



Menu



Cold starters

Green salad	4,00 €
« Niçoise » salad <i>(tuna, anchovys, hard-boiled eggs, tomatoes, celery, onion, sweet pepper)</i>	5,50 €
« Larzac » salad <i>(roquefort cheese, nuts)</i>	5,50 €
Chicken livers salad <i>(bacon cubes, croutons, chicken livers, shallot)</i>	6,50 €
Salad with fried foie gras	9,90 €
Hot goat cheese salad <i>(with almonds)</i>	6,50 €
Glizzard salad	6,70 €
Raw ham	8,00 €
Cooked ham	5,70 €
Cooked pork meat	8,30 €

Hot starters

Home-made soup	4,20 €
Small dish of snails <i>(cream and white wine)</i>	10,20 €
6 snails with garlic and parsley butter	6,00 €
12 snails with garlic and parsley butter	11,20 €
Provençale frogs <i>(garlic, parsley, (tomatoes))</i>	13,50 €

Fishes

Monkfish with americain sauce	13,00 €
Salmon « meunière » <i>(butter)</i>	10,00 €
Trout with almond	10,50 €
Trout « meunière » <i>(butter)</i>	10,00 €

Omelettes

Plain	5,20 €
Roquefort cheese	7,10 €
Saint Georges's mushrooms	7,40 €

Meat

Chef cooked « Tête de veau »	13,50 €
Grilled slice of lamb	12,00 €
Slice of lamb with cep sauce	14,50 €
Grilled sirloin	15,00 €
Sirloin with green pepper sauce	16,50 €
Sirloin with cep sauce	17,50 €
Pork chop with roquefort sauce	9,90 €
Grilled duck breast	12,00 €
Duck breast with cep sauce	14,50 €
Preserved duck thigh	11,60 €
Grilled "broutard" veal	14,00 €
"broutard" veal with cep sauce	16,50 €
« Pouteille » <i>(regional meal)</i>	9,50 €
Royale chicken casserole <i>(stuffed with chicken livers, served with its 5 vegetables)</i>	13,50 €
Local sausage with « aligot »	10,50 €
Tripoux	11,50 €
Grilled minced beef	6,50 €

<u>Cheese board</u>	4,00 €
<u>Natural yoghurt</u>	1,50 €

Desserts

Ice cream (3 balls)	4,10 €
Blueberry cup	5,00 €
Fruits	3,30 €
« Coupetade »	3,90 €
Home-made tart	4,60 €
Crème caramel	3,90 €
Chocolate mousse	4,00 €
Prune cooked in wine	4,50 €
Chestnut custard	4,00 €

French meat which comes from the region

Menu available in the limits of supplies..