

ALCOHOLIC COCKTAILS

10€

MOJITO

Rum, Fresh mint, Lime, Brown sugar, Sparkling water

SPRITZ

Aperol, Sparkling wine, Tonic, Orange slice

DAÏQUIRI PASSION

Rum, Squeezed Lemon, Cane Syrup, Passion Syrup, Tonic

PINA COLADA

Rum, Malibu, Coconut Cream, Pineapple Juice

TEQ SUNRISE

Tequila, Orange Juice, Grenadine Syrup

GIN TONIC

Gin, Schweppes, Lemon Slice

CUBA LIBRE

Rum, Lime Juice, Coca-Cola, Lime

ALCOHOL-FREE COCKTAILS 8,50€

VIRGIN COLADA

Pineapple Juice, Coconut Cream

TROPICAL SUNSET

Guava juice, Orange juice, Pineapple juice, Orange slice

VIRGIN MOJITO

Fresh mint, Lime, Brown sugar, Sparkling water

BEERS

BEERS BY THE BOTTLE

ORGANIC CRAFT BEER FROM VALLON-PONT-D'ARC 33cl. 7,00€

DUVEL 33cl. 5,50€

CHOUFFE 33cl. 6,50€

CHIMAY BRUNE BLEUE 33cl. 5,00€

DESPÉRADOS 33cl. 5,00€

CORONA BLONDE 35,5cl. 5,00€

HOEGAARDEN BLANCHE 25cl. 4,50€

LEFFE RUBY AROMATISÉE 25cl. 4,00€

BIÈRE SANS ALCOOL 25cl. 4,50€

DRAUGHT BEER 25cl. 50cl.

BLOND 3,50€ 6,50€

BEER SHANDY (*Panache*) 3,50€ 6,50€

PICON BEER 4,50€ 8,00€

DRAUGHT OR SHANDY + SYRUP 4,00€ 7,00€

APPETIZERS TRAY

ANISE 4cl. 5,00€

KIR BLACKCURRANT, KIR PEACH 10cl. 5,00€

MARTINI, PORTO, SUZE, MUSCAT 4cl. 5,00€

WHISKY 4cl. 7,50€

GLASS OF ARDÈCHE WINE 10cl. 4,00€

GLASS OF CHARDONNAY FROM ARDÈCHE 10cl. 5,00€

GLASS OF VIOGNIER WHITE WINE 10cl. 5,00€

GLASS OF SWEET WHITE WINE 10cl. 6,00€

COMTÉ TOLOSAN

ALCOHOL-FREE

COCA-COLA, COCA ZERO 33cl. 4,00€

FANTA ORANGE, ORANGINA 33cl. 4,00€

PERRIER, ICE TEA PEACH 33cl. 4,00€

FRUIT JUICE 25cl. 4,00€

Orange, Pineapple, Apple

GLASS OF SYRUP 30cl. 2,50€

DIABOLO, SYRUP WITH LEMONADE 30cl. 3,00€

OR SPARKLING WATER

BOTTLE OF MINERAL WATER

STILL OR SPARKLING 50cl. 4,00€

100cl. 6,00€

CHILDREN'S MENU 10€

Choice of up to 10 years

Fried fish fillet fritters + Fries

Or

Pasta Bolognese

Or

Grain-breaded chicken strips + Fries



Cream cheese

Or

Ice cream

Or

Fresh fruit salad





























Alcohol abuse is dangerous for your health, consume in moderation.

Net price, table service included. No check or ticket restaurant.

Payments accepted: Credit card, Cash.



The list of allergens is available on request.

