



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 de la Gièze in FERRIÈRES-SUR-SICHON (03)

Ferme de Gayère in NIZEROLLES (03)

Vial l'Escargot in NIZEROLLES (03)

Les Œufs de Julien in NIZEROLLES (03)

Salaisons Carton in CHABRELOCHE (63)

Domaine viticole de Champagne 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	13 €
Starter + main course or main course + dessert	16 €
Starter + main course + cheese + dessert	18 €


WINE PITCHERS

25cl	7 €	50cl	13 €	75cl	15 €
Glass of wine ...	4 €	Glass of Douceur de Bourboulenc	5 €		

OUR STARTERS

- Piedmontese-style Salad**  7 €
(Potato - pickle - hard-boiled egg - tomato - mayonnaise)
- Homemade pork's head pâté** 7 €
- Egg meurette** 9 €
(Winemaker sauce - bacon - poached egg)
- Plate of traditional charcuterie from Auvergne** 9 €
- Half a dozen Nizerolles snails with salad** 14 €
- Warm goat cheese salad** **Medium 16.50 € / Giant 22 €**
(Red oak - fresh vegetables - goat cheese toast - crouton - bacon - bourbonnais honey)

OUR DISHES

- Lavoine's burger & homemade fries** 16 €
(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)
- Pork ribs from the Gayère farm** 18.50 €
- Black woods' Truffade served with salad and raw ham** 19 €
(Potato - garlic - fresh tomme - red oak - raw ham from the Salaison Carton)
- Faux Filet with mustard or blue cheese sauce** 19 €
- Authentic Andouillette 5A with mustard sauce** 19 €
(100% veal strawberry)

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)

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

SUPPLEMENTS

Mustard or Auvergne blue cheese sauce **1.50 €**

Extra homemade fries **4 €**

Extra salad **2 €**

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)

Jura cream cheese **21 €**
(Le crémeux du Jura cheese served with salad, fries and charcuterie from Salaison Carton)

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

22.50 €

Piedmontese-style Salad

or

Homemade pork's head pâté

....



Homemade lasagna

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

35 €

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



3 € / 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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