

24€ Menu

Choice of

- .2 pig's feet: one in iced carpaccio with herbs, the other in a warm crusty pastry, with homemade béarnaise sauce and quinoa salad
- .6 Bouzigues oysters, directly from their farmer, Jacques Soulié
- .Duo of soup
 - :organic sweetcorn cream soup with *foie gras* espuma
 - :creamy pumpkin in chestnuts with Parmesan crisp
- .Starter of the day

Choice of

- .Tender beef cheek casserole, in red wine confit
- .Skewer of tuna and wood fire-grilled salmon, in Thai sauce
- .Aveyron lamb mixed grill: chop, shoulder and kidney with garlic condiment
- .Wood fire-grilled veal in Roquefort sauce
- .Dish of the day

Country cheese platter,
Or
One of our homemade desserts

A la Carte

Seafood

.12 Bouzigues oysters, directly from their farmer, Jacuques Soulié.....	18€
.6 Bouzigues oysters, directly from their farmer, Jacuques Soulié.....	9€
.6 warm Bouzigues oysters, au gratin	13€

Cooked pork meats

Sausage in oil	9€
Cooked pork meats (country ham, homemade <i>foie gras</i> , sausage in oil).....	19€

Warm starters

Cep mushroom omelete with green salad	16€
Roquefort omelette with green salad	12€
Duo of soup: sweetcorn cream soup with <i>foie gras</i> espuma : creamy pumpkin in chestnuts with Parmesan crisp	13€
Snail casserole au gratin in mature Laguiole cheese.....	15€
Leak and mushroom au gratin casserole in goat's cheese	12€
2 pig's feet: one in iced carpaccio with herbs, the other in a warm crusty pastry, with homemade béarnaise sauce and quinoa salad	13€

Salads

Green salad.....	6€
Salad of warm goat's cheese in batter with cured ham.....	15€

Duck *foies gras*

Fresh fried duck <i>foie gras</i> in honey and Morello cherries	19€
<i>Mi-cuit</i> duck <i>foie gras</i> veined with quince, with wood-fire toasted farmhouse bread.....	17€

Game during the hunting season (early November to late February)

Wood fire-grilled deer steak with juniper bread.....	19€
Spit-roasted capuchin flambéed saddle of hare, in piquant sauce (1 person) approx. 500g.....	39€

Homemade Dishes

Tender beef cheek casserole, in red wine confit.....	17€
--	-----

33€ Menu

Choice of

- .*Mi-cuit* duck *foie gras* veined with quince, with wood-fire toasted farmhouse bread
- .6 warm Bouzigues oysters au gratin
- .9 plain oysters, directly from their farmer, Mr Soulié
- .Snail casserole au gratin in mature Laguiole cheese
- .Starter of the day

Choice of

- .Wood fire-grilled deer steak with juniper bread
- .Skewer of lamb sweetbread snacks in parsley butter
- .Wood fire-grilled Aubrac rib steak
- .Scallops with pan-fried chorizo
- .Dish of the day

Country cheese platter

One of our homemade desserts

Millau Specialities

<i>Trénel</i> s (made from sheep's stomach) from Les Halles butcher's	15€
Sausage with <i>aligot</i> (mashed potatoes with melted cheese).....	15€
Homemade <i>aligot</i> (300g)	8€

Wood-fire grills and pan fries

Sauces 2€: Roquefort, Thai, Homemade Béarnaise mayonnaise, Piquant.

Beef meats of French origin

Aubrac beef rib (1 person) approx. 550g	26€
Aubrac beef rib (for 2) approx. 1.2kg	49€
Aubrac fillet steak (approx. 200g)	26€
Aubrac fillet steak (approx. 200g) Rossini style.....	31€
Aubrac rib steak.....	24€
AAAAA quality wood fire-grilled andouillette sausage.....	17€
Duck magret.....	19€
Skewer of lamb kidneys.....	17€
Mixed grill of Aveyron lamb: chop, shoulder, kidney with garlic condiment.....	21€
Skewer of lamb sweetbread snacks in parsley butter.....	18€
3 lamb cutlets.....	18€
Veal steak.....	18€
Skewer of tuna and salmon, in Thai sauce.....	19€
Red label fresh Scottish salmon steak.....	16€
Fresh red tuna steak.....	21€
Scallops with pan-fried chorizo.....	22€
3 King-sized prawns.....	28€

Country cheeses

Per portion.....	8€
---------------------	----

Desserts

One of chef's homemade desserts.....	7€
Colonel (lemon and vodka sorbets)	7€
Chestnut sorbet in Armagnac.....	9€
Orange sorbet in Cointreau.....	7€

49.50€ Menu

Choice of

Fresh fried duck *foie gras* in honey and Morello
cherries

Or

12 Bouzigues oysters directly from their farmer,
Jacques Soulié

Two large wood fire-grilled King prawns

Wood fire-grilled Aubrac fillet steak

Country cheese platter

Chef's dessert

Daily Set Menu

- .Starter of the day & Dish of the day 16€
 - .Dish of the day & Dessert of the day 16€
 - .Starter of the day & Dish of the day & Dessert of the day 23€
-

Dish of pan-fried seasonal vegetables
19€

Fresh farmhouse sausage, hand sliced,
wood fire-grilled, with *aligot*
15€

Kids' Menu 12€

(up to the age of 12)

- .Creamy pumpkin soup with Parmesan crisp
- .Fresh sausage or wood fire-grilled salmon
- .*Crème brûlée* in Millau saffron