



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 :

Gièze farm from FERRIÈRES-SUR-SICHON (03)

Gayère farm from NIZEROLLES (03)

Vial l'Escargot from NIZEROLLES (03)

Domaine viticole de Champagne from SAINT-HAON-LE-VIEUX (42)

Ici Miel d'ici from ARRONNES (03)

Cakes and chocolate from LE-MAYET-DE-MONTAGNE (03)

Caves Max Jourdain from CUSSET (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 €

*rates available to every services

OUR STARTERS

Homemade vegetable soup 	6 €
Homemade head's pâté	7 €
Plate of traditional charcuterie from France	9 €
Poached egg (Winegrower's sauce - bacon - poached egg)	9 €
Half a dozen Nizerolles snails with salad	14 €
Homemade duck foie gras and homemade brioche (Served with homemade onion compote)	19 €
Countryside salad Medium 16.50 € / Giant 22.50 € (Red oak - fresh vegetables - bacon - crouton - poached egg - potato - parsley and garlic)	

PLEASE NOTE: DUCK FOIE GRAS AVAILABLE FRIDAY TO SUNDAY OR BY ORDER ONLY

OUR DISHES

Forest risotto 	16 €
(Black rice - oyster mushroom - shiitake - button mushroom - cream - parmigiano reggiano)	
Lavoine's burger & parsley butter potatoes	16.50 €
(Artisanal bread - homemade sauce - red cheddar - steak - fresh vegetables - onion compote)	
Cabbage sausage from Gayère farm with Madeira sauce ...	16.50 €
Homemade truffade served with salad and cured ham	18 €
(Potato - garlic - fresh tomme cheese)	
Croziflette served with salad	19 €
(Plain and buckwheat crozets - chicken - reblochon cheese - cured ham)	
Faux Filet with Madeira or blue cheese sauce	19.50 €

ALL OUR MEATS ARE GUARANTEED TO BE OF FRENCH ORIGIN



ALL OUR PRODUCTS MAY CONTAIN ALLERGENS.

OUR SPECIALTIES

Homemade cassoulet 22.50 €

(IGP Castelnaudary ingot - pork from the Gayère farm - French duck confit)

Black Wood's cheese fondue and salad 19 € / person

(Served with salad and baby potatoes)

Porcini mushroom fondue and salad 22 € / person

(Served with salad and baby potatoes)

Charcuterie supplement for fondue 6 € / person

PLEASE NOTE: CASSOULET AVAILABLE FRIDAY TO SUNDAY OR BY ORDER ONLY

SUPPLEMENTS

Madeira or Auvergne blue cheese sauce 1.50 €

Extra parsley butter potatoes 5 €

Extra salad 2.50 €

OUR BOARDS

La Cochonnaille For one 15 € / For two 25 €

(Charcuterie from France)

La Moit'moit' For one 15 € / For two 25 €

(½ charcuterie & ½ cheese)

Inn's special roasted Camembert 21 €

(Camembert, bacon and onion served with salad, baby potatoes and French charcuterie)

CHEESE

Plate of various cheese 6 €

Cottage cheese 4 €



KID'S MENU

of the Montoncel's Elf & the Black Woods' Fairy

11 €

Small homemade cream soup

Or

Small charcuterie from France

....



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 cream soup

or

Homemade head's pâté

....



Cabbage sausage from Gayère farm with Madeira sauce
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)

Sourire de Venus 35 €

(Syrah - Grenache noir vieille vigne - Mourvèdre)

CÔTE ROANNAISE

Grande réserve 21 €

(Gamay old vines)

WHITE WINES (75CL)

LA CLAPE

Douceur de Bourboulenc . 19 €

L'Estime 21 €

(Marsanne - Roussanne - Bourboulenc)

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 €

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)

ROSÉ WINES (75CL)

LA CLAPE

Pierres de mer 21 €

(Mourvèdre - Grenache)

CÔTE ROANNAISE

Château de Champagne . 21 €

(Gamay)

CHAMPAGNE

Larmigny (37.5cl) 25 €

Larmigny (75cl) 39 €

BEERS

Draft Bock beer (12.5cl)	2 €
Draft beer (25cl)	3.50 €
Shandy beer (25cl)	3.50 €
Monaco (25cl)	3.50 €
Picon beer (25cl)	4 €
Pint draft (50cl)	7 €
Picon beer pint (50cl)	8 €

CRAFT BEERS FROM ALLIER

Brew Vernet (33cl)	6 €
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DIGESTIVE

Armagnac	6 €
Get 27 / Get 31	6 €
Amaretto	6 €
Vervein	6 €
Pear	6 €
Royal Wedding	6 €
(Cognac and pear)	
La Vertueuse Liqueur ..	6 €
(Lemon, Raspberry or Verbena)	

SOFTS & WATER

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

HOT BEVERAGES

Espresso	1.50 €
Long coffee	2 €
Double espresso	3 €
Coffee with milk	3 €
Tea or Vervein	3 €

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