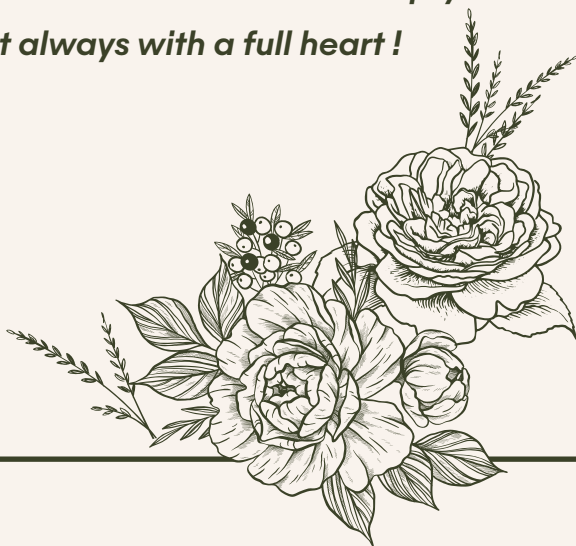




***Léonie's responsible cooking is an institution
that has been passed down from generation
to generation. You never leave with an empty
stomach but always with a full heart !***





IT'S TIME FOR AN DRINK

HOMEMADE

APPETIZER

Guignolet with cherry *Summer 2023 17° 6cl* 4,9 €

FROM AVEYRON

BEER

Bottle : Aubrac *amber, blonde, white- Brasserie d'Olt 33cl* 6 €

APPETIZERS & DIGESTIVES

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** - *Domaine des Montèzes 14cl* 5 €

Walnut wine - *Domaine Laurens, Clairvaux d'Aveyron 6cl* 5 €

Aubrac tea - *Marius Bonal 6cl* 5 €

Églantine des Causses - *Domaine des Homs, Larzac 6cl* 5 €

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 €



THE TRADITIONAL

APPETIZERS & DIGESTIVES

| | |
|-----------------------------------|-----|
| Red or white Martini 5cl. | 5 € |
| Red Porto 5cl | 5 € |

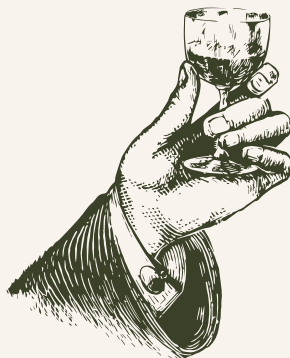
| BEER | 25 cl | 33 cl | 50 cl |
|-------------------|-------|-------|-------|
| Draught : Ginette | 3,9 € | 4,5 € | 6,2 € |

WITHOUT ALCOHOL

| | |
|--|-------|
| 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 linden or verbena | 2,6 € |
| Scented tea Caramel, red fruit, mint green, green, black, lemon. | 2,9 € |





A GRANDMOTHER'S LOVE

TODAY, IN OUR KITCHENS,

the utensils clash in honour of Léonie.

The butter is frying, the dishes are simmering and the timers are ringing.

Seasonal vegetables always take pride of place in the pantry

A return to simplicity, to local cuisine.

Our products are good and their quality is undisputed :

Aubrac beef, Roquefort, Laguiole, Larzac lamb...

Our kitchen is an institution that has been passed down from generation to generation.

HOME-MADE AVEYRON

Coufidou, aligot, farçous...

We haven't even sat down to eat yet

and it already smells like Aveyron at Léonie's.

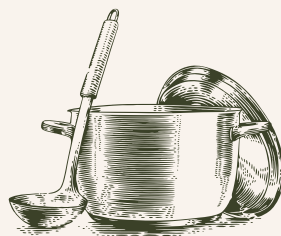
The food is served just like at home.

Here we cook like we talk. Simple and straightforward.

You never leave on an empty stomach and always with a full heart.

Small producers, fresh products and short circuits are not just for show.

It's the good sense of our grandmothers. We call it Responsible Cooking.



