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RESTAURANT

LE GERGOVIE

★★ SAVOURER, TRAVAILLER ★★








“EVERYDAY, OUR CHEF LUCAS MIGLIACCIO AND HIS TEAM PREPARE FRESH, HOMEMADE DISHES, PRIORITIZING LOCAL AND SEASONAL PRODUCTS.”

“GALLIC-STYLE REFINEMENT”








STARTERS

-  **VENAISON TERRINE** 7.90 €
SERVED WITH GREEN SALAD AND NUTS
- ALESIA SALAD "SMALL SIZE"** 9.90 €
ORGANIC EGG, BREADED CHICKEN, CANTAL SHAVINGS, VERGINGÉTORIX SAUCE
- "MAISON LABORIE" CHARCUTERIE BOARD** 14.90 €
AUVERGNE CURED HAM, AUVERGNE DRY SAUSAGE, HOMEMADE VENAISON TERRINE, CHORIZO SAUSAGE
-  **MELVETY SOUPE OF THE MOMENT** 8.90 €
SERVED WITH GRILLED BACON AND TRUFFLE MOUSSE
- BAKED COMTESSE DE VICHY WITH WILD GARLIC, SERVED WITH "MAISON LABORIE" CHARCUTERIE TO SHARE (220G)** 14.90 €

MAIN COURSES

-  **DISH OF THE WEEK** 12.90 €
-  **AUVERGNAT BURGER WITH BUTCHER'S STYLE BEEF STEAK (180G) OR CHICKEN FILLET (150G)** 16.90 €
CANTAL, ST NECTAIRE CHEESE, TOMATO, BACON, GHERKINS, PICKLED ONIONS AND HOME FRIES
-  **FILLET OF CHAROLAIS BEEF (180G) FROM OUR REGION** 22.90 €
SERVED WITH GREEN SALAD AND HOME FRIES
-  **GAME FROM THE ATELIER DU LOUP SOLOGNE (BETWEEN 180 AND 200G)** 17.90 €
GRATIN DAUPHINOIS, ROMANESCO CABBAGE AND STRI-FRIED PARSNIP
-  **NIKE PERCH FILLET (BETWEEN 150 AND 180G)** 18.90 €
SERVED WITH FRIED CARROTS AND SNOW PEAS, LEEK FONDUE AND BEURRE BLANC ESTRAGON
-  **CREAMY ORGANIC FOREST RISOTTO WITH CANTAL CHEESE SHAVINGS** 15.90 €
-  **CROQUE MONSIEUR WITH SAINT NECTAIRE CHEESE** 12.90 €
SERVED WITH GREEN SALAD
-  **TRUFFADE DU GERGOVIE** 19.90 €
FRESH CANTAL CHEESE, ROAST POTATOES, GARLIC, MAISON LABORIE AUVERGNE HAM AND GREEN SALAD
-  **ALESIA SALAD "BIG SIZE"** 14.90 €
ORGANIC EGG, BREADED CHICKEN, CANTAL SHAVINGS, VERGINGÉTORIX SAUCE
-  **ORGANIC EGG OMELETTE** 12.90 €
PLAIN / WHITE HAM / HERBS / CHEESE / MUSHROOMS

DESSERTS

-  **BRIOCHE PERDUE, APPLES AND CARAMEL** 8.50 €
-  **HOMEMADE PROFITEROLES WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE** 8.50 €
-  **MADAGASCAR VANILLA CRÈME BRÛLÉE** 7.90 €
-  **FRUIT SALAD INFUSED WITH TIMUT PEPPER AND VANILLA** 7.50 €
-  **GOURMET COFFEE OR TEA** 8.90 €
SERVED WITH MINI DESSERTS
-  **3 CHEESES PLATE, FROM OUR REGION** 9.90 €
SERVED WITH SALAD AND WALNUTS
-  **CUP OF ARTISANAL ICE CREAM**
2 SCOOPS : 4.50 €
3 SCOOPS : 5.90 €
WHIPPED CREAM SUPPLEMENT : 2.00 €

SERVICE AND TAXES INCLUDED

LUNCH MENU (LUNCHTIME ONLY)

STARTER + MAIN COURSE + DESSERT 24.90 €
STARTER + MAIN COURSE OR MAIN COURSE + DESSERT 19.90 €

 GAME TERRINE

ALESIA SALAD "LITTLE SIZE"

 CREAM OF THE MOMENT SOUP

 FISH OF THE WEEK

 PIKE PERCH FILLET

 TRUFFADE DU GERGOVIE

 AUVERGNAT BURGER WITH BEEF STEAK (180G) OR CHICKEN FILLET (150G)

 HOMEMADE PROFITEROLES

 MADAGASCAR VANILLA CRÈME BRÛLÉE

 FRUIT SALAD

 PLATE OF 3 CHEESES FROM OUR REGION

KIDS MENU
"LE CÉSARION"
12.50 €
UNTIL 10 YEARS OLD

BUTCHER-STYLE BEEF STEAK

WHITE HAM

BREADED CHICKEN FILLET

 PIKE PERCH FILLET

HOME FRIES OR VEGETABLES

 ARTISANAL ICE CREAM

STEWED FRUIT

 FRUIT SALAD

 HOMEMADE

 ORGANIC

 LOCAL

G

LE GERGOVIE



Allergen map

STARTERS	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Comtesse de Vichy cheese	X						X	X						
Velvety soupe of the moment soup					X		X							
Alesia salad	X		X				X			X				
Charcuterie board	X													
Venaison terrine	X		X								X			
Mixed board		X						X						

MAIN COURSES	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Dish of the week		X	X	X	X	X	X	X	X	X	X		X	X
Game	X						X							
Auvergnat burger	X						X				X			
Fillet of Charolais beef	X													
Pike perch fillet	X						X							
Risotto							X							
Truffade du Gergovie							X			X				
Croque Monsieur	X		X				X			X				
Alesia salad	X		X				X			X				
Omelette			X				X							

DESSERTS	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Gourmet coffee or tea	X		X				X							
Fruit salad														
Homemade profiteroles	X		X				X							
Brioche perdue	X		X				X							
Plate of 3 cheeses							X			X				
Crème brûlée			X				X							
Cup of artisanal ice cream			X				X							

- 1) Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains and cereal-based products containing gluten.
- 2) Crustaceans and crustacean-based products: crabs, prawns, lobsters, etc.
- 3) Eggs and egg-based products
- 4) Fish and fish products
- 5) Peanuts and peanut products: peanut oil, peanuts
- 6) Soya and soya-based products: soya lecithin
- 7) Milk and milk-based products (including lactose)
- 8) Nuts: almonds, hazelnuts, pistachios, walnuts, pecans, Brazil nuts, Macadamia nuts and Queensland nuts and products based on these fruits: almond paste and walnut oil
- 9) Celery and celery-based products
- 10) Mustard and mustard-based products
- 11) Sesame seeds and products based on sesame seeds: sesame flour
- 12) Sulphur dioxide and sulphite in concentrations of at least 10mg/kg or 10mg/litre expressed and SO2
- 13) Lupins and lupin-based products: lupin flour
- 14) Molluscs and mollusc-based products: snails, mussels, scallops, squid, surimi, etc.

Origin of meat

Venaison terrine Atelier du Loup, Sologne
 Beef from France
 Auvergne cured ham
 Auvergne dry sausage
 Chorizo Spain