



The Léonie's homemade 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 !



A GRANDMOTHER'S LOVE

TODAY, IN OUR KITCHENS

utensils clatter in his honour.

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

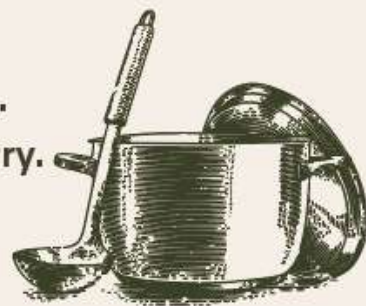
Seasonal vegetables always take pride of place in the pantry.

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



TIME FOR A DRINK

● *Homemade*

● *From Aveyron*

APPETIZERS

● Walnut wine 17° Summer 2022 (8cl)	5 €
● Quince wine 17° Autumn 2023 (8cl)	5 €
● Uncle Éric's guignolet 17° Summer 2023 (8cl)	5 €
● Kir fruit cream blackberry, blackcurrant, raspberry, chestnut - Marius Bonal (Onet le Château) (8cl)	4 €
● Royal kir - fruit cream and champagne - Marius Bonal (Onet le Château) (8cl)	8 €
● Pastis - La Ferme des Homs (2cl)	5 €
● Red Ratafia - Domaine Laurens (6cl)	5 €
● Aubrac tea - Domaine Laurens (6cl)	5 €
● Gentian liqueur Gachania - Sébastien Gaches 16° (6cl)	6 €
● Gentian liqueur Racine G- Sébastien Gaches 32°(6cl)	7 €
● Traditional chestnut, mint or lemon liqueur - Potions d'Oc (6cl)	6 €
● Pear or wild plum brandy - Domaine Laurens (4cl)	8 €
Ricard, 51 (2cl)	3 €
Red or white Martini (6cl)	4 €
Suze, Salers (6cl)	4 €
Champagne glass brut Premier Cru - Hilaire Leroux family 12° (8cl)	7 €
Red Porto (6cl)	4 €

DIGESTIVES

Bailey's (6cl)	5 €
● Get 27 (6cl)	6 €
● Potions d'Oc - lemon, mint, chestnut (6cl)	6 €
● Gin des Causses - La Ferme des Homs (4cl)	8 €
Whisky Four Roses Small Batch, (bourbon) woody, fruity, spicy (4cl)	8 €
Whisky Lagavulin 16 years, very peaty, round, smoky (4cl)	12 €
Brandy Pure Malt Ange, french, pure, light, airy (4cl)	10 €
Rum Angostura 7 years, exotic fruits, spicy, grey pepper (4cl)	8 €
Rum Gino, amber, round and soft (4cl)	8 €
Rum Diplomatico Reserva Exclusiva, supple, caramelised (4cl)	10 €
● Honey cinnamon rum (4cl)	5 €
Cognac XO ABK6 40° (4cl)	10 €

BEERS

	25 cl	33 cl	50 cl
● Aubrac 5° blonde (draft) - Brasserie d'Olt	3,5 €	4,5 €	6,5 €
● Aubrac 5° amber (draft) - Brasserie d'Olt	4,5 €	6 €	8 €
● Aubrac 6,2° IPA (draft) - Brasserie d'Olt	4,5 €	6 €	8 €
● Sabètz Que Lèu 7° blonde (draft) - Brasserie d'Olt	4,5 €	6 €	8 €
● La Muze 6,5° blonde, white, amber or IPA (bottle) - Castelnau Pegayrol	-	6 €	-
Picon beer or monaco (draft)	4 €	5 €	7 €

COCKTAILS

- **Le Punch'o d'Agast** *homemade punch (20cl)* 7 €
- **Le Mojito** *White rum, mint, sugar, green lime, Perrier (12cl)* 9 €
- **Apérol Spritz** *apérol, proseco, perrier (20cl)*. 9 €
- **Léonie** *quince wine, apple juice, champagne, egg white (20cl)*. 10 €
- **L'Amuzette** *Muze amber beer, rum, cointreau, coffee liqueur, crushed ice (36cl)* 10 €
- **Gin Tonic** *Gin des Causses from La ferme des Homs, lemon, tonic (20cl)* 10 €
- **Gentiane Tonic** *Gentian liqueur (Sébastien Gaches), tonic, green lime (20cl)* 9 €

WITHOUT ALCOHOL

- **Virgin Mojito** *Mint, green lemon, sugar, ice, lemonade (12cl)* 7 €
- **Mocktails of fruits**
pineapple juice, passion fruit juice, lemon juice, grenadine syrup 7 €
- **Homemade limonade** *elderberry, blueberry or plain lemon - La Templière (25cl)* 5 €
- **Cola artisanal des templiers - La Templière (25cl)**. 5 €
- Vittel or San Pellegrino (50cl)** 4 €
- Vittel or San Pellegrino (1L)** 5 €
- Coca, Coca Zéro, Fuze Tea, Orangina or Perrier (33cl)** 3,9 €
- Jus de Rêve BIO** *pineapple, apple, apricot, orange or tomato (25cl)* 4,9 €
- Syrup violet, orgeat, grenadine, strawberry, mint, blackcurrant, peach or lemon (25cl)**. 2 €
- Diabolo (25cl)** 3 €

TASTOUS TO SHARE

Delicatessen board

Home-made smoked duck breast and fricandeau, sausage, local ham 15 €

🌿 Cheese board

Roqueforts, Laguiole, Pérail, sheep's milk tomme, St Nectaire farmhouse, truffled cheese 15 €

