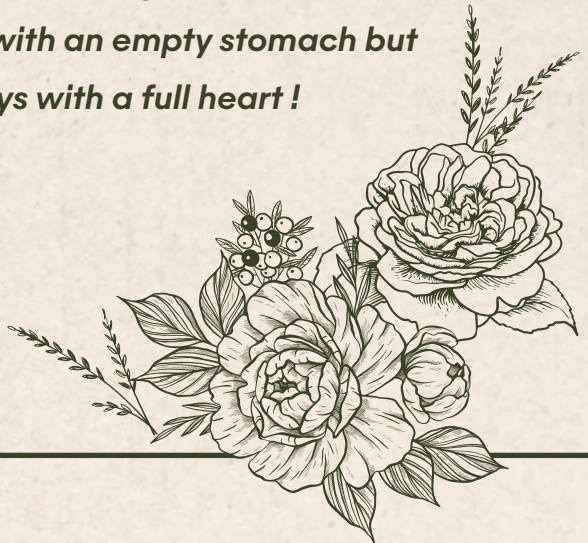




*Léonie's responsible cooking is an institution that has been passed down from generation to generation. You never leave with an empty stomach but always with a full heart !*





★ **New**

# TIME FOR AN DRINK

## HOMEMADE

### APPETIZER

|   |     |
|---|-----|
| Quince wine <i>Autumn 2023 17° (6cl)</i> . . . . .            | 5 € |
| Uncle Éric's guignolet <i>Summer 2023 17° (6cl)</i> . . . . . | 5 € |

### COCKTAILS

|   |      |
|---|------|
| ★ <b>Le Punch'o d'Agast</b> <i>homemade punch (20cl)</i> . . . . .                                    | 7 €  |
| <b>Le Mojito</b> <i>White rum, mint, sugar, green lime, Perrier (12cl)</i> . . . . .                  | 9 €  |
| <b>Le Ugo</b> <i>Elderberry liqueur St Germain, Proseco, rosemary syrup, Perrier (14cl)</i>           | 12 € |
| <b>Léonie</b> <i>Quince wine, apple juice, champagne, egg white (20cl)</i> . . . . .                  | 10 € |
| <b>L'Amuzette</b> <i>Muze amber beer, grand marnier, coffee liqueur, crushed ice (36cl)</i> . . . . . | 10 € |
| <b>Apérol Spritz</b> <i>apérol, proseco, perrier (20cl)</i> . . . . .                                 | 9 €  |
| <b>Gin Tonic</b> <i>Gin mandra from Laurens, lemon, tonic (14cl)</i> . . . . .                        | 10 € |
| <b>Aveyron Mule</b> <i>Gin mandra, mint, ginger beer, strawberry syrup, green lime (20cl)</i> .       | 10 € |

### WITHOUT ALCOHOL

|  |  |
|--|--|
| <b>Homemade lemonade</b> . . . . . 4 €   | <b>Mocktails of fruits</b> . . . . . 7 € |
| <b>Virgin Mojito</b> <i>Mint, green lemon, sugar, ice, lemonade (12cl)</i> . . . . . | 7 €                                      |

## FROM AVEYRON

| BEER   | 25 cl | 33 cl | 50 cl |
|--|-------|-------|-------|
| <b>Aubrac</b> <i>5° amber (draft) - Brasserie d'Olt</i>                        | 4,5 € | 6 €   | 8 €   |
| <b>Sabètz Que Lèu</b> <i>7° blond (draft) - Brasserie d'Olt</i>                | 4,5 € | 6 €   | 8 €   |
| <b>La Muze</b> <i>blond, white, amber or IPA (bottle) - Castelnau Pegayrol</i> | -     | 6 €   | -     |

