



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)

Ma France Nature (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

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

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

Small 9 € **Medium** .. 16.50 € **Giant** 22.50 €

OUR DISHES

Our Croque-Monsieur served with salad and potatoes 15 €

Chorizo from Gayère farm and homemade potatoes 16.50 €

Lavoine's burger & potatoes with parsley butter 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 Auvergne)

Pork ribs from the Gayère farm and homemade potatoes .. 18.50 €

Knife-cut Charolais tartare, salad or homemade potatoes .. 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 16.50 €

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

Veggie burger 16.50 €

(Artisanal bread - homemade sauce - cheddar cheese - homemade hash brown - fresh vegetables - onion compote)

SUPPLEMENTS

Mustard or Auvergne blue cheese sauce 1.50 €

Extra homemade 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)

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 potatoes
(Dish only 8 €)

....

1 scoop of homemade ice cream



MENU
La Régalade des Bois Noirs
23.50 €

Homemade tabbouleh
or
Plate of artisanal charcuterie from Auvergne

....



Chorizo 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 22 €

(Grenache noir - Syrah - Mourvèdre)

Pierres de mer 26 €

(Grenache - Syrah - Carignan)

Sourire de Vénus 35 €

(Syrah - Grenache noir vieille vigne -
Mourvèdre)

VALLÉE DU RHÔNE

Crozes Hermitage 45 €

DOMAINE DES ENTREFAUX 2023
(Syrah)

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'emblématique 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 €
(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 €
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San Pellegrino (1L)	6 €
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San Pellegrino (50cl)	4 €
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Chateldon (75cl)	7 €
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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 €
(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 €
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Porto (4cl)	4.50 €
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Pastis ou Ricard (2cl) ...	3 €
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Berger Blanc (2cl)	3 €
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Pacific (alcohol-free)	2.50 €
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Suze / Salers	5 €
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Rhum HSE (4cl)	5 €
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Whisky (4cl)	5 €
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(Clam Campbell / Ballantines)

Vodka (4cl)	5 €
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Homemade cocktail .	6.50 €
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(Malibu - exotic fruits juice - cherry syrup)

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