



*Over a meal
simple, fresh and good.*

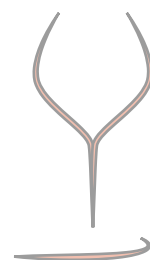


Our menus

To satisfy you even more
we break the codes and offer you a formula
a formula that adapts to your desires.

Starter / Main course	26,50€
Main course / Dessert	24,50€
Starter / Main course / Dessert	28,50€

Our Planchas to Share



Cheese platter 17€
Selection of **local cheeses**

Local platter 19€

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

Platter Prestige 25€

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

Lacto-allergenic ingredients





Getting started

Appetite comes with eating

Our local starters



Fresh Salad

Ardéchoise Salad

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

Local charcuterie

(A.O.C. raw ham, Ardèche sausage, homemade terrine and caillette, condiments)

Our prestige starters

These starters are available with a supplement of 3,50€

Frog legs with parsley

(Accompanied by a glass of local Rosé)

Home-made foie gras

(Accompanied by a glass of Viognier Vendanges Tardives)

Home made smoked salmon and its rilette

(Accompanied by a glass of Chardonnay)



In resistance but gently

Our local dishes with seasonal vegetables

Pork tenderloin
(Mushroom sauce)



Sirloin steak
(Pepper sauce)



Beef tartar

Chicken supreme
(Hunter's sauce)

Trout with almonds

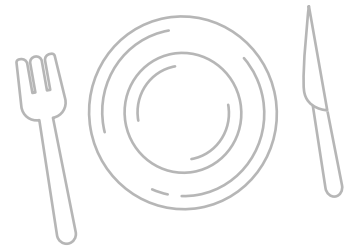
Fish and Chips

Our prestige dishes

These dishes are offered with a supplement of 3,50€

Duck breast
(Thousand spices sauce)

Confit of Lamb Mouse
(Curry sauce)



À la carte


everything is possible



Our starters

Fresh salad	12,50 €
Ardéchoise salad	13,50 €
(Salad, bacon, chestnuts, hot goat cheese , apple)	
Local charcuterie	14,50 €
(A.O.C. raw ham, Ardèche sausage, home-made terrine and caillette, condiments)	
Frog legs with parsley	16,50 €
(Accompanied by a glass of local Rosé)	
Home made smoked salmon and its rilette	16,50 €
(Accompanied by a glass of Chardonnay)	
Home-made foie gras	18,50 €
(Accompanied by a glass of Viognier Vendanges Tardives)	

Our Dishes

Filet mignon of pork	18,00 €
(Forestry sauce)	
Chicken supreme	18,00 €
(Hunter's sauce)	
 Beef tartare	18,00 €
Trout with almonds	18,00 €
Fish and Chips.....	19,00 €
 Sirloin steak	20,00 €
(Pepper sauce)	
Duck breast	22,00 €
(Thousand spice sauce)	
Confit of lamb	22,00 €
(Curry sauce)	



Our pizzas

only for dinner

Prices in Euros

Bambino (children special) (Tomato, emmental , ham, olives)	7,00 €
Margarita (Tomato, emmental , olives)	9,00 €
Chorizo (Tomato, emmental , chorizo, olives)	11,00 €
Jambon (Tomato, emmental , ham, olives)	11,00 €
Jardinière (Tomato, emmental , seasonal vegetable, parsley, olives)	11,00 €
Atlantique (Cream, emmental , salmon, lemon slices, olives)	11,50 €
Exotique (Tomato, emmental , ham, pineapple, olives)	11,50 €
Provençale (Tomato, emmental , tomatoe slices, anchovies, onion, parsley, olives)	12,00 €
Indienne (Cream, emmental , mozzarella, chicken curry, onion, olives)	12,00 €
Vesuvio (Tomato, emmental , onion, bell peppers, chorizo, egg, olives)	12,00 €
Chèvre-miel (Tomato, emmental , goat cheese, honey, olives)	12,00 €
 Texane (Tomato, emmental , ground rumps steak, onion, peppers, olives)	12,00 €
Parma (Tomato, emmental , parma ham, parmesan , rocket, parsley, olives)	12,50 €
Royale (Tomato, emmental , ham, mushroom, egg, olives)	12,50 €
Ardéchoise (Tomato, emmental , home made caillette, onion, bacon bits, egg, olives)	12,50 €
Quatre-fromages (Tomato, emmental , blue cheese, goat cheese, mozzarella, olives)	12,50 €
Ranchisses (Tomato, emmental , goat cheese, parsley, olives)	12,50 €

Lacto-allergenic ingredients



Our extras

prepared with love

Plate of french fries	5,00 €
Penne carbonara	9,50 €
Penne with smoked salmon	10,50 €
Homemade Lasagna Bolognese	12,00 €

Children's menu

Nice ... or not!

A glass of syrup

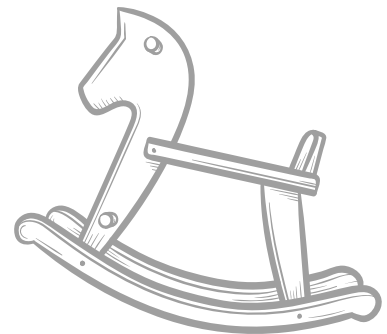
A mixed plate

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

A cup of ice cream

(choice of flavors)

9,50 €



Endnote

Local or sweet freshness?

Platter 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)

