

CANAPÉS AND COUNTRY DISHES (appetizer / starter)

Canapés on Poilâne* country bread and Traditional Paris baguette with butter

Dishes served with Poilâne* country bread and artisanal baguette with butter

(butter from La Fromagerie Déret & Fils – Auvergne)

	Canapé	Plate
Anchovies marinated in oil		10,00 €
Auvergne country ham	10,00 €	13,00 €
Pork ham cooked on the bone	9,00 €	11,00 €
Mountain « saucisson » (dried sausage) from the Auvergne	9,00 €	11,00 €
Goose « rillettes » (shredded meat)	10,00 €	13,00 €
Liver « pâté » from the Auvergne	9,00 €	11,00 €
Country ham from the Auvergne and semi-matured Cantal AOC cheese (cow milk)	12,00 €	14,00 €
Pork ham cooked on the bone and semi-matured Cantal AOC cheese (cow milk)	10,00 €	13,00 €
« Frittons » from the Auvergne (pork scratchings)	9,00 €	11,00 €
Dried sausage from the Auvergne		9,00 €
Semi-matured Cantal AOC cheese	10,00 €	
Home-made tuna « rillettes » (potted fish)	9,00 €	11,00 €
Smoked French trout		19,00 €

« P'TITS BOUGNATS » MENU (for children under 12 years old)

9,50 €

Pork ham cooked on the bone or Montain « saucisson » (dried sausage) from the Auvergne

Garnish : fresh fries or fresh mixed salad leaves

Dessert : small home-made dessert of the day or one scoop of Maison Berthillon** ice-cream (vanilla or strawberry or chocolate)

Drink : one flavoured soft or sparkling drink (grenadine or mint or lemon or strawberry)

*Poilâne: the name of a famous baker specializing in sour-dough bread

Traditional preparation – No freezing – No microwave
Using fresh produce throughout the season certain dishes that we offer may not be available

Continuous service everyday from 9:00am to 11:00pm

Allergens list on demand

Net prices – Payment by cheque not accepted

For the appetizer or for the simple pleasure of it...

THE SAINT-URCIZE BOARD 22,00 €

Large selection of cold cuts and cheeses from Auvergne

SALADS

Prepared to order and with fresh produce only

Home-made vinaigrette : balsamic vinegar, olive and colza oils, fresh peanuts crushed

Hard-boiled eggs – Home-made mayonnaise

Two large **organic** eggs served on a bed of fresh mixed salad leaves with « lardons » (small bacon pieces) 8,50 €

Herring « de chez David » with potatoes in oil

Icelandic smoked herring fillets, potatoes in oil and fresh minced onions 11,00 €

Torrent

fresh mixed salad leaves, smoked French trout, Home-made tuna « rillettes » (potted fish), grapefruit, lemon 19,50 €

Labaskar

fresh mixed salad leaves, home-made fried potatoes, Auvergne country ham, tomatoes, fresh red onion, large **organic** fried egg 16,50€

Brantôme (a village in the Dordogne)

fresh mixed salad leaves, warm preserved duck gizzards, smoked duck breast, Auvergne country ham, shelled walnuts, small croutons, home-made vinaigrette dressing with walnut oil 18,00 €

Périgourdine (from the region of Périgord)

fresh mixed salad leaves, semi-cooked duck foie gras, goose « rillettes » served on small slices of toasts, smoked duck breast 19,50 €

Maraîchère (fresh market produce)

fresh mixed salad leaves, grilled marinated artichoke hearts, tomatoes, grilled marinated aubergines (egg plants), grilled marinated peppers, green and black olives 17,00 €

Maya

fresh mixed salad leaves, matured unpasteurized Rocamadour cheese (goat milk) on toasted honey flavoured gingerbread, shelled walnuts, Auvergne country ham 16,50 €

Plain mixed salad leaves

fresh mixed salad leaves, home-made vinaigrette 7,50 €



: Label Rouge ("Red Label") : sign of quality assurance

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LARGE LOCAL COUNTRY DISHES

Served with Poilâne* country bread and artisanal baguette with a potty of butter and gherkins
(butter from La Fromagerie Déret & Fils – Auvergne)