Léonie shares

the Aveyronnais family spirit



OUR PRODUCERS AND BREEDERS IN LOCAL SOURCING



Aveyron lamb - Crouzet family
Gaec des Clapouses at Campagnac

Aveyron lamb - Goujon family
Gaec de la Doline at l'Hospitalet-du-Larzac

Beef Aubrac breed - Majorel family
Gaec Fleurs des Causses at Pierrefiche-d'Olt



★ **New**

TO SHARE

🌿 **Vegetarian dishes**

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 €

Traditional farçous* x6 6,5 €

🌿 **Breaded aligot cromesquis x6** 6,5 €

Mescladis (farçous x3 and cromesquis x3) 6,5 €

Ewe's milk goustal, Aveyron delicatessen, sauted potatoes 18,9 €

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

MEALS SALADS

The Aveyronnaise

Salad, Roquefort, country ham, farçous, walnut 16,9 €

★ Lamb sweetbread salad

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

★ Tomato brousse cheese

Assortment of tomatoes, ewe's milk cheese and honey thyme basil 16,9 €

ENTRANCES

**Soft-boiled eggs free-range egg, truffled butter,
mouillettes and toasted ventrèche** 6 €

★ **Focaccia with tomato country ham, bell pepper coulis** 7,5 €

★ 🌿 **Fresh broccoli soup and Roquefort mousse
walnut and Roquefort potato chips, basil tarragon oil** 7,5 €

★ **Salmon confit in olive oil watermelon and tarragon melon coulis** 8,5 €

The list of allergens is available on request



DISHES

Our meat are French

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 Aubrac aligot (truffled supplement + 1€). 17,5 €
Glass suggestion : AOP Marcillac, Domaine de Laurens 4 € (red)

★ **Roast guinea fowl supreme with juniper toast** 17,9 €
Glass suggestion : Cuvée Regain, Domaine des Montèzes 4,5 € (red)

★ **Filet of trout meunière, parsley garlic butter and lemon** 18 €
Glass suggestion : Cuvée Regain, Domaine des Montèzes 4,5 € (white)

Coufidou millavois (Aubrac beef stew) 15,5 €
Glass suggestion : AOP Côtes de Millau, Domaine Cardabelle 3 € (red)

★ **Pork chop with grilled rind (about 350g)** 21,5 €
Glass suggestion : Trescol, AOP Languedoc, Domaine de l'Aster 5 € (red)

Lasagna with shredded beef Aubrac breed, Rodez, tomato sauce 16,5 €
Glass suggestion : Domaine de Bias, IGP Aveyron 4 € (red)

180g minced beef Aubrac breed, barbecue sauce 12,9 €

🌿 **Plate of Aubrac aligot (truffled supplement + 1€)** 10,5 €

Gouстал of ewe's milk cheese, Aveyron delicatessen, sauted potatoes 18,9 €
Glass suggestion : Prélude, AOP Languedoc 5 € (white)

Side dishes

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

- Aligot +4 €
- Truffled Aligot + 5 €

Homemade sauces

- Barbecue
- Roquefort
- Pepper





GOULARD MENU - 34 €

- **Soft-boiled egg**
*truffled butter, mouillettes
and toasted ventrèche*
- **Salmon confit in olive oil**
watermelon and tarragon melon coulis
- **Fresh broccoli soup and Roquefort
mousse** *walnut and Roquefort potato chips,
basil tarragon oil*
-
- **Pork chop with grilled rind
(about 350g)**
- **Piece of Aveyron lamb**
- **Beef steak Aubrac breed and
Aubrac aligot truffled**
- **Fillet of trout meunière, butter,
garlic, parsley and lemon**
-
- **Dessert of your choice**

TOUPINE MENU - 25 €

- **Soft-boiled egg**
*truffled butter, mouillettes
and toasted ventrèche*
- **Focaccia with tomato country
ham, green and yellow bell pepper coulis**
-
- **Grilled sausage and Aubrac aligot**
- **Quail larded with ventrèche
on juniper toast**
- **Coufidou millavois (Aubrac beef stew)**
-
- **Chocolate mousse**
- **Caramel egg custard**
- **Choice of 1 or 2 scoops of ice cream**
Gourmet coffee + 2,8 €

