



*Over a lunch
simple, fresh and good.*



Market menu

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

Starter / Main course	18€
Main course / Dessert	18€
Starter / Main course / Dessert	22€

Kids menu

Nice... Or not!

A glass of syrup

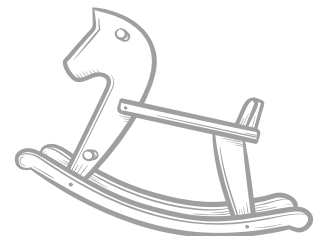
A mixed plate

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

A cup of ice cream

(choice of flavors)

10€



Our meal salads



Fresh Salad 15€
(Salad, tomato, burrata, pesto)

Ardéchoise Salad 15€
(Salad, bacon, chestnuts, hot goat cheese, apple)

Our dishes



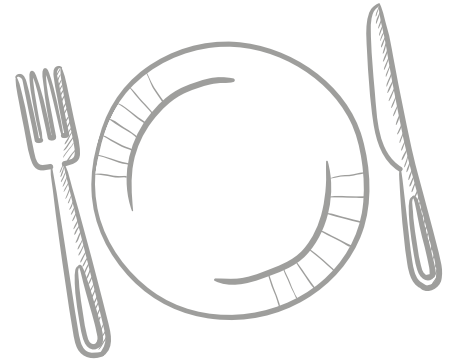
Vegetarian plate 15 €

Lasagnes 13€

Trout 19,50€



Sirloin steak 22€
(Pepper sauce)



Our dishes are accompanied by seasonal vegetables

Our Planchas to share

Cheese plancha 18€

Selection of local cheeses

Local plancha 22€

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

Plancha Prestige 28€

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



Endnote

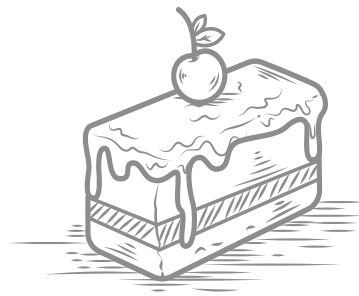
Local or sweet freshness?

Plate of local cheeses 8,50€

Areilladou® cottage cheese with cream 5,50€
(And/or red fruit coulis)

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

(They are modular in all formulas)



*A map detailing the different allergens is available.
Do not hesitate to ask for it.*

