

## To Start

*Single starter orders are not accepted*

**BURRATA WITH ROASTED PEARS,  
HONEY AND CHORIZO CRUMBLE** 12€

**PORK FRITON** 11€

Produced in Aveyron (Cassagnes-Bégonhès).  
Served with toasted bread and pickles.

**PUMPKIN AND GOAT CHEESE  
CLAFOUTIS** 10€

Served warm.

## Salads

**CAESAR SALAD** 20€

Lettuce, homemade breaded chicken, hard-boiled egg, anchovies and shaved Parmesan.  
Homemade dressing.

**MOUNTAIN-STYLE CROZET GRATIN  
WITH CANTAL AND CHORIZO** 21€

Served with a side salad.

## Main Courses

**AUBRAC SIRLOIN STEAK WITH  
MASHED POTATOES** 28€

Served with pepper or blue cheese sauce  
+ / - 300g.

**SÉGALA BURGER** 21€

Beef burger with creamy Ségala cheese sauce,  
pickles, bacon and caramelized onions, served  
with fries. Double burger +€5.

Vegetarian version available with a soy patty  
(no bacon).

**PAPPARDELLE CARBONARA WITH  
ROCKET** 19€

Pasta served with diced pork belly, a creamy  
sauce, egg, and Parmesan cheese.

## From Around the World

**CRISPY CHILI RAVIOLI** 11€

Filled with chicken and vegetables

Starter : 3 pieces / Main course : 7 pieces - 19€

**VIETNAMESE BO BUN  
CHOICE OF: SHRIMP, BEEF OR TOFU** 19€

Bowl with lettuce, carrots, cucumber, rice  
noodles, spicy satay sauce, coriander, mint,  
peanuts and sesame.

Beef option : +2€

**JAPANESE CHICKEN KATSU BURGER** 22€

Homemade breaded chicken, cabbage  
coleslaw with Japanese mayonnaise, tonkatsu  
sauce.

Served with fries seasoned with Shichimi  
Togarashi spices.

**MISO RAMEN** 19€

Noodles served in a lightly spiced vegetable  
broth with ginger, Chinese cabbage, garlic,  
spring onions and a soft-boiled egg.

Supplement chicken katsu or shrimp +4€

## To Finish

**AVEYRON CHEESE SELECTION** 12€

Pavé du Larzac, creamy blue cheese and Tome  
du Ségala.

**ORANGE & GRAND MARNIER  
TIRAMISU** 7,50€

**CHESTNUT CREAM CHEESECAKE** 8€

**CHOCOLATE, PEAR AND HAZELNUT  
SOFT CAKE** 9€

**COFFEE OR TEA WITH DESSERT  
SELECTION** 9€

*All our dishes are prepared on site by our team using fresh, seasonal ingredients.*

*During busy periods, waiting times may be slightly longer. Thank you for your understanding.*

*All our meats are sourced from France. All our desserts are homemade.*

*We are committed to a locavore approach and give priority, whenever possible, to short supply chains. We are proud to showcase the products and the craftsmanship of our local artisans, farmers, and market gardeners.*