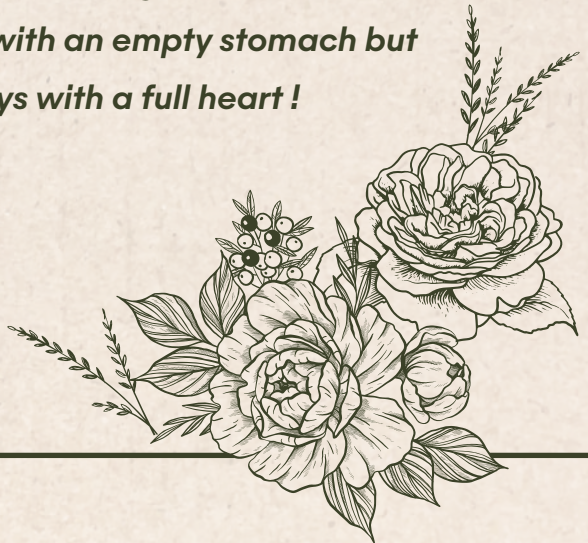




Léonie's responsible cooking is an institution that has been passed down from generation to generation. You never leave with an empty stomach but always with a full heart !





★ **New**

TIME FOR AN DRINK

HOMEMADE

Uncle Éric's guignolet Summer 2023 17° (6cl) 5 €

APPETIZER

Quince wine Autumn 2023 17° (6cl) 5 €

Walnut wine Summer 2022 17° (6cl) 5 €

COCKTAILS

Le Punch'ò d'Agast homemade punch (20cl) 7 €

Le Mojito White rum, mint, sugar, green lime, Perrier (12cl) 9 €

Apérol Spritz apérol, proseco, perrier (20cl) 9 €

★ Gin Basil Smash Bombay sapphire gin, basil, lemon juice, cane sugar syrup (12cl) 9 €

Léonie Quince wine, apple juice, champagne, egg white (20cl) 10 €

L'Amuzette Muze amber beer, grand marnier, coffee liqueur, crushed ice (36cl) 10 €

★ Margarita tequila, triple sec, lemon juice (12cl) 10 €

Gin Tonic Gin mandra from Laurens, lemon, tonic (14cl) 10 €

WITHOUT ALCOHOL

Homemade lemonade 4 €

Mocktails of fruits 7 €

pineapple juice, passion fruit juice, lemon juice, grenadine syrup

Virgin Mojito Mint, green lemon, sugar, ice, lemonade (12cl) 7 €

FROM AVEYRON

BEER 25 cl 33 cl 50 cl

Aubrac 5° amber (draft) - Brasserie d'Olt 4,5 € 6 € 8 €

Sabètz Que Lèu 7° blond (draft) - Brasserie d'Olt 4,5 € 6 € 8 €

La Muze blond, white, amber or IPA
(bottle) - Castelnau Pegayrol - 6 € -

APPETIZERS & DIGESTIVES

Kir fruit cream blackberry, blackcurrant, raspberry, chestnut - Marius Bonal (Onet le Château) (8cl) 4 €

