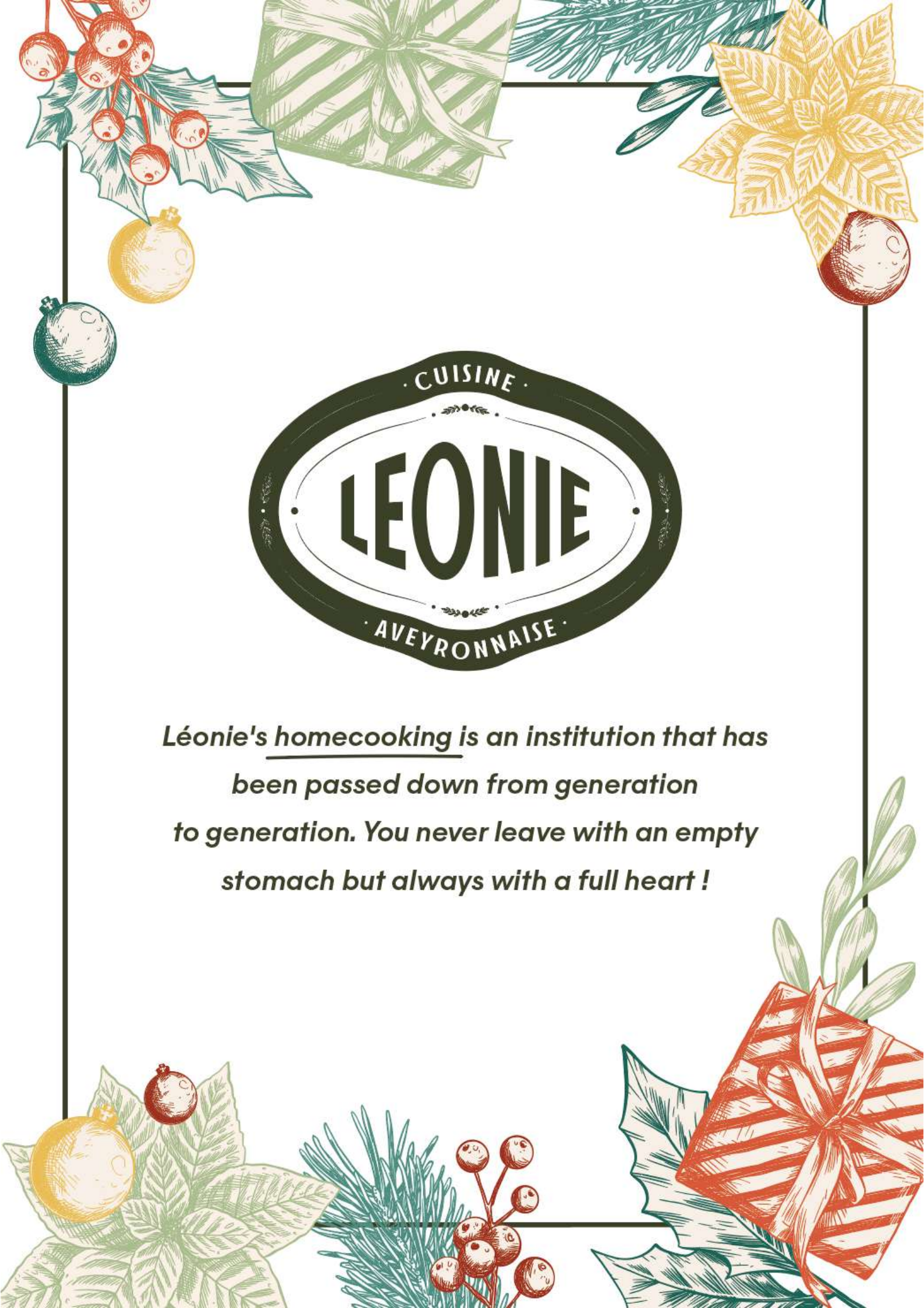




Léonie's homecooking is an institution that has been passed down from generation to generation. You never leave with an empty stomach but always with a full heart !





