



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

- Homemade tabbouleh**  7 €
 (Tomato - pepper - cucumber - golden raisin - onion - fresh mint)
- Plate of traditional charcuterie from Auvergne** 9 €
- Homemade fish rillettes** 11 €
- Half a dozen Nizerolles snails with salad** 14 €
- Warm goat cheese salad** Medium 16.50 € / Giant 22.50 €
 (Red oak - bacon - fresh vegetables - fresh sheep's cheese toast - Bourbonnais honey)

OUR DISHES

- Lavoine's burger & homemade fries** 16.50 €
 (Artisanal bread - homemade sauce - red cheddar - steak - fresh vegetables - onion compote)
- Inn's special tagliatelle** 16.50 €
 (Fresh pasta - homemade pesto - burrata - cured ham from Salaison Carton)
- Pork ribs from the Gayère farm and homemade fries** 18.50 €
- Knife-cut Charolais tartare, salad or homemade fries** 19.50 €
- Faux Filet with mustard or blue cheese sauce** 19.50 €
- Authentic Andouillette 5A with mustard sauce** 19 €
 (100% veal strawberry)

ALL OUR MEATS ARE GUARANTEED TO BE OF FRENCH ORIGIN



ALL OUR PRODUCTS MAY CONTAIN ALLERGENS.

OUR VEGETARIAN DISHES

Forest risotto 16 €
(Black rice - oyster mushroom - shiitake - button mushroom - cream - parmigiano reggiano)

Veggie burger 16 €
(Artisanal bread - homemade sauce - cheddar cheese - homemade hash brown - fresh vegetables - onion compote)

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 €

Homemade tabbouleh
or
Plate of artisanal charcuterie from Auvergne



.....
Sausage from the Gayère farm
or
Forest risotto

.....
Dry cheese
or Faisselle
or Dessert of your choice

(Tatin tart "Patrick style" supplement 2.50 €)

ALL OUR PRODUCTS MAY CONTAIN 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 €

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 €

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

HOT BEVERAGES

Expresso 1.50 €

Long coffee 2 €

Double expresso 3 €

Coffee with milk 3 €

Tea or Vervein 3 €

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