



## **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)**

**Ici Miel d'ici 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 ..... 12 €**

**Starter + main course or main course + dessert ..... 15 €**

**Starter + main course + cheese + dessert ..... 17 €**

## **WINE PITCHERS**

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

## OUR STARTERS

- Plate of traditional charcuterie from Auvergne** ..... 9 €
- Coleslaw** ..  ..... 6 €  
(Red oak - carrot - white cabbage - mayonnaise)
- Samosa (2 pieces)** ..... 6 €
- Warm sheep cheese salad** ..... **Medium 13.50 € / Giant 18.50 €**  
(Red oak salad - bacon - fresh vegetables - fresh sheep cheese toast - honey from the Bourbonnais)
- Half a dozen Nizerolles snails with salad** ..... 14 €

## OUR DISHES

- Lavoine's burger & homemade fries** ..... 15.50 €  
(Artisanal bread - homemade sauce - red cheddar - steak 150g - fresh vegetables - onion compote)
- Forest risotto**  ..... 15.50 €  
(Black rice - oyster mushroom - shiitake - button mushrooms - cream - parmigiano reggiano)
- Gayère sausage with Auvergne blue sauce or mustard** ..... 15 €
- Homemade lasagna and salad** ..... 16 €
- Black wood's truffade** ..... 16.50 €  
(Salad - raw ham from salaison Carton - fresh tomme cheese - potato)
- Gayère pork ribs and homemade fries** ..... 18 €
- Faux Filet with mustard or Auvergne blue cheese sauce** ..... 18.50 €

TOUTES NOS VIANDES SONT GARANTIES D'ORIGINE FRANÇAISE



**THE ALLERGEN CARD IS AVAILABLE ON REQUEST**

## SUPPLEMENTS

Mustard 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 !

<b>La Cochonnaille</b> .....	<b>For one 15 € / For two 25 €</b>
(Charcuterie from Auvergne)	
<b>La Moit'moit'</b> .....	<b>For one 15 € / For two 25 €</b>
(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 sheep 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 €

Plate of artisanal charcuterie from Auvergne

or

Coleslaw

....



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

33 €

Starter of your choice

....

Dish of your choice

....

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)

**Pierres de mer ..... 25 €**

(Grenache - Syrah - Carignan)

### CÔTE ROANNAISE

**Grande réserve ..... 20 €**

(Gamay old vines)

## WHITE WINES (75CL)

### LA CLAPE

**Douceur de Bourboulenc . 19 €**

**L'Estime ..... 20 €**

(Marsanne - Roussanne - Bourboulenc)

## ROSÉ WINES (75CL)

### LA CLAPE

**Pierres de mer ..... 21 €**

(Mourvèdre - Grenache)

### CÔTE ROANNAISE

**Château de Champagne . 20 €**

(Gamay)

## CHAMPAGNE

**Larmigny (37.5cl) ..... 25 €**

**Larmigny (75cl) ..... 39 €**

## OURS APERITIFS

**Blanc (white wine) ..... 3 €**

(with blackcurrant / blackberry / chestnut)

**Martini (4cl) ..... 4 €**

(White or red)

**Muscat (4cl) ..... 3.50 €**

**Porto (4cl) ..... 4.50 €**

**Pastis ou Ricard (2cl) ..... 3 €**

**Berger Blanc (2cl) ..... 3 €**

**Pacific (alcohol-free) ... 2.50 €**

**Suze / Salers ..... 5 €**

**Rhum HSE (4cl) ..... 5 €**

**Whisky (4cl) ..... 5 €**

(Clam Campbell / Ballantines)

**Vodka (4cl) ..... 5 €**

**Homemade cocktail ..... 6.50 €**

(Malibu - exotic fruits juice - cherry syrup)

## BEERS

Draft Bock beer (15cl) ..... 2 €

Draft beer (25cl) ..... 3 €

Panaché (25cl) ..... 3 €

Monaco (25cl) ..... 3 €

Picon bière (25cl) ..... 3.50 €

Pression pinte (50cl) ..... 6 €

Picon bière pinte (50cl) ..... 7 €

### CRAFT BEERS FROM ALLIER

Brew Vernet (33cl) ..... 5.50 €

## SOFTS

Glass bottle ..... 3.50 €

25 cl or 33 cl format depending on the brand :  
Coca Cola - Perrier - Orangina - Tropical Oasis -  
Fuze tea - fruit juice (apple, orange or pineapple)

Syrup ..... 1.50 €

Mint - strawberry - grenadine - cherry - peach - lemon

Diabolo ..... 3.50 €

Syrup of your choice with lemonade

## WATER

Vittel (1L) ..... 5 €

San Pellegrino (1L) ..... 5 €

San Pellegrino (50cl) .... 3 €

Chateldon (75cl) ..... 6 €

## DIGESTIVE

Armagnac ..... 6 €

Get 27 / Get 31 ..... 6 €

Amaretto ..... 6 €

Vervein ..... 6 €

Pear ..... 6 €

Raspberry ..... 6 €

## HOT BEVERAGES

Espresso ..... 1.50 €

Long coffee ..... 2 €

Double espresso ..... 3 €

Coffee with milk ..... 3 €

Tea or Vervein ..... 3 €

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