



*Over a meal  
simple, fresh and good.*



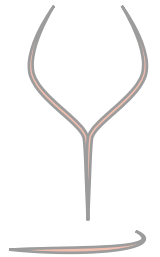
## *Our menus*

To satisfy you even more  
we offer you a formula  
that adapts to your desires.

Starter / Main course .....	28,50€
Starter / Main course / Dessert .....	32,00€

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## *Our Planchas to Share*



### Cheese platter 18€

Selection of local cheeses

### Local platter 22€

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

### Platter Prestige 28€

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



# Getting started



Appetite comes with eating

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## Our local starters



Fresh salad  
(Salad, tomato, burrata, pesto)

Ardéchoise salad  
(Salad, bacon, chestnuts, hot goat cheese, apple)

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

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## Our prestige starters

These starters are available with a supplement of 4€

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

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*In resistance*  
but gently

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## *Our local dishes*

with french fries



Sirloin steak  
(Pepper sauce)



Beef tartar

Fish and Chips

with seasonal vegetables

Pork tenderloin  
(Mushroom sauce)

Chicken supreme  
(Chestnut's sauce)

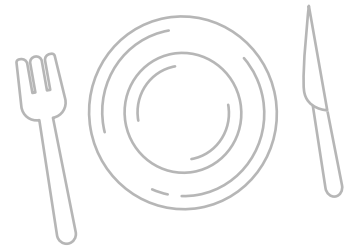
Trout with almonds

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## *Our prestige dishes*

These dishes are offered with a supplement of 4€

Confit of Lamb Mouse  
(Curry sauce)



# À la carte

everything is possible



## Our starters



Fresh salad .....	14,00€
(Salad, tomato, burrata, pesto)	
Ardéchoise salad .....	14,00€
(Salad, bacon, chestnuts, hot goat cheese, apple)	
Local charcuterie .....	15,00€
(A.O.C. raw ham, Ardèche sausage, home-made terrine and caillette, condiments)	
Frog legs with parsley .....	17,50€
accompanied by a glass of local Rosé	
Home made smoked salmon and its rilette .....	17,50€
accompanied by a glass of Chardonnay	
Home-made foie gras .....	19,50€
accompanied by a glass of Viognier Vendanges Tardives	

## Our Dishes



Vegetarian plate .....	15,00€
(Seasonal vegetable)	
Filet mignon of pork .....	19,50€
(Mushroom sauce)	
Chicken supreme .....	19,50€
(Chestnut's sauce)	
 Beef tartare .....	19,50 €
Trout with almonds .....	19,50€
Fish and Chips.....	20,50€
 Sirloin steak .....	22,00€
(Pepper sauce)	
Confit of lamb .....	23,50€
(Curry sauce)	



# Our pizzas

only for dinner

Bambino (children special) (Tomato, emmental, ham, olives)	7,50€
Margarita (Tomato, emmental, olives)	9,50€
Chorizo (Tomato, emmental, chorizo, olives)	11,50€
Jambon (Tomato, emmental, ham, olives)	11,50€
Jardinière (Tomato, emmental, seasonal vegetable, parsley, olives)	11,50€
Atlantique (Cream, emmental, salmon, lemon slices, olives)	12,00€
Exotique (Tomato, emmental, ham, pineapple, olives)	12,00€
Provençale (Tomato, emmental, tomatoe slices, anchovies, onion, parsley, olives)	12,50€
Indienne (Cream, emmental, mozzarella, chicken curry, onion, olives)	12,50€
Vesuvio (Tomato, emmental, onion, bell peppers, chorizo, egg, olives)	12,50€
Chèvre-miel (Tomato, emmental, goat cheese, honey, olives)	12,50€
Texane (Tomato, emmental, ground beef, onion, peppers, olives)	12,50€
Parma (Tomato, emmental, parma ham, parmesan, rocket, parsley, olives)	13,00€
Royale (Tomato, emmental, ham, mushroom, egg, olives)	13,00€
Ardéchoise (Tomato, emmental, home made caillette, onion, bacon bits, egg, olives)	13,00€
Quatre-fromages (Tomato, emmental, blue cheese, goat cheese, mozzarella, olives)	13,00€
Ranchisses (Tomato, emmental, goat cheese, parsley, olives)	13,00€



## *Our extras*

prepared with love

Plate of french fries .....	5,50€
Penne carbonara .....	9,50€
Penne with tomato sauce, burrata, pesto .....	10,50€
Homemade lasagna bolognese .....	13,00€

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## *Children's menu*

Nice ... or not!

A glass of syrup

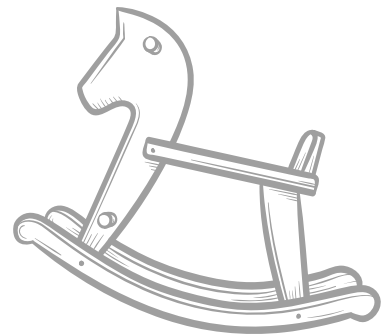
A mixed plate

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

A cup of ice cream

(choice of flavors)

10,00€



# Endnote

Local or sweet freshness?

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Platter of local cheeses ..... 8,50€

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



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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.

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