STARTERS		Starter Size	Meal Size
 GREEN SALADE		4,50€	-
  SALMON TATARE BALCK SESAME SORBET		15,00€	21,00€
WHOLE DUCK FOIE GRAS CASSOLETTE WITH 2 PEPPERS WITH HOMEMADE CHARDONNAY JAM		18,50€	-
  BEECH WOOD SMOKED TROUT, BLINIS WITH DILL SAUCE (Depending on availability, possible salmon)		17,50€	-
 THE GASPACHO Tomato gazpacho, parmesan shavings, raw ham petals		12,50€	-
 THE SALADS			
  DUO OF TOMATO AND MOZZARELLA BURATTA Tomato, basil tomato sorbet, virgin olive oil and homemade pesto		12,50€	19,00€
WARM GOAT SALAD Salad, tomato, warm goat cheese toast roasted with honey, raw ham, fresh mushroom, walnuts		12,50€	19,00€
PROVENCAL SALAD Salad, tomato, grilled pepper, melon, tapenade on blinis, raw ham		12,50€	19,00€
  FISH SALAD Salad, tomato, fresh mushroom, citrus supreme, salmon, prawns		12,50€	19,00€
CHICKEN SALAD Salad, tomato, hard-boiled egg, black olives, grain-breaded chicken aiguillette, parmesan cheese		12,50€	19,00€
 PASTA AND GRATINS			
FRESH TAGLIATELLE BOLOGNAISE			14,50€
 FRESH TAGLIATELLE ROQUEFORT			14,50€
 LINGUINE FORESTRY			14,50€
 TUNA AND PRAWL LINGUINE			21,50€
 100% ARTISAN RAVIOLI GRATIN WITH CREAM			14,00€
 100% ARTISAN RAVIOLI GRATIN WITH ROQUEFORT			16,50€
100% ARTISAN RAVIOLI GRATIN WITH THE ARDECHOISE (caillette, goat cheese)			16,50€
 100% ARTISAN RAVIOLI GRATIN WITH MORELS			19,00€
 THE FISH			
  SEMI-COOKED TUNA STEAK WITH PARSILLADE			21,00€
  SALMON TROUT FILLET WITH ALMOND			23,00€
  PARWNS AND PARSLEY SKEWER			28,00€
 THE SIDES			
  PORTION OF FRIES			4,50€
  PLATE OF VEGETABLES			10,00€

Legend :



MEATS

 	BEEF TARTARE 150gr. Raw meat Fries, salad, raw egg yolk, shallot, pickle, caper	16,50€
 	BEEF TARTARE XXL 300gr. Raw meat Fries, salad, raw egg yolk, shallot, pickle, caper	31,00€
	MAXI BURGER Butcher-style ground beef, cheese, salad, tomato, pickle, onion, creek-style potato	19,00€
	ARDECHE BURGER Caillette Ardéchoise, goat cheese, salad, tomato, creek-style potato	19,00€
	GRILLED ARDÉCHOISE CAILLETTE	14,00€
 	RIBS	15,50€
	CHICKEN CURRY	15,50€
	LAMB MOUNTS SLOW COOKED FOR 7 HOURS	36,50€
 	PAN-FRIED VEAL LIVER WITH PARSILLADE	19,00€
 	GRILLED ENTRECOTE MEAT SELECTION OF THE CHEF	24,50€



Extra sauce of your choice.
Roquefort or Forest sauces : 2,00€
Morels sauce : 5,00€

WINES

IGP Pitcher wines from de Ardèche hillsides

1/4 OF RED, WHITE OR ROSE WINE	25cl.	4,50€
1/2 OF RED, WHITE OR ROSE WINE	50cl.	8,00€
3/4 OF RED, WHITE OR ROSE WINE	75cl.	11,00€
1 LITRE OF RED, WHITE OR ROSE WINE	100cl.	14,00€

RED BOTTLE WINES

IGP CÔTEAUX DE L'ARDÈCHE MARSELAN - Cave de Lablachère	75cl.	24,00€
IGP CÔTEAUX DE L'ARDÈCHE OH MAZETTE - Domaine de Peyre Brune	75cl.	32,00€
AOP CÔTES DU RHÔNE LA SÉRINE CUVÉE VIELLES VIGNES - Domaines André Aubert	75cl.	39,00€
IGP CÔTEAUX DE L'ARDÈCHE MERSY - Domaine de Pécoulas	75cl.	44,00€

ROSE BOTTLE WINES

IGP ARDÈCHE GRIS CÔTEAUX DE L'ARDÈCHE - Cave de Lablachère	75cl.	18,00€
IGP ARDÈCHE ALLEZ ZOU ! CÔTEAUX DE L'ARDÈCHE - Domaine de Peyre Brune	75cl.	24,00€
IGP ARDÈCHE ROSÉ - Domaine du Colombier	75cl.	25,00€

WHITE BOTTLE WINES

IGP CÔTEAUX DE L'ARDÈCHE CHARDONNAY - Cave de Lablachère	75cl.	23,00€
IGP CÔTEAUX DE L'ARDÈCHE GEWURT'Z - Cave de Lablachère	75cl.	24,00€
IGP COMTÉ TOLOSAN BLANC MOELLEUX - Domaine Tourlansay	75cl.	26,00€
IGP VIOGNIER - Domaine Armand Dartois	75cl.	26,00€

CHAMPAGNE

CHAMPAGNE BRUT	75cl.	59,00€
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DESSERTS

