Maison Péret
Brasserie · Bistrot à vins
Depuis 1908

Vraie cuisine maison
Real home cooking

ON THE GO

Hard boiled eggs – Mayonnaise, fresh mixed salad, raw vegetables, two large organic eggs 8,50 €

Liver « pâté » terrine from Auvergne, pickles 10,00 €

Herring from Iceland **« de chez David »,** potatoes in oil and fresh minced onions 12,00 €

Plate of mountain « saucisson » from Cantal or dried sausage from Auvergne, butter and pickles 12,00 €

Plate of Auvergne country ham, butter and pickles 16,00 €

SALADS

Végétale, warm vegetables (zucchini, green beans, peppers) and fresh (fresh salad, cucumber, raw vegetables…), fried potatoes 18,00 €

Rustique, fresh mixed salad, raw vegetables, fried potatoes, smoked bacon, hard boiled organic egg, Bleu d'Auvergne AOP cheese 18,00 €

Hot goat cheese Rocamadour farmhouse AOP matured unpasteurized (three pieces), on toasted bread, olive oil, fresh basil, fresh mixed salad, raw vegetables 18,00 €

Césarine, romaine salad, French free-range chicken fillet, bacon, hard boiled organic egg, parmesan pieces, garlic croutons, fresh herbs, real Caesar sauce 19,00 €

Labaskar, fresh mixed salad, raw vegetables, fried potatoes, country ham, Cantal AOP cheese, red onions, large organic fried egg 19,00 €

ESSENTIALS

The cantalou burger (chopped to order)**,** bacon, fresh fries and fresh mixed salad – **Choice** : Cantal AOP cheese **or** Fourme d'Ambert AOP cheese 20,00 €

Farm-fresh pork sausage, roasted in the oven, fresh mash potatoes 20,00 €

Beef tartare (chopped and prepared to order)**,** organic egg yolk, fresh fries and fresh mixed salad ***Meat breed only*** 22,00 €

Grilled piece of beef, pepper sauce, fresh fries, fresh mixed salad, raw vegetables ***Meat breed only*** 23,00 €

Free-range duck leg confit for 24 hours by us, baby potatoes cooked in duck fat, garlic and parsley 23,00 €

Garnish only : fresh mixed salad / fresh mash potatoes / fresh fries 7,00 €

TERROIR

L'Ardoise de Saint-Urcize to share, assortment of our cold meats and cheeses form Auvergne 32,00 €

Charcutière de l'Aubrac, country ham, mountain « saucisson », traditional liver « pâté », dried sausage, rillettes 20,00 €

Fromagère, Cantal AOP cheese, Bleu d'Auvergne AOP cheese, Saint-Nectaire AOP cheese, Fourme d'Ambert AOP cheese, Murols cheese 17,00 €

DESSERTS *made with organic eggs*

« Crème brulée » (rich egg custard covered with caramelized sugar) with vanilla 10,00 €

Apple crumble, with a Maison Berthillon vanilla ice-cream (1 scoop) 11,00 €

Hearty Coffee, served with Maison Berthillon ice-cream and et 4 smalls desserts 13,00 €

Hearty Hot Drink, served with Maison Berthillon ice-cream and et 4 smalls desserts 15,00 €
(Tea / Hot Chocolate / Cappuccino / Cream Coffee)

ICE-CREAMS AND SORBETS FROM « MAISON BERTHILLON »

Our Chantilly whipped cream is made every day by us (supplement of 2,00 €)

Ice-creams : vanilla, mocha, dark chocolate *The cup of 2 scoops / The cup of 3 scoops* 10,00 € / 15,00 €
Sorbets : pear, raspberry, strawberry

Coffee « liégeois » 13,00 €

L'Éclipse *(Maison Berthillon vanilla and dark chocolate ice-creams (2 scoops), hot chocolate sauce and Chantilly whipped cream)* 13,00 €

William's *(Maison Berthillon pear sorbet (2 scoops), pear liquor and Chantilly whipped cream)* 15,00 €

« P'TITS BOUGNATS » MENU (for children under 12 years old) 13,00 €
Home-made chicken nuggets **or** large organic fried egg **or** shopped steak – Garniture : fresh fries **or** salad
Dessert : small dessert of the day **or** one scoop of Maison Berthillon ice-cream (flavor of your choice)
Drink : one flavour soft **or** sparkling drink (grenadine **or** mint **or** lemon **or** strawberry)

Change of garnish : 2,00 €
Traditional preparation – No freezing – No micro-wave
The document on the possible presence of allergens in our dishes is at your disposal
Net prices – We do not accept payment by check