Royal kir - fruit cream and champagne - Marius Bonal (8cl) 8 €

Pastis « Le Bleu » - Marius Bonal (2cl) 5 €

Gentiane - Domaine Laurens (6cl) 5 €

Red Ratafia - Domaine Laurens (6cl) 5 €

Aubrac tea - Domaine Laurens (6cl) 5 €

Mandra Gin - Domaine Laurens (6cl) 8 €

Handcrafted chestnut, mint or lemon liqueur - Potions d'Oc (6cl) 6 €

Pear or wild plum brandy - Domaine Laurens (4cl) 8 €

WITHOUT ALCOHOL

Homemade lemonade elderberry, blueberry or nature-lemon - La Tempière (25cl) 5 €

Homemade Cola from templiers - La Tempière (25cl) 5 €



THE TRADITIONAL

APPETIZERS AND DIGESTIVES

Ricard, 51 (2cl)	3 €
Red ou white Martini (6cl)	4 €
Suze, Salers (6cl)	4 €
White wine muscat « Petits Grains » - <i>Domaine des Montèzes</i> (12cl)	6 €
Champagne glass - brut Premier Cru - <i>Hilaire Leroux family 12°</i> (8cl)	7 €
Mentheuse or Croqueuse or Pulpeuse - <i>Agde</i> (6cl)	6 €
Red Porto (6cl)	4 €
Whisky Four Roses Small Batch, (<i>bourbon</i>) woody, fruity, spicy (4cl)	8 €
Whisky Lagavulin 16 years, very peaty, round, smoky (4cl)	12 €
Brandy Pure Malt Ange, <i>BIO, french, pure, light, airy</i> (4cl)	10 €
Rhum Angostura 7 years, exotic fruits, spicy, grey pepper (4cl)	8 €
Rhum Gino, <i>BIO amber, round and soft</i> (4cl)	8 €
Rhum Diplomatico Reserva Exclusiva, <i>supple, caramelised</i> (4cl).	10 €
Cognac Decroix Vieille Reserve XO, <i>brilliant, fine, floral and almond notes</i> (4cl)	10 €
Bailey's (6cl)	5 €
Get 27 (6cl)	6 €

DRAUGHT BEERS

	25 cl	33 cl	50 cl
La GINETTE blonde <i>BIO 4,5°</i>	3,5 €	4,5 €	6,5 €
White Leffe 6,6°	4,5 €	6 €	8 €
Picon beer	4 €	5 €	7 €

WITHOUT ALCOHOL

Vittel or San Pellegrino (50cl)	4 €
Vittel or San Pellegrino (1L)	5 €
Coca, Coca Zero, Fuze Tea, Orangina or Perrier (33cl).	3,9 €
Jus de Rêve <i>BIO pineapple, apple, apricot, orange or tomato</i> (25cl)	4,9 €
Syrup violet, orgeat, grenadine, strawberry, mint, <i>blackcurrant, peach or lemon</i> (25cl)	2 €
Diabolo (25cl).	3 €

HOT DRINKS

Espresso coffee	2 €
Double espresso	2,9 €
Local herbal teas <i>benevolent, greedy, sweet, lazy, dreamy, brave</i>	2,9 €
Tea <i>green mint, lemon</i>	2,9 €
Coffee or Viennese chocolate	3,9 €



TO SHARE

★ **New**

🌿 **Vegetarian dishes**

Traditional delicatessen board

Homemade smoked duck breast and homemade fricandeau, sausage, local ham 15 €

Mixed board

Homemade smoked duck breast and fricandeau, dry sausage, country ham, Roquefort cheese, ewe's tomme, pérail. 19,5 €

Traditional Farçous* x6. 6,5 €

🌿 Breaded Aligot Cromesquis x6 6,5 €

Mescladis (farçous x3 and cromesquis x3) 6,5 €

*Farçous : thick crepes with herbs, green chard and ventrèche, topped with whatever our grannies fancy !

MEALS SALADS

The Smoked Cocotte

Salad, shredded smoked chicken, herb cream, Rodez shavings, onion confit, egg, focaccia. 16,9 €

The Aveyronnaise

Salad, Vernières Roquefort, walnut oil, country ham, farçous, walnut. . . 16,9 €

The Périgourdine

Salad, medallion of foie gras, toasted bread with onion compote, pear in syrup, cooked smoked duck breast 16,9 €

ENTRANCES

Soft-boiled eggs egg XL from Benji & Cathy's farm, truffled butter, parsley mouillettes and toasted ventrèche. 6 €

★ 🌿 Asparagus vinaigrette and lemon sheep's milk cheese with beet coulis 6 €

Focaccia Roquefort onions, country ham, diced Roquefort, hazelnut oil, Roquefort cream 7,5 €

★ Larzac lentil soup
cream infused with bay leaf and bacon, lentil chips and croutons 7,5 €

Tartine Périgourdine toasted bread, cooked smoked duck breast, medallion of foie gras, onion compote, fig jam, pickles, salad bush. . . . 8,5 €

The list of allergens is available on request



A GRANDMOTHER'S LOVE

TODAY, IN OUR KITCHENS

utensils clatter in his honour.

Butter is frying, dishes are simmering and timers are ticking.

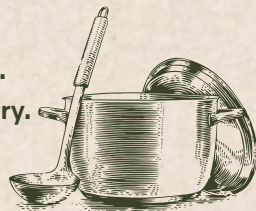
Seasonal vegetables always take pride of place in the pantry.

A return to simplicity, to local cuisine.