IT'S TIME FOR A DRINK

● *Homemade*

● *From Aveyron*

APPETIZER / DIGESTIVES

- **Guignolet with cherry** *Summer 2023 17° 6cl* 4,9 €
- **Kir fruit cream** *blackberry, blackcurrant, chestnut 10cl* 4 €
- **Natural gentian without sugar** - (*pronounced bitterness, recommended with a fruit cream*) *Domaine Laurens, Clairvaux d'Aveyron 6cl* 5 €
- **Red Ratafia** - *Domaine Laurens, Clairvaux d'Aveyron 6cl* 5 €
- **Muscat Petit Grain (blanc)** - *Domaine des Montèzes 14cl* 4 €
- **Walnut wine** - *Domaine Laurens, Clairvaux d'Aveyron 6cl.* 5 €
- **Aubrac tea** - *Marius Bonal 6cl.* 5 €
- **Églantine des Causses** - *Domaine des Homs, Larzac 6cl.* 5 €
- Red Porto 5cl 5 €
- Red or white Martini 5cl 5 €

BEERS

	25 cl	33 cl	50 cl
● Aubrac <i>amber, blonde, white</i> <i>Brasserie d'Olt (bottle)</i>	-	6 €	-
La Ginette (draught)	3,9 €	4,5 €	6,2 €

WITHOUT ALCOHOL

- **Homemade lemonade** *chestnut, blueberry or nature - Brasserie d'Olt 25cl* . 4,9 €
- **Artisanal fruit juice** *apple or pear - Domaine de Pouget, Pruines 25cl* 4,9 €
- Vittel, San Pellegrino or Perrier fine bubbles 50cl 4 €
- Vittel, San Pellegrino or Perrier fine bubbles 1L 5 €
- Coca, Coca Zero, Perrier 33cl / Fuze Tea, Orangina 25cl 3,5 €
- Diabolo *grenadine, strawberry, mint, blackcurrant, peach or lemon 25cl* . 3 €
- Syrup *grenadine, strawberry, mint, blackcurrant, peach or lemon 25cl* . . . 2 €



HOT DRINKS

Coffee	2 €
Double	2,9 €
Infusion <i>linden or verbena</i>	2,6 €
Scented tea <i>Caramel, red fruit, mint green, green, black, lemon</i>	2,9 €



TASTOUS TO SHARE

Traditional delicatessen board

Sausage and fricandeau, dry sausage, country ham 15 €

Mixed board

Sausage and fricandeau, dry sausage, country ham, Roquefort, ewe's milk tomme, pérail cheese 19,5 €

🎄 Couffle board

Home-made smoked duck breast, foie gras, farçous, breaded aligot bites, fougasse, onion compote and parsley potatoes 19,5 €

Traditional Farçous* x6 6,5 €

🌿 **Breaded aligot bites x6** 6,5 €

Mescladis (farçous x3 and breaded aligot bites x3) 6,5 €

🌿 **Gourmet goustal** *warm ewe's milk goustal, honey, walnut and provence herbs* 19,5 €

*Farçous : a kind of herb and spinach pancake topped with ventresca and ham.



MEALS SALADS

Supplement 4 € for 4 bites of breaded aligot on salad



The Aveyronnaise

Salad, Roquefort, country ham, farçous, walnut. 15,9 €

Lamb sweetbread salad

Salad, crunchy vegetables, grilled lamb sweetbreads, parsley croutons, mushrooms 16,9 €

🎄 Périgourdine pascade

Pascade, foie gras, home-made smoked duck breast, toasted bread with onion compote, fig jam, pear in syrup, salad 17,9 €



GOULARD MENU - 35 €

Choice from the menu : Starter + Dish + Dessert

STARTER

The unmissable boiled egg free-range egg, summer truffle butter, parsley mouillettes and toasted ventrèche cheese 6 €

🌿 **Roquefort mousse leek confit** beetroot coulis and walnut crisps 6,9 €

🌿 **Smoked pumpkin soup** ewe's milk pudding seasoned with chestnuts, hazelnut oil, croutons 7,5 €

🎄 **Périgourdine toast** home-smoked duck breast, foie gras, toasted bread, onion compote, fig jam, salad 10 €

