

Our drinks

Cocktails

Sangria.....	15 cl.....	4.20€	1 l.....	21.50€
Américano maison.....	6 cl.....	5.50€		

Apéritifs

Coupe de champagne.....	12 cl.....	6.20€		
Kir.....	12 cl.....	3.20€		
Kir pétillant.....	12 cl.....	3.80€		
Kir royal.....	12 cl.....	6.90€		
Ti-punch.....	4 cl.....	5.20€		
Suze.....	4 cl.....	3.40€		
Muscat.....	4 cl.....	3.40€		
Ricard / Pastis.....	2 cl.....	3.20€		
Pineau, rouge ou blanc.....	4 cl.....	3.40€		
Porto, rouge ou blanc.....	4 cl.....	3.40€		
Martini, rouge ou blanc.....	4 cl.....	3.40€		

Whiskys

	2 cl	4 cl		
Ballantines.....	2.60€	5.20€		
Cardhu.....	3.45€	6.70€		
Jack Daniel.....	3.45€	6.70€		
Aberlour.....	3.45€	6.90€		

Beer pression

	33 cl	50 cl		
1664.....	4.80€	7.00€		
Grimbergen.....	4.90€	7.40€		

Beer botles

Desperados.....	33 cl.....	3.90€		
Lémovice.....	33 cl.....	3.90€		
Blonde, Blanche, Ambrée, Triple, gueule Noire				
Lémovice.....	75 cl.....	8.50€		
Blonde, Blanche, Ambrée, Triple, gueule Noire				



Lémovice
PENSEZ GLOBAL, BUVEZ LOCAL

Boissons fraîches

Coca Cola, Coca Zéro.....	33 cl.....	3.80€		
Schweppes.....	25 cl.....	3.80€		
Orangina.....	25 cl.....	3.80€		
Jus de fruits.....	25 cl.....	3.80€		
Fuzetea.....	25 cl.....	3.80€		
Limonade.....	25 cl.....	3.80€		

Champagnes

Royer Brut.....	75 cl.....	55.00€		
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Vodkas, rhums et téquilas

Vodka.....	4 cl.....	5.50€		
Rhum Havana "3ans".....	4 cl.....	5.50€		
Téquila.....	4 cl.....	5.50€		

Vin en pichet

	25 cl	50 cl		
Red « Le Petit Pont » Les Domaines Robert Vic- Pays d'Oc.....	4.90€	8.90€		
Rosé « Le Petit Pont » Les Domaines Robert Vic - Pays d'Oc.....	4.90€	8.90€		
White Espagne.....	4.90€	8.90€		

Waters

San Pellegrino.....	1 l.....	5.80€		
San Pellegrino.....	50 cl.....	3.90€		
Vittel.....	1 l.....	5.80€		
Vittel.....	50 cl.....	3.90€		
Vittel.....	25 cl.....	2.30€		
Perrier.....	33 cl.....	3.50€		

Digestifs

Poire.....	4 cl.....	5.50€		
Cognac.....	4 cl.....	5.50€		
Calvados.....	4 cl.....	5.50€		
Gin.....	4 cl.....	5.50€		
Cointreau.....	4 cl.....	5.50€		
Get 27.....	4 cl.....	5.50€		
Get 31.....	4 cl.....	5.50€		
Fraise des bois.....	4 cl.....	5.50€		

Coffee and tea

Coffee.....	1.90€			
Décaféiné.....	1.90€			
Tea.....	2.20€			
Infusion.....	2.20€			
Chocolate.....	2.90€			
Big coffee.....	2.90€			

Our Wine List

RED WINES

75cl

37.5cl

12cl

Côtes de Bordeaux

Saint-Emilion Grand Cru (AOC) "Château Franc la Rose" **35.90€**

Bourgogne

Pinot Noire Vieilles Vignes (AOP) "Château Santenay" **24.90€**

Vallée de Loire

Saumur-Champigny (AOP) "Les Longes" **23.90€** **15.90€** **3.90€**

Saint Nicolas de Bourgueil (AOC) "Le Clos du vigneau" **23.90€** **15.90€** **3.90€**