Our products are good and their quality is undisputed :

Aubrac beef, Roquefort, Laguiole, Larzac lamb...

Our cuisine is an institution handed down from generation to generation.



HOMEMADE AVEYRON

Coufidou, Aligot, Farçous...

We haven't even sat down to eat yet and it already smells like Aveyron at Léonie's.

The dishes are served just like at home.

Here we cook like we talk. Simple and straightforward.

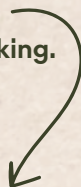
You never leave hungry and always with a full heart.

The small producers, the fresh products and the local sourcing, all that, it's not a show-off. And, of course, our meat is of French origin.

It's the common sense of our grandmothers. We call it Responsible Cooking.

Léonie, it's

the Aveyron family spirit



OUR PRODUCERS AND BREEDERS ON THE LOCAL SOURCING

Lamb from Aveyron - family Gérard
Gaec de Saint Louis at Belmont-sur-Rance

Lamb from Aveyron - family Crouzet
Gaec des Clapouses at Campagnac

Beef Aubrac breed - family Majorel
Gaec Fleurs des Causses at Pierrefiche-d'Olt

Eggs - Benji & Cathy
Benji & Cathy's farm at St Affrique

Organic lentils - Brun Brothers
Gaec des Liquisses à Nant





CURRENTLY AT LÉONIE'S...



Throughout April :

1 TOUPINE MENU

PURCHASED

=

1 € DONATED TO

JONA AIGOUY



Léonie supports Millavian javelin thrower Jona Aigouy in her dream of going all the way to the Paris 2024 Olympic Games !

 @leonie.millau

 @leonie.restaurant





DISHES

All our meats are
French in origin

Piece of beef Aubrac breed on the local circuit See slate

Piece of Aveyron lamb with garlic juice 21,5 €
Glass suggestion : Les Capitelles, AOP Terrasses du Larzac 7 € (red)

Grilled sausage and Aubrac Aligot (truffled supplement + 1€). 17,5 €
Glass suggestion : AOP Marcillac, Domaine de Laurens 5 € (red)

Quail larded with ventrèche on juniper toast 17,9 €
Glass suggestion : Une et mille nuit, AOC Saint Chinian 7 € (red)

Lamb sweetbreads à la millavoise, sauted potatoes, garlic cream 23 €
Glass suggestion : Une et mille nuit, AOC Saint Chinian 7 € (red)

Coufidou Millavois (Aubrac beef stew) 15,5 €
Glass suggestion : AOC Côtes de Millau, Domaine Cardabelle 4 € (red)

Home-made Laguiole cordon bleu and white ham 16,5 €

★ **Filet of trout meunière, parsley garlic butter and lemon** 18 €
Glass suggestion : Cortes de Baza, IGP Pays d'Hérault 6 € (white)

★ **180g Aubrac breed minced beef,
homemade barbecue sauce and smoked bacon** 13,9 €

★ **White ham coquillettes with summer truffle cheese sauce** 12,5 €

Lasagne with shredded beef Aubrac breed, Rodez, tomato sauce 16,5 €
Glass suggestion : Domaine de Bias, IGP Aveyron 5 € (red)

🌿 **Vegetarian lasagne, spinach, ewe's milk cheese,
mashed butternut, garlic cream** 15,5 €

Goustat of ewe's milk cheese, Aveyron delicatessen, sauted potatoes 18,9 €
Glass suggestion : Gourmandise, AOP Languedoc 6 € (red)

🌿 **Plate of Aubrac Aligot (truffled supplement + 1€)** 10,5 €

Side dishes

All our dishes are served with
sautéed potatoes with parsley,
smoked vegetable purée and
fresh vegetables.

- Aligot +4 €
- Truffled Aligot + 5 €

Homemade sauces

- Roquefort
- Barbecue
- Butler's butter
- Pepper
- Garlic cream





LÉONIE'S SWEETS

- Caramel egg custard 6 €
- Dark chocolate mousse and chocolate chips 6,5 €
- French toast with vanilla ice cream and salted butter caramel 7,5 €
- Norwegian omelette, vanilla ice cream, Grand Marnie flambé 7,5 €
- Our plate of local cheeses**
*Roqueforts, Laguiole, Pérail, sheep's milk tomme,
 St Nectaire fermier, truffled pavé du Larzac 7,5 € the plate*
- Gourmet coffee** *caramel egg custard, chocolate mousse, pastries 8,5 €*
- Profiterole with chocolate sauce 8,5 €**

Caution : dessert for 2 (or not !)