🎄 **Léonie's pâté en croûte** poultry liver dried fruit 9,5 €

🎄 Festive products

🌿 Vegetarian dishes

The list of allergens is available on request



DISHES

Piece of beef Aubrac breed on the local circuit See slate

Piece of Aveyron lamb with garlic juice 21,5 €
Glass suggestion : Les Capitelles, AOP Terrasses du Larzac 7 € (red)

Grilled sausage and aligot from Aubrac 19,5 €
Glass suggestion : AOP Marcillac, Domaine de Laurens 4 € (red)

🌲 Stuffed half-pigeon with chestnut-flavoured ewe's milk pudding 22,9 €
Glass suggestion : Cayla, AOP Pic Saint Loup 7,5 € (red)

🌲 Fillet of trout, ventrèche and almonds, maître d'hôtel butter 19 €
Glass suggestion : Cuvée Regain, Domaine des Montèzes 4,5 € (white)

Coufidou millavois beef stew cooked with pig's trotters 16,5 €
Glass suggestion : AOP Côtes de Millau, Domaine Cardabelle 4 € (red)

🌲 Confit of duck, roast potatoes with parsley 20,5 €
Glass suggestion : Les Capitelles, AOP Terrasse du Larzac 7 € (red)

Lasagna with shredded beef Aubrac breed, Rodez, tomato sauce 18,5 €
Glass suggestion : Domaine de Bias, IGP Aveyron 4 € (red)

🌿🌲 Butternut roasted with parsley and chestnut-flavoured ewe's milk pudding 16,5 €
Glass suggestion : Clos des Beaumes, IGP de L'Hérault 6 € (white)

🌿 Plate of aligot from Aubrac (classic or truffled) 12,5 €

Ewe's milk goustal, Aveyron charcuterie, potatoes 18,9 €
Glass suggestion : Prélude, AOP Languedoc 5 € (white)

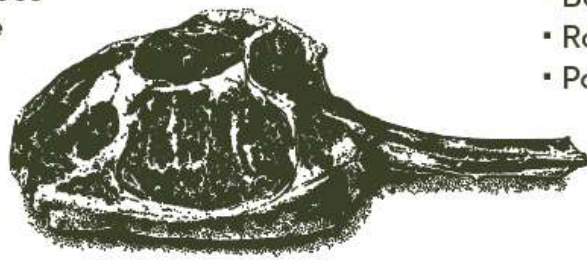
Side dishes

All our dishes are served with potatoes at parsley, smoked vegetable purée and fresh vegetables.

- Aligot +4 €
- Truffled Aligot +5 €

Homemade sauces

- Barbecue
- Roquefort
- Poivre



Our meat are French



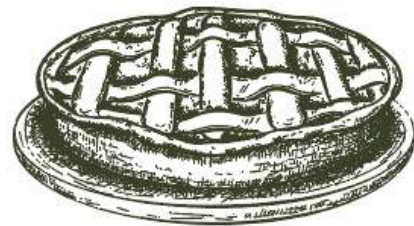
LEONIE'S SWEETS

Caramel egg custard	6 €
Dark chocolate mousse	6,5 €
Rum Baba flavoured to taste	7,5 €
French toast with vanilla ice cream and salted butter caramel . . .	7,5 €
🎄 Christmas log	7,5 €
🎄 Spit-roasted cake dessert	7,5 €
Gourmet coffee <i>caramel egg custard, chocolate mousse, pastries</i> . . .	8,5 €
Big profiterole with chocolate sauce	8,5 €
Platter 3 cheeses (<i>Roquefort, ewe's milk and Laguiole</i>).	7,5 €

Caution : dessert for 2 (or not !)

🎄 Chestnut pascade* <i>crème de marron, glazed chestnut pieces, vanilla ice cream, whipped cream and blackcurrants</i>	14 €
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*Pascade : thick savoury or sweet pancake topped with whatever our grannies fancy !