Valençay (AOP) "Cuvée des Griottes" **21.90€**

Sud-Ouest

Bergerac (AOC) "La Futée De Tourmentine" **21.90€**

WHITE WINES

75cl

37.5cl

12cl

Vallée de la Loire

Valençay (AOP) "Cuvée Chevrefeuille" **23.90€** **15.90€**

Quincy" (AOP) "Domaine Siret Courtaud" **23.90€** **3.90€**

Coteaux Du Layon (AOP) "Les Malecots" **23.90€** **3.90€**

Bourgogne

Macon "Cuvée Papillon" (AOC) **23.90€**

ROSE WINES

75cl

37.5cl

12cl

Vallée De La Loire Valençay (AOP) **23.90€** **17.90€**

Tavel Cuvée Roc Epine "Domaine Lafond" BIO **24.90€** **15.90€**

Les domaines Robert Vic – Pays D'oc "Petit Pont" **12.90€**

Cote De Provence (AOP) "Chateau Montaud" **21.90€** **13.90€** **3.90€**

Vallée Du Rhône "Liberty Nages" **22.90€**

Alcohol abuse is dangerous for your health, consume in moderation

Starters

Puff pastry « vol au vent »
with chorizo and mushrooms confit.....**11.90€**

Grilled leek grated egg and walnut crumble
white balsamic vinaigrette **Végétarian**.....**11.90€**

Foie Gras with homemade brioche
And chutney d'abricots.....**19.90€**

« extra plate : **1.50€** »

Salads

	SMALL	LARGE
Salad with crispy « Gouzon » pastry and pickles carrots Végétarian	10.90€	14.90€

Salade, tomatoes, crispy « Gouzon », pickles carrots

Classic Dressing (Sunflower Oil, Balsamic Vinegar, Mustard, Salt, Pepper)

Alexia Salad	10.90€	14.90€
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Salad, Tomatoes, Tome Cheese, Ham, Walnuts, Limousin Apple, Croutons

Classic Dressing (Sunflower Oil, Balsamic Vinegar, Mustard, Salt, Pepper)

Norwegian salad	10.90€	14.90€
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Smoked salmon, tapenade Toast, tomatoes and lemon zeste confit

Classic Dressing (Sunflower Oil, Balsamic Vinegar, Mustard, Salt, Pepper)

Fish

Salmon steack grilled on its skin

4/4 condiments (*olive oil, capers, olives, tomatoes, shallots*).....**18.90€**

Fresh Julienne of vegetables and mashed potatoes whith herbs

Filet of gilt-head sea bream,

lime cream and caprons.....**21.90€**

Fresh Julienne of vegetables and mashed potatoes whith herbs

Meats

Every piece of Meat comes with homenade French Fries and Salad.

Rib Steak **300g/350g** *Local Limousine Breed (selon arrivage)*.....**26.90€**

Beef Tartar **180g** *Local Limousine Breed*.....**16.90€**

Beef Back Steak on a Skewer **200g**.....**18.90€**

Marinated Beef Skewer **180g**.....**14.90€**

Ground Beef with an Egg on Top *Local Limousine Breed* **11.90€**

*Homemade Sauce : **Pepper; Shallot; Blue Cheese** Extra sauce : 0.60€*

« Extra plate : **1.50€** »

Our Specialities

Veal's Head with Gribiche Sauce**15.50€**

Steamed Potato with « Gribiche » Sauce

“Assiette Creusoise” (from Creuse)**12.90€**

« Fondu Creusois » with Camembert cheese, Ham, Salad, homenade French Fries

Rosted Calf's Sweet Bread**24.90€**

Veal sweetbread whith fried mushrooms and cauliflower purée

Sides

Pasta, homenade french fries, salad, cauliflower purée, Fresh Julienne of vegetables, mashed potatoes whith herbs

Burgers

Every burgers comes with homemade French Fries

Limousin Burger12.90€

Local Ground Beef, Tomatoes, Salad, Cheddar, Onions, Cocktail Sauce

Montagnard Burger12.90€

Local Ground Beef, Bacon, Raclette Cheese, Onions

Coquorico Burger12.90€

Grilled chicken, tomatoes, Cheddar, Onions, homemade BBQ sauce

Pizzas

Pizza Reine.....10.90€

Tomato Sauce, Mushrooms, Olives, Ham, mozzarella

Four cheese pizza..... 12.50€

Tomato sauce, Gorgonzola, Bleu cheese, Tome with Montlebeau, mozzarella

Pizza Margarita **Végétarien.....11.50€**

Tomato sauce, mozzarella, olives

Pizza calzone11.50€

Tomato sauce, ham, mushrooms, Olive, eggs, mozzarella (served as a turnip)