 	CREAM CHEESE	5,00€
 	CREAM CHEESE WITH CHESTNUT CREAM	6,50€
 	CHEESE PLATE	9,50€
	SUGAR WAFFLE	4,50€
	WHIPPED CREAM, NUTELLA WAFFEL OR CHESTNUT CREAM WAFFLE	6,50€
 	FRESH FRUIT SALAD	7,50€
	CHOCOLATE FONDANT Scoop vanilla ice cream, Custard, Whipped cream	9,00€
	APPLE PIE TURNOVER (warm) Scoop vanilla ice cream, Custard, Whipped cream	9,00€
	ARDECHOIS PROFITEROLES Pure butter puffs, chestnut ice cream, homemade hot chocolate, Whipped cream	10,00€
	BOUCHON RUM BABA Rum grape ice cream, Whipped cream	9,00€
	GOURMET COFFEE OR TEA Assortment of tiny desserts with coffee or hot tea	10,00€

HOT BEVERAGE

EXPRESSO	2,00€
LONG COFFEE	2,00€
DOUBLE EXPRESSO	3,50€
SMALL COFFEE WITH MILK	2,50€
BIG COFFEE WITH MILK	3,00€
CAPPUCCINO « MILK FOAM »	4,50€
COFFEE VIENNOIS « WHIPPED CREAM »	5,00€
TEA, INFUSION	3,50€
HOT CHOCOLATE	3,50€

AFTER DINNER DRINKS

THE CLASSICS	4cl.	7,50€
Ballantine's, Vodka, Rhum, Gin, Eau de vie Poire William's, Get 27, Get 31, Baileys, Limoncello, Amaretto, Marc de Bourgogne, Armagnac, Cointreau		
THE SUPERIORS	4cl.	8,50€
Rhum Diplomatico, Glen Broch Whisky, Chartreuse, Calvados, Armagnac Saint-Vivant, Verveine verte du Velay		

ALCOHOLIC ICE CREAM CUPS

WILLIAMS 2 scoops Pear, Pear Brandy	10,00€
COLONEL 2 scoops Lime, Vodka	10,00€
MINT 2 scoops Chocomint, Get 27	10,00€
BAILEYS 2 scoops Salted butter Caramel, Baileys	10,00€
ANTILLAISE 2 scoops Ananas, Rhum	10,00€

CUP OF ICE CR

DAME BLANCHE OR DAME NOIRE 3 scoops Vanilla ice cream or 3 scoops Chocolate, Homemade Hot Chocolate, Whipped cream	9,00€
LIEGEOIS FUDGE OR CHOCOLATE OR COFFEE 2 scoops Salted butter Caramel or Chocolate or Coffee, 1 scoop Vanilla ice cream, Caramel or Chocolate or Coffee sauce, Whipped cream	9,00€
POACHED PEAR 1 scoop Vanilla ice cream, 2 scoops Pear, Pear fruit, Homemade Hot Chocolate, Whipped cream	9,00€
POACHED PEACH 1 scoop Vanilla ice cream, 2 scoops Peach, Peach fruit, Red Fruit sauce, Whipped cream	9,00€
BANANA SPLIT 1 scoop Vanilla ice cream, 1 scoop Strawberry, 1 scoop Chocolate, Banana fruit, Homemade Hot Chocolate, Whipped cream	10,00€
L'ARDÈCHOISE 2 scoops Chestnut, 1 scoop Vanilla ice cream, Chestnut cream, Homemade Hot Chocolate, Whipped cream	10,00€
JAMAÏQUE 1 scoop Grape Rhum, 1 scoop Vanilla ice cream, 1 scoop Banana, Homemade Hot Chocolate, Whipped cream	9,00€
TUTTI-FRUTTI 1 scoop Peach, 1 scoop Pineapple, 1 scoop Cherry, Fresh Fruits, Red Fruit sauce, Whipped cream	10,00€
PANIER DE FRUITS ROUGES 1 scoop Blackcurrant, 1 scoop Cherry, 1 scoop Strawberry, Red Fruit Sauce, Whipped cream	9,00€

OUR SORBETS

Blackcurrant, Peach, Lime, Cherry, Pineapple, Williams Pear

OUR ICE CREAM

Vanilla, Salted butter caramel, Coffee, Rum raisin, Choco-Mint,
Chocolate, Banana, Chestnut, Strawberry

CUP OF ICE CREAM

1 Scoop 3,00€ / 2 Scoops 5,50€ / 3 Scoops 7,50€

Add Homemade Hot Chocolate, Caramel or Red Fruit sauces : 1,50€
Add Whipped cream or Fruit : 2,00€