



SANDWICH + DRINK

7€.

SUSTAINABLE AND RESPONSIBLE CATERING

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

HOMEMADE · FRESH & SEASONAL PRODUCTS

12€ 17€

15€ 20€

12€ 17€ Auvergne cheese board Auvergne cured meat board Mixed board

SANDWICHES

5.5€ The freshness Tuna, cherry tomatoes, egg, mayonnaise 55€ Auvergne Country ham, Auvergne blue cheese, nuts, salad 55€

White ham, buffalo mozzarella, cherry tomatoes,

6€. Croque-monsieur Sliced bread, crème fraîche, white ham, cheese. Served with a green salad.

(only at lunchtime and outside the package)

SALAD

10€. Chèvre chauf Salad base, goat cheese toast, cherry tomatoes, Auvergne ham, nuts, fried onions

10€ Caesar Salad base, chicken, cherry tomatoes, eggs, parmesan, bread croutons

Greek 10€ Pasta base, tuna, dried tomatoes, olives, feta, corn

DESSERTS

3€ Pastrv 5€ Chocolate calzone

PIZZAS

d'Auvergne, cantal

11€ Margherita 0 Tomato sauce, mozzarella, origan

13€ 4 Cheeses Tomato sauce, mozzarella, goat cheese, bleu

13€ Queen Tomato sauce, mozzarella, white ham, mushrooms, oregano, olives, egg

13€ Chorizo Tomato sauce, mozzarella, chorizo, peppers

13€ Vegetarian Tomato sauce, pesto, onions, zucchini,

mushrooms, peppers

13€ Calzone Tomato sauce, mozzarella, white ham, mushrooms, oregano, olives, egg

14€ Goat-honey (V)

Crème fraîche, mozzarella, goat cheese, honey, oregano

Curry chicken 14€ Fresh cream, curry chicken, mushrooms, mozzarella

14€ Tomato sauce, mozzarella, tuna, red onions, olives, oregano

15€ Truffle W

White truffle cream, mozzarella, potato, mushrooms, parmesan, arugula, olives

children's menu · DISH + DESSERT + DRINK · 8€ (grom 3 to 10 yo

Mini pizza + Drink Dessert*