

OUR GRATINADES €14.00

Choice of potatoes or pasta topped with cheese

BRESSE GRATINADE

Cream, chicken***, Fourme d'Ambert, Cantal.

AMBERT GRATINADE

Cream, country cured ham, Cantal, Fourme d'Ambert.

BOURBONNAISE GRATINADE

Cream, mushrooms*, cooked ham, Cantal, St Nectaire.

AUVERGNATE GRATINADE

Cream, cured ham, Cantal, St Nectaire.

PARISIENNE GRATINADE

Cream, fresh salmon*, stuffed mussels***, Cantal.

THERMALE GRATINADE

Cream, grilled vegetables**, Comtesse de Vichy.

BOURGOGNE GRATINADE

Cream, grilled vegetables**, snails with parsley, Cantal.

LIMAGNE GRATINADE

Cream, grilled bacon, onions, Cantal, Gaperon de Brebis cheese.

VENICIENNE GRATINADE

Buffalo Mozzarella, grilled vegetables, Parmesan.

NEW

Cream: mixture made from fresh cream, white cheese, salt, pepper and wholegrain mustard.

FONDUES FROM AUVERGNE €16.00

LA CLERMONTOISE

Cantal Jeune and Gaperon de Brebis fondue.

LA BELLERIVOISE

Cantal Jeune and Fourme d'Ambert fondue.

LA RIOMOISE

St Nectaire and Fourme d'Ambert fondue.

LA VICHISSE

Comtesse de Vichy and St Nectaire fondue.

LA SICHONAISE

Cantal Jeune and St Nectaire fondue.

All our fondues are served with baked potatoes**, mixed salad, grilled vegetables** and a choice of regional cured meats or smoked salmon.

*Fresh product

**Fresh product or vegetable prepared in the kitchen

***Frozen product

Last updated: 01/2018