### APPETIZERS & DIGESTIVES

|  |     |
|--|-----|
| <b>Kir fruit cream</b> <i>blackberry, blackcurrant, raspberry, chestnut - Marius Bonal (Onet le Château) (8cl)</i> . . . . . | 4 € |
| <b>Royal kir</b> - <i>fruit cream and champagne - Marius Bonal (8cl)</i> . . . . .   | 8 € |
| <b>Pastis « Le Bleu »</b> - <i>Marius Bonal (2cl)</i> . . . . .  | 5 € |
| <b>Gentiane</b> - <i>Domaine Laurens (6cl)</i> . . . . .   | 5 € |
| <b>Red Ratafia</b> - <i>Domaine Laurens (6cl)</i> . . . . .  | 5 € |
| <b>Aubrac tea</b> - <i>Domaine Laurens (6cl)</i> . . . . .   | 5 € |
| <b>Mandra Gin</b> - <i>Domaine Laurens (6cl)</i> . . . . .   | 8 € |
| <b>Handcrafted chestnut, mint or lemon liqueur</b> - <i>Potions d'Oc (6cl)</i> . . . . .                                     | 6 € |
| <b>Pear or wild plum brandy</b> - <i>Domaine Laurens (4cl)</i> . . . . .   | 8 € |

### WITHOUT ALCOHOL

|   |     |
|---|-----|
| <b>Homemade lemonade</b> <i>elderberry, blueberry or nature-lemon - La Templière (25cl)</i> . . . . . | 5 € |
| <b>Homemade Cola</b> <i>from templiers - La Templière (25cl)</i> . . . . .                            | 5 € |



## THE TRADITIONAL

### APPETIZERS AND DIGESTIVES

|   |      |
|---|------|
| Ricard, 51 (2cl) . . . . .  | 3 €  |
| Red ou white Martini (6cl) . . . . .  | 4 €  |
| Suze, Salers (6cl) . . . . .  | 4 €  |
| White wine muscat « Petits Grains » - <i>Domaine des Montèzes</i> (12cl) . . . . .                    | 6 €  |
| Champagne glass - brut Premier Cru - <i>Hilaire Leroux family 12°</i> (8cl) . . . . .                 | 7 €  |
| Mentheuse or Croqueuse or Pulpeuse - <i>Agde</i> (6cl) . . . . .                                      | 6 €  |
| Red Porto (6cl) . . . . .   | 4 €  |
| Whisky Four Roses Small Batch, ( <i>bourbon</i> ) woody, fruity, spicy (4cl) . . . . .                | 8 €  |
| Whisky Lagavulin 16 years, very peaty, round, smoky (4cl) . . . . .                                   | 12 € |
| Brandy Pure Malt Ange, <i>BIO, french, pure, light, airy</i> (4cl) . . . . .                          | 10 € |
| Rhum Angostura 7 years, exotic fruits, spicy, grey pepper (4cl) . . . . .                             | 8 €  |
| Rhum Gino, <i>BIO amber, round and soft</i> (4cl) . . . . .   | 8 €  |
| Rhum Diplomatico Reserva Exclusiva, <i>supple, caramelised</i> (4cl). . . . .                         | 10 € |
| Cognac Decroix Vieille Reserve XO,<br><i>brilliant, fine, floral and almond notes</i> (4cl) . . . . . | 10 € |
| Bailey's (6cl) . . . . .  | 5 €  |
| Get 27 (6cl) . . . . .  | 6 €  |

### DRAUGHT BEERS

|                                   | 25 cl | 33 cl | 50 cl |
|-----------------------------------|-------|-------|-------|
| La Ginette blonde <i>BIO 4,5°</i> | 3,5 € | 4,5 € | 6,5 € |
| Leffe blonde <i>6,6°</i>          | 4,5 € | 6 €   | 8 €   |
| Picon beer                        | 4 €   | 5 €   | 7 €   |

