

Our alcoholic cups (1, 6, 8) € 12

Colonel: lime sorbet and Vodka

Williamine: pear sorbet and pear alcohol

Charentaise: Valrhôna chocolate ice cream, vanilla and Cognac

SUNDAY BRUNCH

€ 28,00

Accompanied by butter, honey and homemade jam

Hot beverage

(Coffee, Wedding & Brothers Tea or old-fashioned hot chocolate)

Fruit juice of your choice (Clementine or Apple)

Bread

Mini pastries

Cottage cheese, red fruit coulis and muesli

Pancakes

Scottish smoked salmon

Homemade rillettes

Club sandwich

Fine vegetable pie

Savory cake

Scrambled eggs and bacon

Fresh fruit salad

(1, 3, 4, 7, 8)