



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 Champagny 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)

WINE PITCHERS

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

OUR STARTERS

Homemade pork's head pâté 7 €

Homemade Bourbonnais pâté with Auvergne blue cheese  ... 7 €

Plate of traditional charcuterie from Auvergne 9 €

Poached egg 9 €

(Winegrower's sauce - bacon - poached egg)

Half a dozen Nizerolles snails with salad 14 €

Homemade duck foie gras and homemade brioche 19 €

(Served with homemade onion compote)

Country-Style salad

(Red leaf lettuce - fresh vegetables - bacon lardons - croutons - poached egg - potato - persillade)

Small 9 € Medium .. 16.50 € Giant 22.50 €

PLEASE NOTE: DUCK FOIE GRAS AVAILABLE FRIDAY TO SUNDAY OR WHEN PREVIOUSLY ORDERED ONLY

OUR DISHES

Forest risotto  16.50 €

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

Crepinette from the Gayère farm with winegrower sauce 16.50 €

Lavoine's burger & homemade fries 16.50 €

(Artisanal bread - homemade sauce - red cheddar - steak 150g - fresh vegetables - onion compote)

Tartiflette served with a salad 18 €

(Potato - bacon lardons - Reblochon cheese - onion)

Extra charcuterie + 6 €

Authentic Andouillette 5A with homemade sauce 19.50 €

(100% veal strawberry - Choice of sauce)

Faux Filet with pepper or Auvergne blue cheese sauce 19.50 €

Duck breast with citrus sauce 19.50 €

(Half breast in the menu at 35 €)

ALL OUR MEATS ARE GUARANTEED TO BE OF FRENCH ORIGIN



ALL OUR PRODUCTS MAY CONTAIN ALLERGENS.

OUR SPECIALTIES

Homemade cassoulet 24 €

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

Black Wood's cheese fondue and salad 20 € / person

(Served with salad and baby potatoes)

Porcini mushroom fondue and salad 23 € / person

(Served with salad and baby potatoes)

Auvergne charcuterie add-on for fondue 6 € / person

PLEASE NOTE: CASSOULET AVAILABLE FRIDAY TO SUNDAY OR WHEN PREVIOUSLY ORDERED ONLY

SUPPLEMENTS

Pepper or Auvergne blue cheese sauce 1.50 €

Extra potatoes with parsley butter 5 €

Extra salad 2.50 €

OUR BOARDS

LOCAL, HOMEMADE, A TREAT OR A COMPLETE MEAL !

La Cochonnaille For one 15 € / For two 27 €

(Charcuterie from France)

La Moit'moit' For one 15 € / For two 27 €

(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 salad
Or
Small french charcuterie

....



**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 €

Homemade pork's head pâté
or
Homemade Bourbonnais pâté with Auvergne blue cheese

....



Crepinette from the Gayère farm with winegrower sauce
or

Forest risotto

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

....

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)

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 €
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Get 27 / Get 31	6 €
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Amaretto	6 €
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Vervein	6 €
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Pear	6 €
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Royal Wedding	6 €
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(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 €
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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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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 - ACE juice - cherry syrup)

Punch	5 €
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