ICE CREAMS AND SORBETS

*Ice cream : vanilla, coffee, chocolate, rum-raisin, salted butter caramel, chestnut,
Sorbet : strawberry, lemon, blackcurrant, raspberry, pear
Regional ice cream : ewe's milk ice cream, fouace*

1 scoop	3,5 €
2 scoops	6 €
3 scoops	7,5 €
Liège coffee or chocolate	9,5 €
White Lady <i>vanilla ice cream, chocolate coulis, whipped cream</i>	9,5 €
Léonie's cup <i>sheep's milk ice cream, vanilla ice cream, spit-roasted cake</i> . .	9,5 €
Cévenole's cup <i>vanilla, chestnut, chestnut cream, whipped cream</i> . . .	9,5 €
Fouace's cup <i>fouace ice cream, salted butter caramel, whipped cream and a real piece of fouace</i>	10,5 €

Chantilly +2 €



TOUPINE MENU - 25 €

Chiffonnade of local ham

or

Roquefort salad

—

Grilled sausage and aligot from Aubrac

SLATE OF THE DAY - 18,5 €

gourmet coffee +5,9 €

Excluding weekends and public holidays and lunchtimes only

PITCHOU MENU - 9,9 € (Up to 8 years)

Aligot and sausage or mini beef lasagne

—

Scoop of ice cream or mini chocolate mousse

—

Diabolo or syrup



OFFER A MEAL AT CHRISTMAS



Plan ahead for christmas : treat someone with a delicious meal !
Ask our teams for more information.

YOUR LOYALTY REWARDED



10€ FREE

After registering, you'll receive your 10€
to spend at Léonie's within 8 days !

HOW DOES IT WORK ?

1

**REGISTER AND VALIDATE
YOUR ACCOUNT**

Use the QR code, and you'll
receive a quick e-mail !

2

10 € FREE

Remember to validate
your account, and receive
our offer within 8 days

3

5% CAGNOTTAGE

Automatically accumulate
5% of your expenses. Identify
yourself to our teams. Use it
whenever you like !

Other advantages await you at Léonie...
discover them on our website

Register / log in



 www.leonie.restaurant





WINE CELLAR

All our bottled wines are at the **cellar price** (the price at the property) and the corkage fee (for consumption on the premises) is **10 € / bottle**.

● Red

● Rosé

● White

Glass
14cl

Bottle to
the table
75cl

Bottle to go
75cl

AVEYRON

AOP Marcillac, Domaine de Laurens - 2022

4 €

18,5 €

8,5 €

● 100% Cavadou - 13° Full, fruity, light (rosé)

● 100% Cavadou - 12° Tangy, fruity notes (red)

● **AOP Côtes de Millau, Domaine Cardabelle - 2022**

3 €

16 €

6 €

*Gamay, Syrah, Cabernet sauvignon
12° Light and fruity*

IGP Aveyron, Domaine de Bias - 2022

4 €

18 €

8 €

● *Pinot noir, Syrah - 13° Light and fruity (red)*

LANGUEDOC

Cuvée Regain

Domaine des Montèzes

4,5 €

19,5 €

9,5 €

● *Syrah, Grenache, Carignan - 2021*

13° red fruit notes, dense palate with supple tannins (red)

● *Cinsault, Syrah - 2022*

13° tangy fruit candy notes (rosé)

● *Roussanne, Vermentino - 2022*

13° notes of white-fleshed fruit, ideal for fish dishes (white)

● **Trescol, AOP Languedoc, Domaine de l'Aster - 2020**

5 €

18,4 €

8,4 €

*Carignan, Grenache noir, Cinsault, Syrah
14° Black fruit and liquorice aromas*



● Red ● Rosé ● White

Glass
14cl

Bottle at
the table
75cl

Bottle to go
75cl

<p>● Le Cayla, AOP Pic Saint Loup - 2019 <i>Syrah, Grenache, Cinsault</i> 14° Round and fruity</p>	7,5 €	28,9 €	18,9 €
<p>● Les Capitelles, AOP Terrasses du Larzac Domaine de Jordy - 2020 <i>Syrah, Grenache, Cinsault</i> 13° Full, silky tannins</p>	7 €	24 €	14 €
<p>● Clos des Beaumes IGP de l'Hérault Domaine de Jordy - 2021 <i>Chenin, Viognier, Vermentino</i> 13° notes of white flowers and exotic fruits</p>	6 €	20 €	10 €
<p>● Prélude, AOP Languedoc, Domaine de l'Aster - 2021 <i>Vermentino, Grenache blanc, Marsanne, Roussanne</i> 13° notes of white flowers and exotic fruits</p>	5 €	18,6 €	8,6 €

