



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 €
Extra cheese	2 €

WINE PITCHERS

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

OUR STARTERS

Coleslaw with Comté cheese salad  7 €

Plate of traditional charcuterie from France 9 €

Homemade sausage in brioche with salad 9 €

Half a dozen Nizerolles snails with salad 14 €

Warm goat cheese salad

(Red oak - fresh vegetables - bacon bits - croutons - Gièze goat cheese - Bourbonnais honey)

Small 9 € Medium .. 16.50 € Giant 22.50 €

OUR DISHES

Forest risotto  16 €

(Black rice - oyster mushroom - shiitake - button mushroom - cream - parmigiano reggiano)

Lavoine's burger & its parsley butter potatoes 16.50 €

(Artisanal bread - homemade sauce - red cheddar - steak - fresh vegetables - onion compote)

Homemade lasagna served with salad 16.50 €

Chorizo from the Gayère farm 16.50 €

Homemade Cordon Bleu 17 €

(Chicken breast - Comté cheese - cured ham)

WARNING: ONLY AVAILABLE ON WEEKENDS)

Homemade duck confit 18 €

Charolais sirloin steak with homemade sauce 19.50 €

(Porcini mushroom sauce or Bleu d'Auvergne sauce)

Authentic Andouillette 5A with homemade sauce 19.50 €

(100% veal strawberry - Choice of sauce between Porcini mushroom or blue cheese)

ALL OUR MEATS ARE GUARANTEED TO BE OF FRENCH ORIGIN



ALL OUR PRODUCTS MAY CONTAIN ALLERGENS.

SUPPLEMENTS

(Porcini mushroom sauce or Auvergne blue cheese sauce	1.50 €
Bowl of potatoes with parsley butter	5 €
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)	
Inn's roasted Camembert	21 €
(Camembert, bacon and onion served with salad, 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 warm goat cheese salad
Or
Small charcuterie from Auvergne

.....



Chipolatas from the Gayère farm
& parsley butter potatoes
(DISH ONLY 8 €)

.....

1 scoop of homemade ice cream



MENU
La Régalade des Bois Noirs
23.50 €

Coleslaw with Comté cheese salad
or
Plate of artisanal charcuterie from France

.....



Chorizo from the Gayère farm
or

Forest risotto

(Black rice - oyster mushroom - shiitake - button mushroom - cream - parmigiano reggiano)

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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

Extra whipped cream : 0.50 €



SEE THE FLAVORS
WITH THE WAITER

HOT BEVERAGES

Espresso 1.50 €

Long coffee 2 €

Double espresso 3 €

Coffee with milk 3 €

Tea or Vervein 3 €

RED WINES (75CL)

LA CLAPE

Clos Saint-Estève 22 €
(Grenache noir - Syrah - Mourvèdre)

Pierres de mer 26 €
(Grenache - Syrah - Carignan)

Sourire de Vénus 35 €
(Syrah - Grenache noir vieille vigne -
Mourvèdre)

TERRASSE DU LARZAC

Les Vignes oubliées 54 €
(Grenade - Syrah - Carignan et une pointe
de Cinsault)

CÔTE ROANNAISE

Grande réserve 22 €
(Gamay vieilles vignes)

GRÉS DE MONTPELLIER

L'émblématique 1936 41 €
(Syrah - Grenache)

SAINT CHINIAN

La Cigalade 32 €
(Syrah - Grenache - Mourvèdre)

CHAMPAGNE

Larmigny (37.5cl) 25 €

Larmigny (75cl) 39 €

WHITE WINES (75CL)

LA CLAPE

Douceur de Bourboulenc 21€
(Bourboulenc)

L'Estime 22 €
(Marsanne - Roussanne - Bourboulenc)

VALLÉE DE LA LOIRE

Pouilly fumé 35 €
DOMAINE DE MALTAVERNE
(Sauvignon Blanc)

Sancerre 35 €
DOMAINE DE SAUTEREAU
(Sauvignon Blanc)

BOURGOGNE

Mâcon Village Karma ... 25 €
(Chardonnay)



ROSÉ WINES (75CL)

LA CLAPE

Pierres de mer 22 €
(Mourvèdre - Grenache)

CÔTE ROANNAISE

Château de Champagny 22 €
(Gamay)

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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(Blonde, brown, white & amber beers)

SOFTS & WATER

Glass bottle	3.50 €
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25 cl or 33 cl format depending on the brand :
Coca Cola - Badoit - Orangina - Tropical Oasis -
Fuze tea - fruit juice (apple, orange, pineapple or
tomato)

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

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

BON APPÉTIT !

- the Auberge des Bois Noirs team

DIGESTIVE (4CL)

St Mérac Armagnac	6 €
Get 27 / Get 31	6 €
Amaretto	6 €
Vervein	6 €
Pear	6 €
Royal Wedding	6 €

(Cognac and pear)

La Vertueuse Liqueur ..	6 €
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(Lemon, Raspberry or Verbena)

OURS APERITIFS

Blanc (white wine)	3 €
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(with blackcurrant / blackberry / chestnut)

Martini (4cl)	4 €
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(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)