OUR SUGGESTIONS OF THE DAY - 17,5 €

Excluding weekends and public holidays and lunchtimes only

**Our suggestions of the
day (see slate)**

+ gourmet coffee +2,8 €

PITCHOU MENU - 9,9 € *Up to 8 years*

Aligot sausage or Aubrac minced meat

—
**Cup of barbabapapa ice cream or skewer of Chamallows®
with chocolate sauce**

—
Diabolo or syrup



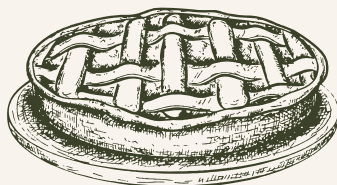
LÉONIE'S SWEETS

| | |
|---|-------|
| Caramel egg custard | 6 € |
| Dark chocolate mousse | 6,5 € |
| ★ Fresh fruit salad | 7,5 € |
| Rum Baba flavoured to taste | 7,5 € |
| French toast with vanilla ice cream and salted butter caramel | 7,5 € |
| Gourmet coffee <i>caramel egg custard, chocolate mousse, pastries</i> | 8,5 € |
| Profiterole with chocolate sauce | 8,5 € |
| Platter 3 cheeses (<i>Roquefort, ewe's milk and cow's milk</i>) | 7,5 € |

Caution : dessert for 2 (or not !)

| | |
|--|------|
| ★ Pascade* roasted apricots with honey, <i>vanilla ice cream, whipped cream</i> | 14 € |
|--|------|

*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 €



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-bistro-et-grillades.fr





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 € |
| <i>Gamay, Syrah, Cabernet sauvignon</i> 12° Light and fruity | | | |
| IGP Aveyron, Domaine de Bias - 2022 | 4 € | 18 € | 8 € |
| ● Pinot noir, Syrah - 13° Light and fruity (red) | | | |
| ● Roussanne, Chardonnay - 13° Light and round (white) | | | |

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 € |
| <i>Carignan, Grenache noir, Cinsault, Syrah</i> 14° Black fruit and liquorice aromas | | | |



| | Glass 14cl | Bottle at the table 75cl | Bottle to go 75cl |
|--|---------------|--------------------------------|----------------------|
| <p>● Red ● Rosé ● White</p> <p>● Le Cayla, AOP Pic Saint Loup - 2019 <i>Syrah, Grenache, Cinsault</i> <i>14° Round and fruity</i></p> | 7,5 € | 28,9 € | 18,9 € |
| <p>● Les Capitelles, AOP Terrasses du Larzac Domaine de Jordy - 2020 <i>Syrah, Grenache, Cinsault</i> <i>13° Full, silky tannins</i></p> | 7 € | 24 € | 14 € |
| <p>● Clos des Beaumes IGP de l'Hérault Domaine de Jordy - 2021 <i>Chenin, Viognier, Vermentino</i> <i>13° notes of white flowers and exotic fruits</i></p> | 6 € | 20 € | 10 € |
| <p>● Prélude, AOP Languedoc, Domaine de l'Aster - 2021 <i>Vermentino, Grenache blanc, Marsanne, Roussanne</i> <i>13° notes of white flowers and exotic fruits</i></p> | 5 € | 18,6 € | 8,6 € |



HOW TO SPEAK AVEYRONNAIS :

*T'ouvres ou fermes la lumière,
tu ne glandes pas mais tu sanes,
tu ne fermes pas la porte à clé mais tu la claves,
tu n'es pas surpris mais espanté,
tu ne fais pas d'exploits mais des espets,
tu ne lances pas un objet mais tu l'escampes,
on ne te fait pas chier mais on te fait cagner,
tu ne cries pas mais tu brames,
tu ne t'étouffes pas mais tu t'engailloustes,
tu ne fermes pas le portail mais la clède ou le portanel,
tu bois du marcillac et quand y en a plus c'est la sécade,
ça ne colle pas mais ça pègue,
tu ne t'endors pas mais tu cutes / tu cluques / t'assuques / t'ensuques,
tu ne someilles pas mais tu cabèques,
tu ne tombes pas sur les fesses mais tu t'aquiouilles,
tu fais la cuisine dans une toupine et non dans une marmite,
tu ne marches pas dans les flaques mais azagues,
tu dis "macarel", "boudiou" ou "miladiou", "diou medane",
quand tu cuisines ça ne crame pas mais ça rabine,
tu n'utilises pas un chiffon mais un pétas,
tu ne t'accroupis pas mais tu te mets à coucoulou,
tu dis tchimper et pas tremper,
tu dis a biste de nas et pas à peu prés,
tu ne fais pas un mélange mais un mescladis,
tu ne te fais pas engueuler mais tu te prends une raballée,
tu ne râles pas mais tu roumègues,
après un bon repas de famille tu es couffle,
dès que je suis à coucoulou je capège,
on s'étouffe pas mais on s'estragouille,
tu dis atche ! et pas regarde !*