



## **IN OUR KITCHEN, EVERYTHING IS "HOMEMADE"**

**We work as much as possible with producers from the Bourbonnaise mountain, fresh products & french meats.**

*The easy margin is industrial & ready-made... We don't practice it!*

**BON APPÉTIT !**

- the Auberge des Bois Noirs team

WE ARE HAPPY TO WELCOME YOU TO OUR RESTAURANT,  
to offer you homemade cuisine and to work as much as possible with local producers.

We want to give a special thank you to our local suppliers and partners :

**Ferme des Ayes in SAINT-CLÉMENT (03)**

**Ferme de Gayère in NIZEROLLES (03)**

**Vial l'Escargot in NIZEROLLES (03)**

**Les Œufs bio de Julien in NIZEROLLES (03)**

**Salaisons Carton in CHABRELOCHE (63)**

**Domaine viticole de Champagny in SAINT-HAON-LE-VIEUX (42)**

**Philippe Legrand in ARRONNES (03)**

**Des gâteaux et du chocolat LE-MAYET-DE-MONTAGNE (03)**

As well as our Occitan winegrower friends:

**Domaine Combes des Ducs à FLEURY D'AUDE (11)**

## **“EXPRESS BLACK WOOD” FORMULAS**

**SERVED ONLY AT LUNCHTIME**

**EXCLUDING WEEKENDS / PUBLIC HOLIDAYS / EXCEPTIONAL OPENING**

**Today's special ..... 11 €**


**Starter + main course or main course + dessert ..... 14.50 €**

**Starter + main course + cheese + dessert ..... 16.50 €**


## **WINE PITCHERS**

**25cl ..... 6 €      50cl ..... 11 €      75cl ..... 14 €**

## OUR STARTERS

<b>Plate of traditional charcuterie from Auvergne</b> .....	<b>9 €</b>
<b>Homemade vegetable soup</b>  .....	<b>7 €</b>
<b>Lyon style salad</b> .....	<b>Medium 13 € / Giant 18 €</b>
(Red oak - bacon - fresh vegetables - poached egg - crouton - potato)	
<b>Half a dozen Nizerolles snails with salad</b> .....	<b>14 €</b>
<b>Egg meurette</b> .....	<b>9 €</b>
(Œuf poché - sauce vigneronne)	

## OUR DISHES

<b>Lavoine's burger &amp; homemade fries</b> .....	<b>15.50 €</b>
(Artisanal bread - homemade sauce - red cheddar - steak 150g - fresh vegetables - onion compote)	
<b>Forest risotto</b>  .....	<b>15.50 €</b>
<b>Faux Filet with forest or Auvergne blue cheese sauce</b> .....	<b>18.50 €</b>
<b>Black wood's truffade</b> .....	<b>16.50 €</b>
(Salad - raw ham from salaison Carton - fresh tomme cheese - potato)	
<b>Tartiflette</b> .....	<b>16 €</b>

ALL OUR MEATS ARE GUARANTEED OF FRENCH ORIGIN



**THE ALLERGEN CARD IS AVAILABLE ON REQUEST**

## OUR SPECIALTIES

**Homemade cassoulet** ..... 21 €

(White bean IGP from Castelnaudary - pork from the Gayère farm - french duck confit)

**Cheese Black Wood fondue and salad** ..... 17 € / people  
(2 people minimum)                      **with charcuterie** ..... 23 € / people

**Porcini mushroom fondue and salad** ..... 20 € / people  
(2 people minimum)                      **with charcuterie** ..... 26 € / people

## SUPPLEMENTS

**Forest or Auvergne blue cheese sauce** ..... 1.00 €

**Extra homemade fries** ..... 3 €

**Extra salad** ..... 1.50 €

## OUR AUVERGNE'S BOARDS

LOCAL, HOMEMADE, A TREAT OR A COMPLETE MEAL !

**La Cochonnaille** ..... For one 14.50 € / For two 25 €  
(Charcuterie from Auvergne)

**La Moit'moit'** ..... For one 14.50 € / For two 25 €  
(½ charcuterie & ½ cheese)

## CHEESE

**Plate of various cheese** ..... 6 €

**Cottage cheese** ..... 4 €



## KID'S MENU

of the Montoncel's Elf & the Black Woods' Fairy

11 €

Small warm goat cheese salad

Or

Small charcuterie from Auvergne

....