### WITHOUT ALCOHOL

|  |       |
|--|-------|
| Vittel or San Pellegrino (50cl) . . . . .  | 4 €   |
| Vittel or San Pellegrino (1L) . . . . .  | 5 €   |
| Coca, Coca Zero, Fuze Tea, Orangina or Perrier (33cl). . . . .   | 3,9 € |
| Jus de Rêve <i>BIO pineapple, apple, apricot, orange or tomato</i> (25cl) . . . . .                        | 4,9 € |
| Syrup violet, orgeat, grenadine, strawberry, mint,<br><i>blackcurrant, peach or lemon</i> (25cl) . . . . . | 2 €   |
| Diabolo (25cl). . . . .  | 3 €   |

### HOT DRINKS

|   |       |
|---|-------|
| Espresso coffee . . . . .   | 2 €   |
| Double espresso . . . . .   | 2,9 € |
| Local herbal teas <i>benevolent, greedy, sweet, lazy, dreamy, brave</i> . . . . . | 2,9 € |
| Tea <i>green mint, lemon</i> . . . . .  | 2,9 € |
| Coffee or Viennese chocolate . . . . .  | 3,9 € |



# TO SHARE

★ **New**

🌿 **Vegetarian dishes**

## Traditional delicatessen board

Homemade smoked duck breast and homemade fricandeau, sausage, local ham 15 €

## Mixed board

Homemade smoked duck breast and fricandeau, dry sausage, country ham, Roquefort cheese, ewe's tomme, pérail. . . . . 19,5 €

Traditional Farçous\* x6. . . . . 6,5 €

🌿 Breaded Aligot Cromesquis x6 . . . . . 6,5 €

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

★ The garnished pascade\* ventrèche, onions, mushrooms, Laguiole, salad, Rodez . . . . . 12 €

\*Farçous : thick crepes with herbs, green chard and ventrèche, topped with whatever our grannies fancy !

\*Pascade : thick savoury or sweet crêpes topped with whatever our grannies fancy !

# MEALS SALADS

## The Smoked Cocotte

Salad, shredded smoked chicken, herb cream, Rodez shavings, onion confit, egg, focaccia. . . . . 16,9 €

## The Aveyronnaise

Salad, Vernières Roquefort, walnut oil, country ham, farçous, walnut. . . . . 16,9 €

## The Périgourdine

Salad, medallion of foie gras, toasted bread with onion compote, quince in syrup, cooked smoked duck breast . . . . . 16,9 €

# ENTRANCES

Soft-boiled eggs egg XL from Benji & Cathy's farm, truffled butter, parsley mouillettes and toasted ventrèche. . . . . 6 €

★ 🌿 Leek confit gribiche sauce, parsley croutons . . . . . 6 €

★ Focaccia Roquefort onions, country ham, diced Roquefort, hazelnut oil, Roquefort cream . . . . . 7,5 €

🌿 Laguiole cheese soup vegetable broth, bread, onions, Laguiole cheese . . . . . 7,5 €

Tartine Périgourdine toasted bread, cooked smoked duck breast, foie gras medallion, onion compote, fig jam, pickles, salad bush. . . . . 8,5 €

The list of allergens is available on request



# A GRANDMOTHER'S LOVE

## TODAY, IN OUR KITCHENS

utensils clatter in his honour.

Butter is frying, dishes are simmering and timers are ticking.

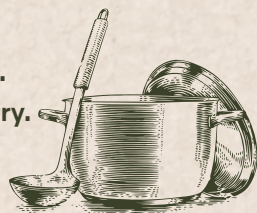
Seasonal vegetables always take pride of place in the pantry.

A return to simplicity, to local cuisine.

Our products are good and their quality is undisputed :

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

Our cuisine is an institution handed down from generation to generation.



## HOMEMADE AVEYRON

Coufidou, Aligot, Farçous...

We haven't even sat down to eat yet and it already smells like Aveyron at Léonie's.

The dishes are served just like at home.

Here we cook like we talk. Simple and straightforward.

You never leave hungry and always with a full heart.

The small producers, the fresh products and the local sourcing,  
all that, it's not a show-off. And, of course, our meat is of French origin.

