The menu changes daily, depending on the availability of fresh produce.

**STARTERS**
(from 1€ to 7,5€)
- Rolled carrots
- Hard boiled egg with mayonnaise
- Curly chicory with bacon
- Celeriac in mayonnaise dressing
- Rosette from Lyon
- Leeks with dressing
- Homemade pork terrine
- 6 snails
- Avocado with shrimp, coctail dressing
- Herring fillet with steamed potatoes
- Prawns with mayonnaise
- Thin slices of pork snout
- Curly chicory with bacon

**MAIN COURSES**
(from 7€ to 13€80)

*Bouillon Chartier's cuts French origin*
- Beef kidney fricassee with mustard
- Roasted free-range chicken, fries
- Black pudding, mashed potatoes
- Spaghetti bolognese
- Vegetarian Spaghetti
- Fracort sausages with fries
- Saucisse au couteau from Aveyron
- Pike quenelle with shellfish sauce
- Duck confit with baby potatoes
- Cal’s head with gribiche sauce
- Alsation sauerkraut
- Beef tongue, spicy sauce
- Grilled Chitterling sausage 5 A
- Butchers cut, fries
- Butcher’s cut with pepper sauce, fries
- Grilled pig’s trotter, french fries
- Roast sea bass with sauce vierge
- Beef bourguignon, coquillettes

**VEGETABLES**
- Boiled potatoes
- French fries
- Mushrooms
- Buttered fresh green beans

**CHEESES**
- Bleu d’Auvergne
- Camembert
- Soft white cheese
- Pont l’Eveque
- Rocamadour

**DESSERTS**
(from 2€ to 4€90)
- Home-made Stewed apples
- Cup of Whipped cream
- Rice pudding
- Home-made Chocolate mousse
- Whipped cream puff
- Prunes in wine with vanilla ice-cream
- Chesnut puree with whipped cream
- Home-made Egg custard caramel sauce
- Home-made Chocolate fondant
- Rum Baba, whipped cream

**ICE-CREAM**
(from 3€ to 5€50)
- Vanilla Ice cream
- Sorbet of the day
- Dame blanche with meringue
- Peche Melba with whipped cream
- Profiterole "Chartier"
- Extra whipped cream
- Extra scoop of vanilla ice cream