Chipolatas from the Gayère farm & homemade fries

(Dish only 8 €)

....

1 scoop of homemade ice cream



## MENU

La Régalade des Bois Noirs

21 €

Homemade vegetable soup

or

Charcuterie from Salaisons Carton

....



Cabbage sausage from the Gayère farm & homemade fries

or

Forest risotto

....

Dry cheese

or Faisselle

or Dessert of your choice

(Tatin tart "Patrick style" supplement 2.50 €)

**THE ALLERGEN CARD IS AVAILABLE ON REQUEST**

## MENU

### Bois Noirs Gourmand

32 €

Starter of your choice

....

Dish of your choice

(Excluding specialties)

....

Plate of Cheeses or Cottage cheese

....

Dessert of your choice

....

Coffee or tea

## OUR "HOMEMADE" DESSERTS

Chef's dessert ..... 6 €

Tatin tart "Patrick style" ..... 8 €

(Whipped cream - caramel - vanilla ice cream)

## OUR ARTISANAL ICE CREAMS



2.50 € / scoop

Additional whipped cream : 0.50 €

See the flavors with the waiter



## RED WINES (75CL)

### LA CLAPE

**Clos Saint-Estève ..... 21 €**

(Grenache noir - Syrah - Mourvèdre)

**Cuvée des 3 garçons ..... 18 €**

(Grenache - Syrah as the main grape variety)

### CÔTE ROANNAISE

**Grande réserve ..... 19 €**

(Gamay old vines)

## WHITE WINES (75CL)

### LA CLAPE

**Douceur de Bourboulenc . 19 €**

### CÔTE ROANNAISE

**Château de Champagne . 19 €**

(Chardonnay)

## ROSÉ WINES (75CL)

### CÔTE ROANNAISE

**Château de Champagne . 19 €**

(Gamay)

## CHAMPAGNE

**Larmigny (37.5cl) ..... 25 €**

**Larmigny (75cl) ..... 39 €**

## OUR APERITIFS

**Blanc (white wine) ..... 3 €**

(with blackcurrant / blackberry / chestnut)

**White martini (4cl) ..... 4 €**

**Red martini (4cl) ..... 4 €**

**Muscat (4cl) ..... 3.50 €**

**Porto (4cl) ..... 4.50 €**

**Pastis (2cl) ..... 3 €**

**Ricard (2cl) ..... 3 €**

**Berger Blanc (2cl) ..... 3 €**

**Pacific (sans alcool) ..... 2.50 €**

**Suze / Salers ..... 5 €**

**Whisky (4cl) ..... 5 €**

(Clam Campbell / Ballantines)

**Vodka (4cl) ..... 5 €**

## BEERS

Draft Bock beer (15cl) .....	2 €
Draft beer (25cl) .....	3 €
Panaché (25cl) .....	3 €
Monaco (25cl) .....	3 €
Picon bière (25cl) .....	3.50 €
Pression pinte (50cl) .....	5.50 €
Picon bière pinte (50cl) .....	6 €

### CRAFT BEERS FROM ALLIER

Brew Vernhet (33cl) .....	5.50 €
---------------------------	--------

## SOFTS

Glass bottle (33cl) .....	3.50 €
(Coca Cola - Perrier ...)	
Glass bottle (25cl) .....	3.50 €
(Orangina - Fuze Tea - Limonade)	
Fruit juice (25cl) .....	3 €
Sirups .....	1.50 €

## WATERS

Evian (50cl) .....	3 €
Vittel (1L) .....	5 €
San Pellegrino (1L) .....	5 €
San Pellegrino (50cl) ....	3 €
Chateldon (75cl) .....	6 €

## DIGESTIVE

Armagnac .....	7 €
Bas armagnac .....	7 €
Cognac .....	7 €
Verveine du velay .....	6 €
Poire William .....	6 €

## HOT BEVERAGES

Espresso .....	1.50 €
Long coffee .....	2 €
Double espresso .....	3 €
Tea .....	3 €
Verveine .....	3 €

**BON APPÉTIT !**

- the Auberge des Bois Noirs team