Pescadou

21,00 €

smoked french trout, anchovies marinated in oil, Icelandic smoked herring  « de chez David » fillets, sardines in oil, home-made tuna « rilette », little cuttlefish marinated, mackerel fillet with Muscadet, potatoes in oil and fresh minced onions

Charcutière

17,00 €

Auvergne country ham and mountain « saucisson » (dried sausage), goose « rilette », traditional Auvergne liver « pâté », dried Auvergne sausage, « Frittons » from the Auvergne (pork scratchings)

Aubrac

17,00 €

Auvergne country ham, dried Auvergne sausage, Auvergne mountain « saucisson » (dried sausage), matured unpasteurized Bleu d'Auvergne AOC cheese (cow milk), semi-matured Cantal AOC cheese (cow milk), Gaperon cheese (cow milk)

Large Fromagère from Massif Central (selection of cheeses)

20,00 €

matured unpasteurized Bleu d'Auvergne AOC cheese (cow milk), semi-matured Cantal AOC cheese (cow milk), unpasteurized farm Saint-Nectaire AOC cheese (cow milk), Gaperon cheese (cow milk), matured unpasteurized Ecir-en-Aubrac cheese (cow milk), Murols cheese (cow milk), matured unpasteurized Pérail des Cabasse cheese (sheep milk), matured unpasteurized Théronnels cheese (cow milk), matured unpasteurized Cardabelle cheese (sheep milk)

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REGIONAL SPECIALITIES

Prepared only with a base of fresh products

Semi-cooked duck Foie gras

18,50 €

Home-made onion chutney, pure Guérande sea salt and toasted Poilâne* country bread

suggestion : to serve ideally with your foie gras :

Sainte-Croix-du-Mont AOC 2009 per glass : 5,70 €

Extra large fresh snails from Burgundy with garlic butter	6 snails	11,00 €
from the celebrated « Maison L'Escargot de la Butte »	12 snails	20,00 €

Preserved duck leg from Daniel DUPUY, breeder in IROULEGUY (in the Pays Basque)

18,00 €

Free-range ducks (artisanal)

Served with potatoes cooked in duck fat, with garlic and parsley

Grilled rib steak

piece about 250 g

23,00 €

served with home-made pepper sauce, garnish to choose

piece about 400 g

32,00 €

french meat breed (may vary depending of the arrival) : **Aubrac** or **Salers** or **Limousine** or **Charolaise**

Hot Lyon « saucisson » (hot sausage) with pistachios

17,50€

garnish to choose

Fresh stuffed cabbage (from the Cantal region)

17,00 €

garnish to choose

Fresh sausage from the Auvergne

16,90€

roasted in the oven, garnish to choose

Garnish to choose with the dish :

Home-made fresh fries

Warm potatoes (topped with fresh chives and Home-made old-fashioned vinaigrette dressing)

Home-made potato-cheese (Cantal AOC cheese) gratin

Fresh mixed salad leaves (home-made vinaigrette : balsamic vinegar, olive and colza oils, fresh peanuts crushed)

Steamed Fresh green beans

Garnish only :

Home-made fresh fries

6,50 €

Warm potatoes or Home-made potato-cheese (Cantal AOC) gratin or

Fresh mixed salad leaves or Steamed Fresh green beans

7,50 €

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TOASTS OPEN SANDWICHES

Fresh mixed salad leaves, home-made vinaigrette : balsamic vinegar, olive and colza oils, fresh peanuts crushed

Large « Croque Paysan » 15,00€
Auvergne country ham, Murols cheese (cow milk) on toasted Poilâne* country bread

Large « Croque à l'Os » 15,00€
pork ham, semi-matured Cantal AOC cheese (cow milk) on toasted Poilâne* country bread

Hot toasts with three cheeses 16,00 €
matured unpasteurized Rocamadour cheese (goat milk), unpasteurized farm Saint-Nectaire AOC cheese (cow milk) and Murols cheese (cow milk) on toasted Poilâne* country bread

Hot goat cheese (matured unpasteurized Rocamadour AOC [3 pieces]) 14,50 €
three pieces of matured unpasteurized Rocamadour AOC cheese (goat milk) on a toasted Poilâne* country bread with olive oil, fresh basil

