

La promenade

Restaurant - Bistrot - Terrasse au Bord de L'eau

Spring/Summer Menu

Starters

<i>Auvergne salad (Poached egg, Raw ham, Fourme d'Ambert, Cantal cheese, walnut oil croutons)</i>	14.00€
<i>Avocado and Mango Tartare, Gambas Ceviche with Citrus</i>	14.50€
<i>Marinated octopus salad, virgin sauce</i>	15.50€
<i>Charcuterie board from Auvergne "free-range pork"</i>	13.00€

Pisces

<i>Frog legs with parsley (Fries)</i>	20.00€
<i>Fish from the Market (depending on the supply) *</i>	Price according to the course. Ask for the Slate.
<i>Prawns flambéed with Pastis and its condiments *</i>	21.00€

Meats

<i>Pig's trotter stuffed with sweetbreads, Porto sauce *</i>	20.00€
<i>Ballotine of poultry, chorizo and mozzarella *</i>	18.00€
<i>Beef tartare cut with a knife, prepared by us *</i>	19.00€
<i>The Butcher's Piece of the moment (depending on availability) *</i>	Price according to the price. Ask for the Slate.
<i>Rib of Beef to share (depending on the arrival: Salers, Aubrac or Charolaise) *</i>	Price according to the course (only from Friday evening to Sunday evening).
<i>The Vegetarian Plate dish according to the Market *</i>	14.00€

* Garnish of the moment and sauce of your choice: blue cheese - white port - tartare (sauce supplement: €0.50)

Cheese

<i>Plate of Auvergne cheeses</i>	8.00€
--	-------

Desserts

<i>Chocolate Dome - Passion and its crunch</i>	7.00€
<i>Dessert Vanilla - Red fruits</i>	7.00€
<i>Crème brûlée flavor of the moment</i>	6.50€
<i>Puff pastry tartlet with seasonal fruits</i>	6.50€
<i>Ice cream scoops (large choice of flavours)</i>	Ask for the card

Dear customers Sorry if the translation of this map is not correct.
Our business is catering and we are here for you to have a good time.



All our dishes are "homemade"
Net prices. services included.