Pastas

Carbonara Tagliatelle.....10.90€

Diced Bacon, Mushrooms, Onions, egg yolk, gruyère

Farmer's Tagliatelle11.90€

Chicken Breast, Mushrooms, Onions, Cream

Menu Enjoy *Drink not included* **34.90€**

Starters **Foie Gras with homenade brioche
and chutney d'abricots**

Or **Grilled leek grated egg and walnut crumble
white balsamic vinaigrette**

Or **Norwegian salad**
Smoked salmon, tapenade Toast, tomatoes and lemon zeste confit

Main course

Rosted Calf's Sweet Bread

Veal sweetbread with fried mushrooms and cauliflower purée

Or **Beef Back Steak**

Homenade French Fries and salad

Or **Filet of gilt-head sea bream, lime cream
and caprons**

Fresh Julienne of vegetables and mashed potatoes with herbs

Desserts **Choose from all the Desserts Available**

Menu Discovery *Drink not included* **24.90€**

Starters **Alexia Salad**

*Salad, Tomatoes, Tome Cheese, Ham, Walnuts, Limousin Apple,
Croutons, Classic Dressing
(Sunflower Oil, Balsamic Vinegar, Mustard, Salt, Pepper)*

Or **Puff pastry « vol au vent »
with chorizo and mushrooms confit**

Main course

Salmon steak grilled on its skin

4/4 condiments *(olive oil, capas, olives, tomatoes, shallots)*
Fresh Julienne of vegetables and mashed potatoes with herbs

Or **Marinated Beef Skewer with shallots sauce**
Homenade French Fries and salad

Desserts **Crème brûlée made with vanille and cream from
the Montlebeau farm (Vareilles 23300)**
Red fruits and vanilla custard « Milles feuilles »

Cheese

Three Local Cheese (From Limousin) on a Plate6.50€

Gouzon, camembert with Verneuil, tome with Montlebeau

Homenade desserts

Crème brûlée made with vanilla and cream from
the Montlebeau farm (Vareilles 23300).....7.90€

Gourmand coffee..... 7.90€

Red fruits and vanilla custard « Milles feuilles ».....7.90€

Dark chocolate and walnut dessert
with milk chocolate ganache.....7.90€

Cottage Cheese from the Farm of « Les Fayes ».....4.90€

Extra : Red fruits coulis, honey

Ice cream

Iced Chocolate or Coffee with Whipped Cream6.90€

Ice cream sundae.....6.90€

Vanilla ice Cream, Melted Chocolate, Whipped Cream and Roasted Almonds

Calvados apple cut.....6.90€

Green apple sorbet, calvados

Sundae caramel.....6.90€

Ice cream caramel, Whipped Cream, salted butter caramel

Red fruits Melba6.90€

Red fruits compote, vanilla ice cream, whipped cream

Two Scoops of Ice Cream.....4.10€

Three Scoops of Ice Cream.....5.50€

« *Homemade Whipped Cream Extra: 1.00€* »

Our daily menu is only available for lunch Monday to Saturday, excluding public holidays on our slate

Today's special

11.50

Formula of the day

2 dishes to choose from :
starter / main course / cheese / dessert

13.90

Menu of the day

3 dishes to choose from :
starter / main course / cheese / dessert

14.50

Complete menu

starter / main course / cheese / dessert

16.00

Kid Menu *Up to 10 years old* **9.90€**

Drinks **Fruit Sirup**
 Or **Orange Juice**

Main Course

**Ground Beef of Local Limousine Breed
with homemade french fries**
Or **Carbonara Tagliatelle**
Or **Pizza Bambino : Tomato Sauce, Ham,
Cheese**

Desserts **Two Scoops of Ice Cream**

« Plate Extra : 1.50€ »