



*The léonie's homemade 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 !*



OUR LOCAL PRODUCERS / BREEDERS



Beef from Aubrac - *Majorel family, Gaec Fleurs des Causses at Pierrefiche-d'Olt*

Trout - *Lecussan family, Mas de Pommiers at Nant*

Lamb from Aveyron - *Gérard family, Gaec de Saint Louis at Belmont-sur-Rance*

Lamb from Aveyron - *Crouzet family, Gaec des Clapouses at Campagnac*

Blond pea lentils « La Perle du Larzac » - *Frères Brun, Gaec des Liquisses at Nant*

Biovezou pasta - *Biovezou mill at Pont-de-Salars*

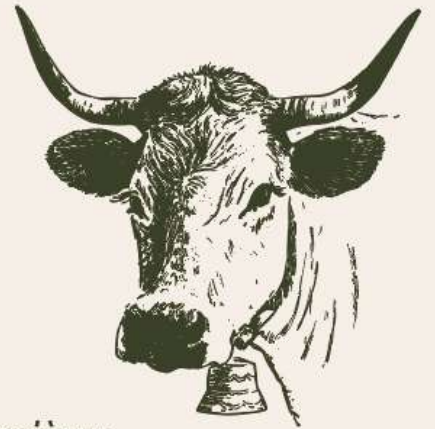
Our cheeses !

Fromabon at La Cavalerie

Fromagerie des Artisous at La Cavalerie

Fromagerie des Cabasses, Dombre family at Verrières

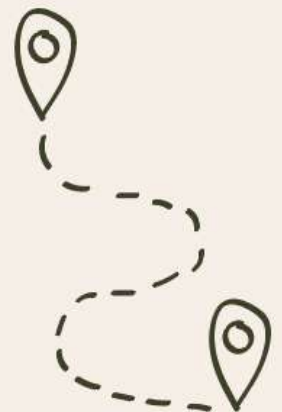
Les Bergers du Larzac at La Cavalerie

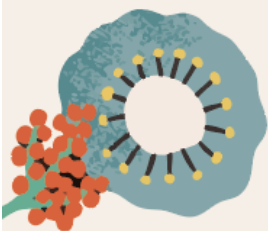


Winegrowers : Laurens, Cardabelle, Bias, Montèzes,
Pic Saint Loup, Terrasses du Larzac, Domaine de l'Aster...

Aubrac beer - *Brasserie d'Olt in the Vallée du Lot*

Homemade lemonades - *Brasserie d'Olt in the Vallée du Lot*





IT'S TIME FOR A DRINK

● From Aveyron

PRE AND POST DINNOR DRINKS

- **Kir fruit cream** *blackberry, blackcurrant, chestnut 10cl wine mixer* 4 €
- **Sugar free natural gentian** - (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 €
- 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 €
Flavored tea <i>Caramel, red fruit, mint green, green, black, lemon.</i>	2,9 €



TASTOUS TO SHARE



Traditional delicatessen board

<i>Sausage and fricandeau, dry sausage, country ham</i>	15 €
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Mixed board

<i>Sausage and fricandeau, dry sausage, country ham, Roquefort, ewe's milk tomme, pérail cheese</i>	19,5 €
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Couffle board

<i>Farçous, breaded aligot bites, focaccia, tomatoes and ewe's milk cheese, local ham</i>	19,5 €
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Traditional Farçous* x6	6,5 €
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 Breaded aligot bites x6	6,5 €
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Mescladis (farçous x3 and breaded aligot bites x3)	6,5 €
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*Farçous : a kind of herb and spinach pancake topped with ventresca and ham.

 Vegetarian dishes



little pleasure

LARGE SALADS PLATTERS

4 bite-sized breaded aligot on salad (4 € supplement)



The Aveyronnaise

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

Périgourdine

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

Our tomatoes

Three-coloured tomatoes, basil pesto and lemon sheep's milk brousse . . 16,9 €

Courgette pascade

Pascade, marinated courgette, ewe's milk sausage, cherry tomatoes, salad 16,9 €

GOULARD MENU - 35 €

Choice from the menu : Entrance + Dish* + Dessert

Choice of 3 cheeses on the platter +3 €

*except for slates

STARTERS

Soft boiled egg truffle butter, parsley bread and french pancetta toasted . 6 €

Tomato stuffed with ewe's milk cheese

tomato, ewe's milk cheese, basil pesto, tomato coulis and Rodez crumble . . 9 €

Roquefort salad walnut and crunchy vegetables 5,5 €

Perigord tartine foie gras and home-made smoked duck breast,

toasted bread, onion compote, fig jam, salad 9,9 €

Vegetarian dishes

The list of allergens is available on request



TOUPINE MENU - 25 €

Thin slices of local ham

or

Roquefort, walnut and crunchy
vegetable salad

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Grilled sausage and aligot from Aubrac



BOARD 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

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Scoop of ice cream or mini chocolate mousse

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Diabolo or syrup



DISHES



Piece of beef Aubrac breed on the local circuit See slate

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

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

Beef sausage with old-fashioned mustard sauce 15 €

Pork chop with grilled rind. 20,5 €
Glass par wine : Le Cayla, AOC Pic Saint Loup 7,5 € (red)

**Whole trout from Mas de Pommiers with butter meunière
and french pancetta toasted.** 19 €
Glass par wine : Cuvée Regain, Domaine des Montèzes 4,5 € (white)

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

Lamb sweetbreads à la millavoise, potatoes. 23 €
Glass suggestion : Dmaine de Bias, IGP Aveyron 5 € (red)

Lasagna with shredded beef Aubrac breed, cheese, tomato sauce . . 18,5 €
Glass par wine : Domaine de Bias, IGP Aveyron 5 € (red)

 **Biovezou buckwheat pasta with cheese cream and cherry tomato confit** 14 €
Glass par wine : Trescol, Domaine de l'Aster 5 € (red)

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

Ewe's milk goustal, Aveyron charcuterie, potatoes, provence herbs, honey 18,9 €
Glass par wine : Prélude, AOP Languedoc 5 € (white)

Side dishes

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

- Aligot +4 €
- Truffled Aligot +5 €

Homemade sauces

- Barbecue
- Roquefort
- Old-fashioned mustard



Our meat are French



LEONIE'S SWEETS



Caramel egg custard	6 €
Dark chocolate mousse	6,5 €
French toast with vanilla ice cream and salted butter caramel . . .	7,5 €
Dessert of the moment	7 €
Gourmet coffee caramel egg custard, chocolate mousse, pastries . . .	8,5 €
Apricot charlotte with broken spit-roasted cake	7,5 €
Big profiterole with chocolate sauce	10 €
Platter 3 cheeses (according to selection)	9 €

Caution : dessert for 2 (or not !)

Apricot pascade* with whipped cream, sheep's milk ice cream, honey-roasted apricots	15 €
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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 vanilla ice cream, chocolate coulis, whipped cream	9,5 €
Léonie's cup sheep's milk ice cream, vanilla ice cream, spit-roasted cake . .	9,5 €
Cévenole's cup vanilla, chestnut, chestnut cream, whipped cream . . .	9,5 €
Fouace's cup fouace ice cream, salted butter caramel, whipped cream and a real piece of fouace	10,5 €

Whipped cream +2 €

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

5 €

19 €

9 €

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

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

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

5 €

18,5 €

8,5 €

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

IGP Aveyron, Domaine de Bias - 2022

5 €

19 €

9 €

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

