



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

Homemade pork's head pâté	7 €
Cheese quiche 	7 €
Plate of traditional charcuterie from Auvergne	9 €
Half a dozen Nizerolles snails with salad	14 €
Caesar salad	Medium 16.50 € / Giant 22 €
(Red oak - fresh vegetables - poached egg - crouton - parmiano reggiano - poultry breast)	
Duck foie gras served with onion compote	19€
(Supplement of 2 € in the menu at 33 €)	

PLEASE NOTE: FOIE GRAS AVAILABLE FROM FRIDAY TO SUNDAY OR ONLY ON ORDER

OUR DISHES

Lavoine's burger & homemade fries	15.50 €
(Artisanal bread - homemade sauce - red cheddar - steak 150g - fresh vegetables - onion compote)	
Crepinette from the Gayère farm with winegrower sauce	15.50 €
Forest risotto 	15.50 €
(Black rice - oyster mushroom - shiitake - button mushrooms - cream - parmigiano reggiano)	
Croziflette served with salad	17€
(Crozet - poultry breast - raw ham from the Salaison Carton - reblochon)	
Faux Filet with shallot or Auvergne blue cheese sauce	18.50 €
Duck breast with citrus sauce	19€
(Half breast in the menu at 33 €)	

ALL OUR MEATS ARE GUARANTEED TO BE OF FRENCH ORIGIN



OUR PRODUCTS MAY CONTAIN SOME ALLERGENS

OUR SPECIALTIES

Homemade cassoulet 22.50 €

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

Black Wood's cheese fondue and salad 18 € / people

(2 people minimum)

with charcuterie 24 € / people

Porcini mushroom fondue and salad 21 € / people

(2 people minimum)

with charcuterie 27 € / people

PLEASE NOTE: CASSOULET AVAILABLE FROM FRIDAY TO SUNDAY OR ONLY ON ORDER

SUPPLEMENTS

Shallot 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 salad with cheese quiche

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

21.50 €

Cheese quiche

or

Homemade pork's head pâté

....



Crepinette from the Gayère farm with winegrower sauce

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

(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)

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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