Garden Toast 16,70 €
caviar of tomatoes, grilled marinated artichoke hearts, grilled marinated peppers, grilled marinated aubergines (egg plants), green and black olives on a toasted Poilâne* country bread

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CHEESES

Unpasteurized Farm Saint-Nectaire AOC (cow milk)	10,00 €
Matured unpasteurized Bleu d’Auvergne AOC (cow milk)	10,00 €
Semi-matured Cantal AOC (cow milk) <i>Gold medal, General Paris Agricultural Fair</i>	13,00 €
Matured unpasteurized Ecir-en-Aubrac (cow milk)	12,00 €
Gaperon (cow milk)	12,00 €
Matured unpasteurized Thérondels (cow milk)	11,00 €
Murols (cow milk)	10,00 €
Matured unpasteurized Cardabelle (sheep milk)	12,00 €
Matured unpasteurized Pérail des Cabasses (sheep milk)	11,50 €
Marinated farm « Crottin » pure goat cheese traditional fabrication in little jar <i>(Home-made marinade) marinade prepared with green olive oil, fresh thyme, fresh rosemary, fresh laurel, fresh garlic...</i>	9,50 €
Large Fromagère from Massif Central (<i>selection of cheeses</i>) matured unpasteurized Bleu d’Auvergne AOC cheese (cow milk), semi-matured Cantal AOC cheese (cow milk), unpasteurized farm Saint-Nectaire AOC cheese (cow milk), Gaperon cheese (cow milk), matured unpasteurized Ecir-en-Aubrac cheese (cow milk), Murols cheese (cow milk), matured unpasteurized Pérail des Cabasse cheese (sheep milk), matured unpasteurized Thérondels cheese (cow milk), matured unpasteurized Cardabelle cheese (sheep milk)	20,00 €
Small selection of cheeses (<i>a choice of any three</i>)	14,00 €
Your cheese selection comes with a <i>fresh mixed salad leaves</i> shelled walnuts and home-made vinaigrette made from walnut oil	7,50 €

AOC : guarantee of quality

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HOME-MADE DESSERTS

Made with **organic** eggs

L'Ardéchois (<i>mellow cake with chestnut cream</i>)	8,00 €
Apple Crumble	8,00 €
« Crème brûlée » (<i>rich egg custard covered with caramelized sugar</i>)	7,50 €
« Faisselle » (<i>soft fresh cheese</i>) served with a coulis of red fruits or with fresh herbs or with honey or sugar	6,00 €
Marinated farm « Crottin » pure goat cheese <i>traditional fabrication in little jar</i> (<i>Home-made marinade</i>) marinade prepared with green olive oil, fresh thyme, fresh rosemary, fresh laurel, fresh garlic...	9,50 €
Prunes cooked in Cointreau served with a scoop of Maison Berthillon** Grand-Marnier flavoured ice cream	8,50 €
« Café gourmand »	11,50 €
« Thé Gourmand » or « Chocolat Gourmand » served with a small piece of Home-made apple crumble, a portion of Home-made « crème brûlée » (rich egg custard covered with caramelized sugar), a portion of home-made chocolate mousse, Maison Berthillon** ice cream and prune cooked in Cointreau	13,50 €

****Maison Berthillon : the name of the maker of famous ice-cream**

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ICE CREAMS AND SORBETS FROM « MAISON BERTHILLON »**

<i>The cup with 2 scoops</i>	8,50 €
<i>The cup with 3 scoops</i>	12,50 €
<i>Home-made Chantilly whipped cream</i>	2,00 €
<i>Home-made hot chocolate sauce pot</i>	2,00 €

The ice cream flavours :

Vanilla
Mocha
Salted butter caramel
Dark chocolate
Pistachio
Creole

The sorbet flavours :

Pear
Raspberry with rose
Strawberry
Black currant

The compositions :

Coffee « liégeois » or Chocolate « liégeois »	12,00 €
Dame blanche Maison Berthillon** vanilla ice cream (2 scoops), home-made hot chocolate sauce and home-made Chantilly whipped cream	12,00 €
Chanoine Maison Berthillon** black currant sorbet (2 scoops), black currant liquor and home-made Chantilly whipped cream	13,50 €
William's Maison Berthillon** pear sorbet (2 scoops), pear liquor and home-made Chantilly whipped cream	13,50 €

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