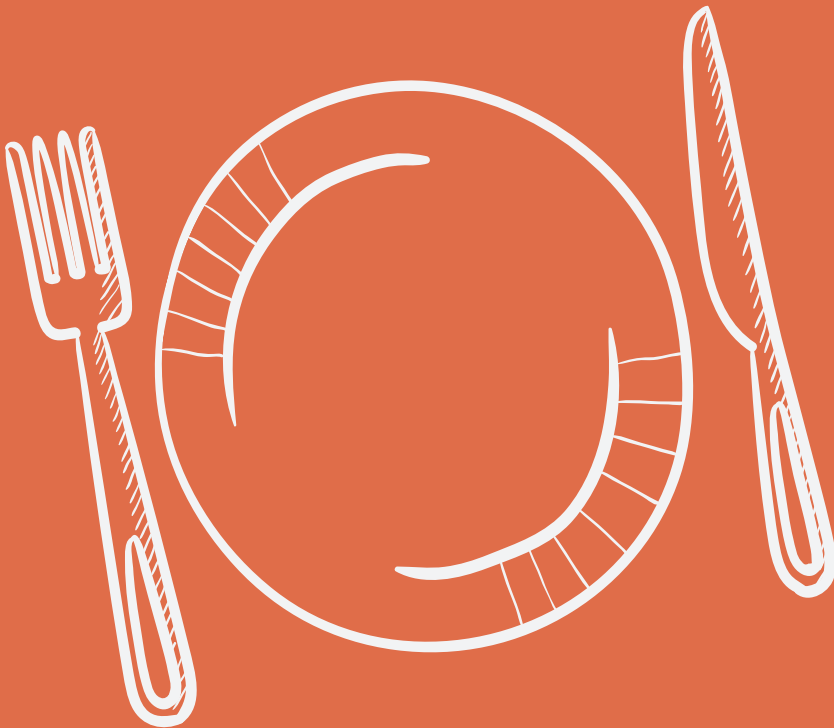




*Over a lunch
simple, fresh and good.*



Market menu

A selection proposed
each day by the chef and his team.

Starter / Main course	17€
Main course / Dessert	17€
Starter / Main course / Dessert	20€

Kids menu

Nice... Or not!

A glass of syrup

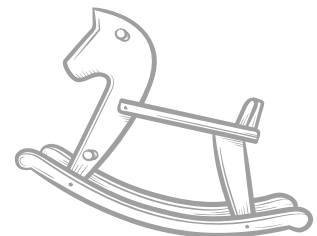
A mixed plate

(Assorted raw vegetables, cold cuts, cheese, turkey breast, french fries)

A cup of ice cream

(choice of flavors)

9,50€



Our meal salads



Fresh Salad 14€

Ardéchoise Salad 14€

(Salad, bacon, chestnuts, **hot goat cheese**, apple)

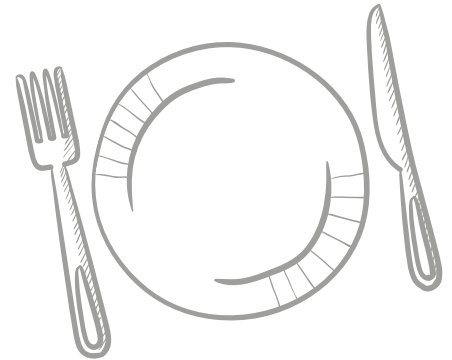
Our dishes

Trout 18€

Sirloin steak 20€
(Pepper sauce)



Our dishes are accompanied by seasonal vegetables



Our Planchas to Share

Chese plancha 17€

Selection of local cheeses

Local plancha 19€

AOC raw ham, Ardéchois sausage, home-made terrine and caillette, **picodon**,
country bread, green salad and condiments

Plancha Prestige 25€

Home-made foie gras, figs marmelade, home-made smoked salmon and its rilette,
country bread, green salad



Endnote

Local or sweet freshness?

Plate of local **cheeses** 8,00 €

Areilladou® cottage cheese with cream 5,00 €
(And/or red fruit coulis)

Our desserts are all home-made
& offered in a special menu.

(They are modular in all formulas)

Lacto-allergenic ingredients