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

Léonie, it's

*the Aveyron family spirit*

## OUR PRODUCERS AND BREEDERS ON THE LOCAL SOURCING



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

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

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

Eggs - Benji & Cathy  
*Benji & Cathy's farm at St Affrique*

Organic lentils - Brun Brothers  
*Gaec des Liquisses à Nant*



# CURRENTLY AT LÉONIE'S...



throughout February :

**1 TOUPINE MENU**

**PURCHASED**

**=**

**1 € DONATED TO**

**JONA AIGOUY**



Léonie supports Millavian javelin thrower Jona Aigouy in her dream of going all the way to the Paris 2024 Olympic Games !

 @leonie.millau

 @leonie.restaurant





# DISHES

All our meats are  
French in origin

|   |           |
|---|-----------|
| <b>Piece of beef Aubrac breed on the local circuit</b> . . . . .                                  | See slate |
| <b>Piece of Aveyron lamb with garlic juice</b> . . . . .  | 21,5 €    |
| <i>Glass suggestion : Les Capitelles, AOP Terrasses du Larzac 7 € (red)</i>                       |           |
| <b>Grilled sausage and Aubrac Aligot (truffled supplement + 1€)</b> . . . . .                     | 17,5 €    |
| <i>Glass suggestion : AOP Marcillac, Domaine de Laurens 4 € (red)</i>                             |           |
| <b>★ Pork coustellous with organic green lentils from Larzac (Gaec des Liquisses)</b> . . . . .   | 16,5 €    |
| <i>Glass suggestion : Trescol, Domaine de l'Aster 5 € (red)</i>                                   |           |
| <b>★ Quail larded with ventrèche on juniper toast</b> . . . . .                                   | 17,9 €    |
| <i>Glass suggestion : Une et mille nuit, AOC Saint Chinian 7 € (red)</i>                          |           |
| <b>Lamb sweetbreads à la millavoise, sautéed potatoes, garlic cream</b>                           | 21,5 €    |
| <i>Glass suggestion : Une et mille nuit, AOC Saint Chinian 7 € (red)</i>                          |           |
| <b>Coufidou Millavois (Aubrac beef stew)</b> . . . . .  | 15,5 €    |
| <i>Glass suggestion : AOC Côtes de Millau, Domaine Cardabelle 3 € (red)</i>                       |           |
| <b>★ Homemade cordon bleu (ventrèche, turkey fillet, goustal of ewe's milk cheese)</b> . . . . .  | 16,5 €    |
| <b>180g Aubrac breed minced beef, onion confit and cheese sauce</b> . . . . .                     | 12,9 €    |
| <b>★ Veal head with gribiche sauce, broth vegetables</b> . . . . .                                | 17,5 €    |
| <i>Glass suggestion : AOP Marcillac, Domaine de Laurens 4 €</i>                                   |           |
| <b>Lasagne with shredded beef Aubrac breed, Rodez, tomato sauce</b>                               | 16,5 €    |
| <i>Glass suggestion : Domaine de Bias, IGP Aveyron 4 € (red)</i>                                  |           |
| <b>🌿 Vegetarian lasagne, spinach, ewe's milk cheese, mashed butternut, garlic cream</b> . . . . . | 15,5 €    |
| <b>Goustal of ewe's milk cheese, Aveyron delicatessen, sautéed potatoes</b> . . . . .             | 18,9 €    |
| <i>Glass suggestion : Gourmandise, AOP Languedoc 5 € (red)</i>                                    |           |
| <b>🌿 Plate of Aubrac Aligot (truffled supplement + 1€)</b> . . . . .                              | 10,5 €    |

