

La promenade

Restaurant - Bistrot - Terrasse au Bord de L'eau

Spring / Summer Menu

Starters

<i>The Crispy beef, shallot compote, and Charroux mustard cream</i>	14.00€
<i>Asparagus and perfect egg, Parmesan foam, and homemade duck magret us</i>	15.00€
<i>Fresh tuna marinated Tahitian style</i>	14.50€

Pisces

<i>Fish of the day (subject to availability) *</i>	Price according to market rate. Ask for the slate.
<i>Frog legs with parsley-garlic sauce *</i>	24.00€

Meats

<i>Grilled veal sweetbreads with white Porto sauce *</i>	27.00€
<i>Italian-style beef tartare and pesto *</i>	21.00€
<i>The Butcher's Cut of the Moment (according to availability) *</i> Ask for the Specials Board ...	Price varies.
<i>The Rib of Beef to share or not *</i>	Price varies.
(depending on availability: Salers, Aubrac, Limousine, or Charolaise)	
<i>The Veal Roll with Mushrooms and Mozzarella *</i>	22.00€
<i>Vegetarian Plate (seasonal and market-based)</i>	18.00€

Cheese

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

Desserts

<i>Coconut mousse finger with passion fruit insert</i>	7.00€
<i>Chocolate dome with vanilla insert</i>	7.00€
<i>Crème Brûlée of the day</i>	6.50€
<i>Ice Cream Balls (wide selection of flavors)</i>	Ask for the menu.

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"

We maximize the use of short supply chains by favoring carefully selected local suppliers for your pleasure.

NET PRICES. SERVICE INCLUDED.