










Main Courses

Salads

Caesar Cœur de romaine, filet de poulet pané, œuf dur, tomates cerises, pecorino romano, croûtons, sauce Cæsar													
Summer salad mozzarella di bufala, carpaccio de tomates anciennes, melon charentais jambon de Trevélez													
Thai marinated beef strips, chicken spring rolls, carrots, baby spinach, white cabbage and peanuts													


















Vegetarian

Creamy risotto with chestnut and soy beans Vegetable crisps													
--	---	--	--	--	--	---	--	--	--	--	--	--	--









Pasta

The true carbonara de bucatini with guanciale cured meat and pecorino romano													
Linguine with gravlax salmon, pesto candied tomatoes and zucchini													
Penne with candied tomatoes, lemon-thyme mozzarella di bufala													




Main Courses

Calamari a la plancha, sauce vierge made from heirloom tomatoes dill potato mash													
"Aubrac" beef carpaccio pecorino romano and arugula, home-made fries													
Homemade cassoulet with duck fat Sausage from Toulouse and rind, duck leg, garlic saucisson													
"Aubrac" prime beef (circa 300 g.) butter with garlic and parsley, home-made fries and salad													
The Bistro's fish and chips fromage blanc sauce with herbs, homemade fries													
Bistro's hamburger with meat patty from Aubrac beef homemade fries													
Tartare of "Aubrac" beef raw or pan-fried, homemade fries													
Rounds of "Maison Samaran" duck magret glazed with spices, potato mash													

Fish

Roasted cod steak breaded with pistachio orange and tarragon flavoured carrot mousseline													
Smooth risotto with roasted scallops Rodez tomme cheese and soy beans													
Skin-seared salmon seasonal vegetables, Béarnaise sauce													



















Meat

Poultry ballotine, stuffed with chestnut creamy risotto with													
Selection of "Lacaune" lamb cooked on the bone rosemary jus, mushrooms and fingerling potatoes with parsley and garlic butter													

Desserts

Plate of Roquefort "Vieux Berger from Yves Combe" salad mix													
--	---	--	--	--	--	---	---	--	--	--	--	--	--

Desserts

Coffee with gourmet desserts													
Local strawberries, mascarpone													
honey, lemon and ginger herbal tea													
Light dark chocolate mousse													
kumquat jam and passion fruit													
Our custard pudding													
Grand-ma style													
Our selection of "Maison Xavier" cheeses													
salad mix													
Thin crust apricot tart, pistachio slivers													
Light cream with basil													