- ★ **White chocolate pascade*** *french strawberry, chocolate ganache,
 whipped cream, vanilla ice cream, flaked almonds 15 €*

**Pascade : thick savoury or sweet crêpes topped with whatever our grannies fancy !*



ICE CREAMS AND SORBETS

Ice cream : vanilla, coffee, chocolate, rum-raisin, salted butter caramel, chestnut, pistachio

Sorbet : strawberry, lemon, blackcurrant, raspberry, pear

Regional ice cream : ewe's milk ice cream

- 1 scoop 3,5 €
- 2 scoops 6 €
- 3 scoops 7,5 €
- Liège coffee or chocolate 9,5 €**
- White Lady** *vanilla ice cream, chocolate coulis, whipped cream 9,5 €*
- Léonie's cup** *sheep's milk ice cream, vanilla ice cream, spit-roasted cake 9,5 €*
- Cévenole's cup** *vanilla, chestnut, chestnut cream, whipped cream 9,5 €*
- Sergeant's cup** *pear sorbet, pear brandy 9,5 €*



GOULARD MENU- 33 €

• **Tartine périgourdine**
cooked smoked duck breast, foie gras medallion, onion compote, fig jam, salad bush...

• **Soft-boiled eggs from Benji & Cathy's farm** *truffled butter, parsley mouillettes and toasted ventrèche*

• **Focaccia Roquefort**
onions, country ham, diced Roquefort, hazelnut oil, Roquefort cream

—

• **Lamb sweetbreads à la millavoise,** potatoes and garlic cream

• **Beef steak Aubrac breed** and aligot truffled from Aubrac

• **Piece of Aveyron lamb**

• **Fillet of trout meunière,** butter, garlic, parsley and lemon

—

• **Plate of local cheeses +2€**

—

• **Dessert of your choice**

TOUPINE MENU - 25 €

• **Soft-boiled eggs from Benji & Cathy's farm** *truffled butter, parsley mouillettes and toasted ventrèche*

• **Larzac lentil soup** *cream infused with bay leaf and bacon, lentil chips and croutons*

• **Asparagus vinaigrette and lemon** sheep's milk cheese *with beet coullis*

—

• **Grilled sausage and Aubrac aligot**

• **Coufidou Millavois** *(Aubrac beef stew)*

• **Quail larded with ventrèche** on juniper toast

• **Lasagna with shredded beef Aubrac** breed or vegetarian

—

• **Chocolate mousse**

• **Caramel egg custard**

• **Choice of 1 or 2 scoops of ice cream**

Gourmet coffee + 2,8 €

MENU OF THE DAY

Excluding weekends and public holidays and lunchtimes only

Starter + dish of the day + dessert of the day 17,5 €

Starter + dish of the day OR dish of the day + dessert of the day . . . 15,5 €

Dish of the day 13,5 €

PITCHOU MENU - 8,9 € (up to 8 years)

Mini Aligot or Coquillettes ham

—

Scoop of barbabapa ice cream or skewer of strawberry with chocolate sauce

—

Diabolo or syrup



WINE CELLAR

All our wines are available for sale at **cellar prices** (the price at the estate) in our boutique. **1 box of wine purchased = 1 bottle offered at the table !**

● Red

● Rosé

● White

Glass
14cl

Bottle
75cl

AVEYRON

●●	AOP Marcillac, Domaine de Laurens <i>Fer Servadou - 14° Tangy, fruity notes (red)</i> <i>Fer Servadou - 14° Ample, fruity and light (rosé)</i>	5 €	19 €
●	AOC Côtes de Millau, Domaine Cardabelle <i>Gamay, Syrah - 12,5° Light and fruity</i>	4 €	18 €
●●	IGP Aveyron, Domaine de Bias <i>Pinot noir - 13° Light (red)</i> <i>Roussanne, Chardonnay - 13° Hazelnut with honeyed accents (white)</i>	5 €	19 €