## 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

- Roquefort
- Cheese
- Butler's butter
- Pepper
- Garlic cream





# LÉONIE'S SWEETS

|  |                 |
|--|-----------------|
| Caramel egg custard . . . . .  | 6 €             |
| Dark chocolate mousse and chocolate chips . . . . .  | 6,5 €           |
| French toast with vanilla ice cream and salted butter caramel . . . . .  | 7,5 €           |
| Norwegian omelette, vanilla ice cream, Grand Marnie flambé . . . . .   | 7,5 €           |
| <b>Our chariot of local cheeses</b><br><i>(platter served in the dining room with honey, jam, butter, nuts, etc)</i> . . . . . | 2,5 € per piece |
| Gourmet coffee caramel egg custard, chocolate mousse, pastries . . . . .   | 8,5 €           |
| Profiterole with chocolate sauce . . . . .   | 8,5 €           |

**Caution : dessert for 2 (or not !)**

|   |      |
|---|------|
| ★ Warm pascade* with caramelized apples, vanilla ice cream, salted butter caramel coulis and whipped cream. . . . . | 15 € |
|---|------|

*\*Pascade : thick savoury or sweet crêpes topped with whatever our grannies fancy !*



## ICE CREAMS AND SORBETS

*Ice cream : vanilla, coffee, chocolate, rum-raisin, salted butter caramel, chestnut, pistachio*

*Sorbet : strawberry, lemon, blackcurrant, raspberry, pear*

*Regional ice cream : ewe's milk ice cream*

|   |       |
|---|-------|
| 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 € |
| Sergeant's cup pear sorbet, pear brandy . . . . .                                   | 9,5 € |





## GOULARD MENU- 33 €

- **Tartine périgourdine**  
*cooked smoked duck breast, foie gras medallion, onion compote, fig jam, salad bush...*
- **Soft-boiled eggs from Benji & Cathy's farm** *truffled butter, parsley mouillettes and toasted ventrèche*
- **Focaccia Roquefort**  
*onions, country ham, diced Roquefort, hazelnut oil, Roquefort cream*
- 
- **Lamb sweetbreads à la millavoise,** potatoes and garlic cream
- **Beef steak Aubrac breed** and aligot truffled from Aubrac
- **Piece of Aveyron lamb**
- **Veal head with gribiche sauce,** broth vegetables
- 
- **Chariot of local cheeses +2€**
- 
- **Dessert of your choice**

## TOUPINE MENU - 25 €

- **Soft-boiled eggs from Benji & Cathy's farm** *truffled butter, parsley mouillettes and toasted ventrèche*
- **Laguiole cheese soup**
- **Leek confit** *with gribiche sauce*
- 
- **Grilled sausage and Aubrac aligot**
- **Coufidou Millavois** *(Aubrac beef stew)*
- **Quail larded with ventrèche** *on juniper toast*
- **Lasagna with shredded beef Aubrac breed or vegetarian**
- 
- **Chocolate mousse**
- **Caramel egg custard**
- **Choice of 1 or 2 scoops of ice cream**
- Gourmet coffee + 2,8 €**

## MENU OF THE DAY

*Excluding weekends and public holidays and lunchtimes only*

- Starter + dish of the day + dessert of the day . . . . . 17,5 €**
- Starter + dish of the day OR dish of the day + dessert of the day . . . 15,5 €**
- Dish of the day . . . . . 13,5 €**

## PITCHOU MENU - 8,9 € (up to 8 years)

**Mini Aligot or Aubrac minced sausage**



**Scoop of barbabapa ice cream or skewer of chamalow with chocolate sauce**



**Diabolo or syrup**



# WINE CELLAR

All our wines are available for sale at **cellar prices** (the price at the estate) in our boutique. **1 box of wine purchased = 1 bottle offered at the table !**

