



TOAST + DRINK

7,50€

3,5€



TOASTS only for lunch • Served with green salad

Chocolate fondant

• Served with green saida		
Bruschetta with goat cheese Crème fraîche, mozzarella, goat cheese, honey		6€
Bruschetta with ham Tomato sauce, mozzarella, white ham, olives		6€
Croque-monsieur Sandwich bread, crème fraîche, ham, cheese.		6€
SALADS		
Caesar Salad base, chicken, fresh tomatoes, egg, parmesan, croutons, vii	naigrette	10€
Auvergnate Salad base, Auvergne ham, Cantal cheese, fresh tomatoes, walnu	ıts, vinaigrette	10€
Tuna Salad base, tuna, fresh tomatoes, onions, olives, egg, vinaigrette	-	10€
TO SHARE	Solo	To share
Cold cuts board	12€	17€
Cheese board V	12€	 17€
Mixed board	14€	20€
DESSERTS		
		3€
Compote Cottage cheese		3,5€
Plain, sugar, honey or jam		ŕ
Apple pie		3,5€

OUR COMMITMENTS TO RESPONSIBLE CATERING

All our dishes are homemade using fresh, seasonal produts. We favor local products from the region. We collect bio-waste which is recycled into compost by Veolia.

HOMEMADE · FRESH & SEASONAL PRODUCTS

PIZZAS

Margherita V Tomato sauce, mozzarella, oregano	11€
4 cheeses V Tomato sauce, mozzarella, goat cheese, blue cheese from Auvergne, cantal	13€
Reine Tomato sauce, mozzarella, white ham, mushrooms, egg, olives, oregano	13€
Chorizo Tomato sauce, mozzarella, chorizo, peppers	13€
Napolitaine Tomato sauce, mozzarella, anchovies, capers, olives, oregano	13€
Calzone Tomato sauce, mozzarella, white ham, mushrooms, egg, olives, oregano	13€
Goat cheese-honey V Crème fraîche, mozzarella, goat cheese, honey, oregano	14€
Chicken curry Fresh cream, mozzarella, chicken curry, mushrooms	14€
Campione Tomato sauce, minced meat, mushrooms, egg, oregano, mozzarella	15€
Create your pizza Tomato sauce or sour cream, mozzarella + 3 ingredients	15€

Kid's menu (from 3 to 10 yo) · DISH + DESSERT + DRINK · 8€

Mini pizza of your choice +

Drink +

Dessert

Restaurant open Tuesday to Saturday evening 12 p.m. to 2 p.m. and 7 p.m. to 10 p.m. Closed Saturday lunchtime, Sunday and Monday.

