



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 €**
- Homemade tabbouleh  7 €**
(Tomato - pepper - cucumber - golden grapes - onion - fresh mint)
- Homemade fish rillettes 11 €**
- 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)
- Gayère sausage with Auvergne blue sauce or mustard 15 €**
- Black woods tagliatelle 16.50 €**
(Fresh pasta - homemade pesto - burrata - cured ham from Salaison Carton)
- Gayère pork ribs and homemade fries 18 €**
- Faux Filet with mustard or Auvergne blue cheese sauce 18.50 €**
- Charolais tartare cut with a knife 19 €**
(with salad or homemade fries)

ALL OUR MEATS ARE GUARANTEED TO BE OF FRENCH ORIGIN



OUR PRODUCTS MAY CONTAIN SOME ALLERGENS

OUR VEGETARIAN DISHES

Forest risotto 15.50 €
(Black rice - oyster mushroom - shiitake - button mushrooms - cream - parmigiano reggiano)

Veggie burger 15.50 €
(Artisan bread - homemade sauce - cheddar - homemade potato pancake - fresh vegetables -
homemade onion compote)

SUPPLEMENTS

Mustard or Auvergne blue cheese sauce 1.00 €

Extra homemade fries 3.50 €

Extra salad 1.50 €

OUR AUVERGNE'S BOARDS

LOCAL, HOMEMADE, A TREAT OR A COMPLETE MEAL !

La Cochonnaille For one 15 € / For two 25 €
(Charcuterie from Auvergne)

La Moit'moit' For one 15 € / 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 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

Homemade tabbouleh

....



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 €)

OUR PRODUCTS MAY CONTAIN SOME ALLERGENS

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 €
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SOFTS

Glass bottle	3.50 €
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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 €
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Mint - strawberry - grenadine - cherry - peach - lemon

Diabolo	3.50 €
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Syrup of your choice with lemonade

WATER

Vittel (1L)	6 €
San Pellegrino (1L)	6 €
San Pellegrino (50cl)	4 €
Chateldon (75cl)	7 €

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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