LANGUEDOC

●	Le Rosé, AOP Languedoc, Domaine Mas du Pountil <i>Grenache, Mourvèdre, Cinsault</i> <i>13° roundness and freshness on the palate</i>	5 €	19 €
●	Gourmandise, AOP Languedoc <i>Domaine Mas du Pountil - Mourvèdre, Cinsault, Grenache, Syrah, Carignan</i> <i>13,5° A fruity blackcurrant cuvée</i>	6 €	20 €
●	Trescol, AOP Languedoc, Domaine de l'Aster <i>Carignan, Grenache noir, Cinsault, Syrah</i> <i>13,5° Aromas of black fruit and liquorice</i>	5 €	19 €
●	Une et mille nuit, AOC Saint Chinian <i>Domaine Canet Valette - Grenache, Syrah, Carignan, Mourvèdre, 14° Powerful aromas of black fruit and Garrigue</i>	7 €	28 €
●	Chardonnay, Pays d'Oc <i>Domaine La Combe St Paul - 100% Chardonnay</i> <i>13° With notes of acacia, pear and verbena</i>	6 €	21 €
●	Cortes de Baza, IGP Pays d'Hérault, Mas Frigoulet <i>100% Sauvignon - 12,5° notes of exotic fruit</i>	6 €	21 €



	Glass 14cl	Bottle 75cl	Bottle 50cl
● Réserve, AOP Terrasses du Larzac Le Clos Riviéral - Syrah, Grenache, Carignan <i>14° Velvety structure, lovely freshness with a hint of brioche</i>	-	32 €	-
● Les Capitelles, AOP Terrasses du Larzac Domaine de Jordy - Grenache, Syrah, Cinsault <i>13,5° Full, smoky palate with silky tannins</i>	7 €	25 €	-
● Cuvée Traditions, AOC Languedoc Pic St Loup Domaine Château des Mouchères <i>Syrah, Grenache - 13,5° red fruit aromas on the nose</i>	-	25 €	19 €
● Vin d'Ici, AOP Faugères, Domaine d'Epidelle Carignan, Grenache, Syrah, Mourvèdre et Cinsault <i>- 13,5° intense nose of figs and violets</i>	-	23 €	17 €
● Viognier, IGP Pays d'Oc Domaine de Paul Mas - Viognier - 13,5° dried fruit, <i>white flower, and a touch of vanilla and honey</i>	6 €	20,5 €	-
● Muscat « Petits Grains », Pays d'Hérault Domaine des Montèzes - 100% Muscat Petits Grains <i>11,5° honeyed, floral notes</i>	6 €	20,5 €	-

Champagne brut Premier Cru
Famille Hilaire Leroux 12°

7 € (8cl)

59 €

-





HOW TO SPEAK AVEYRONNAIS :

*T'ouvres ou fermes la lumière,
tu ne glandes pas mais tu sanes,
tu ne fermes pas la porte à clé mais tu la claves,
tu n'es pas surpris mais espanté,
tu ne fais pas d'exploits mais des espets,
tu ne lances pas un objet mais tu l'escampes,
on ne te fait pas chier mais on te fait cagner,
tu ne cries pas mais tu brames,
tu ne t'étouffes pas mais tu t'engailloustes,
tu ne fermes pas le portail mais la clède ou le portanel,
tu bois du marcillac et quand y en a plus c'est la sécade,
ça ne colle pas mais ça pègue,
tu ne t'endors pas mais tu cutes / tu cluques / t'assuques / t'ensuques,
tu ne someilles pas mais tu cabèques,
tu ne tombes pas sur les fesses mais tu t'aquiouilles,
tu fais la cuisine dans une toupine et non dans une marmite,
tu ne marches pas dans les flaques mais azagues,
tu dis "macarel", "boudiou" ou "miladiou", "diou medane"
quand tu cuisines ça ne crame pas mais ça rabine,
tu n'utilises pas un chiffon mais un pétas,
tu ne t'accroupis pas mais tu te mets à coucoulou,
tu dis tchimper et pas tremper,
tu dis a biste de nas et pas à peu prés,
tu ne fais pas un mélange mais un mescladis,
tu ne te fais pas engueuler mais tu te prends une raballée,
tu ne râles pas mais tu roumègues,
après un bon repas de famille tu es couffle,
dès que je suis à coucoulou je capège,
on s'étouffe pas mais on s'estragouille,
tu dis atche ! et pas regarde !
tu vas pas ronger les os de la viande, tu vas les rousiguer*