| ● Red    ● Rosé    ● White  | Glass<br>14cl | Bottle<br>75cl |
|---|---------------|----------------|
| <b>AVEYRON</b>  |               |                |
| ●● <b>AOP Marcillac, Domaine de Laurens</b><br><i>Fer Servadou - 14° Tangy, fruity notes (red)</i><br><i>Fer Servadou - 14° Ample, fruity and light (rosé)</i>                | 5 €           | 19 €           |
| ● <b>AOC Côtes de Millau, Domaine Cardabelle</b><br><i>Gamay, Syrah - 12,5° Light and fruity</i>  | 4 €           | 18 €           |
| ●● <b>IGP Aveyron, Domaine de Bias</b><br><i>Pinot noir - 13° Light (red)</i><br><i>Roussanne, Chardonnay - 13° Hazelnut with<br/>honeyed accents (white)</i>                 | 5 €           | 19 €           |
| <b>LANGUEDOC</b>  |               |                |
| ● <b>Gourmandise, AOP Languedoc</b><br><i>Domaine Mas du Pountil - Mourvèdre, Cinsault,<br/>Grenache, Syrah, Carignan</i><br><i>13,5° A fruity blackcurrant cuvée</i>         | 6 €           | 20 €           |
| ● <b>Trescol, AOP Languedoc, Domaine de l'Aster</b><br><i>Carignan, Grenache noir, Cinsault, Syrah</i><br><i>13,5° Aromas of black fruit and liquorice</i>                    | 5 €           | 18,4 €         |
| ● <b>Une et mille nuit, AOC Saint Chinian</b><br><i>Domaine Canet Valette - Grenache, Syrah,<br/>Carignan, Mourvèdre, 14° Powerful aromas<br/>of black fruit and Garrigue</i> | 7 €           | 28 €           |
| ● <b>Picpoul, AOP Picpoul de Pinet</b><br><i>Domaine Mas St Laurent - 100% Picpoul blanc,<br/>13° Gdenerous nose of grapefruit, well-balanced</i>                             | 7 €           | 25 €           |
| ● <b>Chardonnay, Pays d'Oc</b><br><i>Domaine La Combe St Paul - 100% Chardonnay</i><br><i>13° With notes of acacia, pear and verbena</i>                                      | 6 €           | 21 €           |



| ● Red  | ● Rosé | ● White | Glass<br>14cl | Bottle<br>75cl |
|--|--------|---------|---------------|----------------|
| ● Réserve, AOP Terrasses du Larzac<br>Le Clos Riviéral - Syrah, Grenache, Carignan<br>14° Velvety structure, lovely freshness with a hint of brioche |        |         | -             | 32,9 €         |
| ● Les Capitelles, AOP Terrasses du Larzac<br>Domaine de Jordy - Grenache, Syrah, Cinsault<br>13,5° Full, smoky palate with silky tannins             |        |         | 7 €           | 25 €           |
| ● Le Cayla, AOP Pic Saint Loup<br>Syrah, Grenache, Mourvèdre - 14° Round and fruity  |        |         | -             | 28,9 €         |
| ● Manpot, IGP Côtes de Thongue<br>Domaine Bassac - Cabernet, Sauvignon, Merlot<br>Syrah, 14,5° Spicy notes and red fruits                            |        |         | 6,5 €         | 24 €           |
| ● Viognier, IGP Pays d'Oc<br>Domaine de Paul Mas - Viognier<br>13,5° Dried fruit, white flowers and a touch of vanilla and honey                     |        |         | 6 €           | 20,5 €         |
| ● Muscat « Petits Grains », Pays d'Hérault<br>Domaine des Montèzes - 100% Muscat Petits Grains<br>11,5° Honeyed, floral notes                        |        |         | 6 €           | 20,5 €         |

## PROVENCE

|   |     |      |
|---|-----|------|
| ● Navicelle, AOP Côtes de Provence<br>Grenache, Cinsault, Tibouren 12,5° Fresh, mineral<br>and greedy at the same time, notes of peach and citrus fruit | 7 € | 28 € |
| Champagne brut Premier Cru<br>Famille Hilaire Leroux 12°  | 7 € | 59 € |





## 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 !  
tu vas pas ronger les os de la viande, tu vas les rousiguer*