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RESTAURANT

LE GERGOVIE

★★ SAVOURER, TRAVAILLER ★★

**Everyday, Chef Lucas Migliaccio and his team
prepare fresh, homemade dishes, highlighting
local and seasonal products.**

“Gallic-style refinement”

Starters		
 	“Domaine de la Limagne” duck breast gravlax <i>Served with beetroot and a creamy vegetable purée</i>	9.90 €
 	Arverne Salad “Small size” <i>Green lentils from Saint-Flour (Cantal Region), confit tomatoes, and “Maison Laborie” cured ham</i>	8.90 €
  	Velouté of wild mushroom <i>Served with a poached organic egg</i>	9.90 €
 	Maison Laborie Charcuterie Board <i>Selection of Auvergne cured ham and dry sausage, homemade pork terrine, and flavorful chorizo</i>	14.90 €
 	Olympe Salad “Small size” <i>Potatoes, chickpeas, quinoa, feta, flavourful chorizo and Greek-style black olives</i>	8.50 €

Main courses		
	Dish of the Week	13.90 €
 	Arverne Salad “Big size” <i>Green lentils from Saint-Flour (Cantal Region), confit tomatoes, and “Maison Laborie” cured ham</i>	15.90 €
 	Creamy Seasonal Risotto <i>Choice of flavour: vegetables or seafood</i>	13.90 €
 	Truffade from Gergovie <i>Meltd Tome fresh cheese from Cantal region, garlic-roasted potatoes, “Maison Laborie” dry-cured ham and green salad</i>	19.90 €
	Lamb Faux-Filet <i>Served with seasonal vegetables and a rich, full-bodied jus</i>	19.90 €
  	Organic Egg Omelette, served with green salad <i>Plain / Ham / Fresh Herbs / Cheese / Mushrooms</i>	13.90 €
 	Gergovie’s burger <i>Charolais Beef Steak (180g), Saint-Nectaire cheese, tomatoes, onion rings, pickle mayonnaise Served with green salad and homemade fries</i>	18.90 €
 	Charolais Beef Fillet (180g) <i>Served with green salad, homemade fries, and a choice of sauce</i>	24.90 €
 	Arctic Char Fillet <i>Fresh herbs, lemon and cream sauce Served with seasonal vegetables</i>	19.90 €

Desserts		
 	Chocolate Lava Cake <i>Served with homemade whipped cream and vanilla ice cream from Cantal region</i>	8.90 €
	Coffee Tiramisu <i>The classic, served by the slice</i>	9.50 €
	Vanilla-Infused Fruit Salad	7.90 €
	Gourmet Coffee or Tea <i>Served with an assortment of mini desserts</i>	9.90 €
	Fromage Blanc <i>Choice of fresh herbs, red berry coulis, honey, or sugar</i>	7.00 €
	Plate of 3 regional cheeses <i>Served with green salad and walnuts</i>	9.90 €
 	Apple Crumble <i>Served with vanilla ice cream from Cantal region and salted butter caramel sauce</i>	8.50 €
	Artisanal Ice Cream from Cantal : Ice Cream Flavors: Vanilla, Chocolate, Coffee, Caramel, Pistachio <u>Sorbet Flavors:</u> Apricot, Strawberry, Lemon, Vineyard peach	
	2 scoops: : 4.50 € 3 scoops: : 6.50 € 4 scoops: : 8.50 € <i>Homemade whipped cream: 2.00 €</i>	

Service and taxes included

Lunch menu (lunchtime only)

Starter + Main course + Dessert 24.90 €
Starter + Main course OR Main course + Dessert 19.90 €



Creamy Seasonal Risotto



Olympe Salad “Small size”



“Maison Laborie” Charcuterie Board



Dish of the week



Arverne Salad “Big size”



Burger from Gergovie



Truffade from Gergovie



Creamy seasonal risotto



Chocolate Lava Cake



Coffee Tiramisu



Vanilla-Infused Fruits Salad



Plate of 3 regional cheeses

Kids menu “Le Cesarion”

12.50 €

Up to 10 years old



Minced beef steak

Breaded chicken cutlets

Smoked trout

Cooked ham



French fries or vegetables



A scoop of ice cream

Fruit Compote



Fruits Salad



Homemade



Organic



Local product



Vegetarian option

ALLERGEN MAP

STARTERS	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Forest Mushroom Creamy			X				X							
Averne Salad	X		X											
Charcuterie Board	X		X					X						
Duck Gravlax							X							
Olympe Salad							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
Burger	X						X			X				
Creamy Vegetable Risotto							X							
Beef Steak	X						X			X				
Lamb Faux-Filet	X						X							
Pike Perch Fillet	X			X			X							
Truffade from Gergovie							X			X				
Arverne Salad	X		X											
Omelette			X				X							
Creamy Seafood Risotto		X		X			X							
DESSERTS	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Gourmet Coffee or Tea	X		X				X							
Fresh Homemade Fruit Salad														
Apple Crumble	X		X				X	X						
Warm Chocolate Fondant	X		X				X							
Three-Cheese Plate							X			X				
Coffee tiramisu	X		X				X	X						
Artisan Ice Cream	X		X				X	X						
Fresh Fromage Blanc	X		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.

Meat Provenance

Auvergne Pork Terrine

Auvergne Dry-Cured Ham

Auvergne Dry-Cured Sausage

Auvergne Chorizo

Domaine de la Limagne Duck Breast

Charolais Beef Steak

Icelandic Arctic Char