

STARTERS...

Smoked "Black Ass" Pig Ham (100g)		21,00€
Our homemade Farmhouse Paté		7,90 €
Cold Duck Foie Gras with Toasts		16,70€
An original presentation of Local Tapas		22,00€
(Raw vegetables "Croq'sel", Tomatoes-Anchovies toasts, Farmho	ouse paté, Smoked Ham)	from 2 people
Limousin Calf's head Carpaccio		9,50 €
Celery and remoulade sauce, Smoked Ham		9,50 €
Pig feet & Foie gras Galette		12,50 €
AS LONG AS THE EGG COMES FIRST		
Four minute Egg And Cream		6,50€
Four minute Egg Red Pepper and Blood Pudding		9,50€
Meurette Poached Eggs		9,50 €
Four minute EggSmoked Ham, Foie Gras, Salad		16,00€
KEY HOUSE SPECIALTIES		
The Simmered Dishes of the Day		14,50 €
Granny Barthel Special Meat & Pasta		11,00 €
The Covent Beef Tartare and Homemade Chips		17,00 €
WOOD-FIRED LIMOUSIN MEAT		
Limousin Fore rib	les 100g : 8,00€ - average portion +/- 400g	
Limousin Rumpsteak	les 100g : 8,00€ - average portion +/- 180g	
Limousin Short plate	les 100g : 8,00€ - average portion +/- 1,3kg	
Limousin Flank Steak	les 100g : 10,00€ - average portion +/- 220g	
Limousin Tenderloin	les 100g : 14,00€ - average portion +/- 180g	
Limousin Prime Rib	les 100g : 6,50€ - average portion +/- 800g	
Limousin Short Loin	les 100g : 10,00€ - averd	ge portion +/- 250g
Farmhouse Chicken supreme		14,50 €
Farmhouse Duck Half Breast		16,00€

Our meat is sold by weight and accompanied

OUR ACCOMPANIMENTS AND SAUCES

Homemade Potatoe Gratin / Homemade Mashpotatoe

served with our meats

according to the return of the market

according to the return of the market

26,50€

17,50€

Fresh Vegetables/ Muslin of The Day

Farmhouse Duck Breast

Veal Kidneys Brochette

The Fresh Grilled Fish

Special Brochette of the Day

Home made Sauces Upon Request : Bordelaise Sauce / Béarnaise Sauce / Shallot Vinaigrette Sauce