Couffle board

Farçous, bite-sized breaded aligot, fougasse, onion compote, home-made smoked duck breast, foie gras and selection of cheeses. 19,5 €

Mixed board

Home-made smoked duck breast and fricandeau, dry sausage, local ham, Roquefort cheese, ewe's milk tomme, Laguiole 19,5 €

🌿 Gourmet goustal

Warm ewe's milk goustal with honey, walnuts and Provence herbs 19,5 €

MEALS SALADS

4 € supplement for 4 bite-sized breaded aligot on salad



The Aveyronnaise

Salad, Roquefort Vernières, walnut oil, local ham, farçous, walnuts 15,9 €

Périgourdine

Salad, home-smoked duck breast, foie gras,
toasted bread with onion compote, fig jam, pear in syrup, salad 17,9 €

Pascade terroir

Old Rodez pascade, salad, fougasse, beef gratons,
grated Rodez cheese and farçous 16,9 €

ENTRANCES

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

 **Roquefort mousse leek confit**
beet coulis and walnut potato chips. 6,9 €

 **Soup of Larzac lentils**
cream infused with bay leaf and bacon, lentil chips and croutons. 7,5 €

Perigord toast home-smoked duck breast, foie gras,
toasted bread, onion compote, fig jam, salad 9,9 €

DISHES

Piece of beef Aubrac breed on the local circuit	See slate
Piece of Aveyron lamb with garlic juice	21,5 €
<i>Glass suggestion : 78 (66+12), Domaine Odysée 7 € (red)</i>	
Grilled sausage and Aubrac aligot	17,5 €
<i>Glass suggestion : AOP Marcillac, Domaine de Laurens 5 € (red)</i>	
Beef sausage with cep sauce	13,5 €
Coufidou Millavois Aubrac beef stew, cooked with pig's trotters.	16,5 €
<i>Glass suggestion : Calibre 12, Domaine Montrozier 5 € (red)</i>	
Duck confit with parsley-flavoured roast potatoes	19 €
<i>Glass suggestion : Une et mille nuit, Domaine Canet Valette 7 € (red)</i>	
Home-made Laguiole cheese and white ham « cordon bleu »	16,5 €
Fillet of trout, ventrèche and almonds, butler's butter	19 €
<i>Glass suggestion : 78 (66+12), Domaine Odysée 7 € (white)</i>	
Veal head with gribiche sauce and boiled vegetables	16,5 €
Lamb sweetbreads à la millavoise, potatoes in garlic cream sauce. . .	23 €
<i>Glass suggestion : Nègre bœuf, Domaine Ferrussac 7 € (red)</i>	
Lasagne with shredded beef Aubrac breed, Rodez, tomato sauce, garlic cream	16,5 €
<i>Glass suggestion : Domaine de Bias, IGP Aveyron 5 € (red)</i>	
Goustat of ewe's milk cheese, Aveyron delicatessen, sauted potatoes	18,9 €
<i>Glass suggestion : Gourmandise, AOP Languedoc 6 € (red)</i>	
 Vegetable cannelloni with goat's cheese pavé of Fromabon goat's cheese	15,5 €
<i>Glass suggestion : Jardin des dames, AOP Jurançon 6 € (white)</i>	
 Plate of Aubrac Aligot (classic, summer truffle or pumpkin).	12,5 €

Side dishes

All our dishes are served with sliced potatoes and parsley, and smoked seasonal vegetable purée.

- Aligot +4 €
- Truffled aligot + 5 €
- Aligot with pumpkin + 5 €



Homemade sauces

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

All our meats are French in origin

LÉONIE'S SWEETS

Caramel egg custard	6 €
Dark chocolate mousse <i>and chocolate chips</i>	6,5 €
Fouace of Campagnac with French toast, <i>vanilla ice cream and salted butter caramel</i>	7,5 €
Norwegian omelette, <i>vanilla ice cream, Grand Marnie flambé</i>	10 €
Large profiterole with chocolate sauce	10 €
Dessert of the moment	7 €
Tiramisu with spit-roasted cake	7,5 €
Cheese platter <i>choose 4 pieces from our cheese board</i>	8 €
Cheese board <i>Roqueforts, Laguiole, Pérail,</i> <i>sheep's milk tomme, St Nectaire fermier, truffled cheese</i>	15 €
Gourmet coffee <i>caramel egg custard, chocolate mousse, pastries</i>	8,5 €

Caution : dessert for 2 (or not !)

Chestnut Pascade <i>crème de marron, glazed chestnut pieces,</i> <i>vanilla ice cream, whipped cream and blackcurrants</i>	15 €
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HOT DRINKS

Espresso coffee.	2 €
Double espresso	2,9 €
Tea <i>green, mint, lemon</i>	2,9 €
Infusion <i>verbena, lime blossom, mint</i>	2,9 €
Coffee or Viennese chocolate.	3,9 €

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, fouace
Chantilly supplement +0,5 €

1 scoop.	3,5 €	2 scoops	6 €	3 scoops.	7,5 €
Liège coffee or chocolate					9,5 €
White Lady <i>vanilla ice cream, chocolate coulis, whipped cream</i>					9,5 €
Léonie's cup <i>sheep's milk ice cream, vanilla ice cream, spit-roasted cake, caramel</i>					9,5 €
Cévenole's cup <i>vanilla, chestnut, chestnut cream, whipped cream</i>					9,5 €
Sergeant's cup <i>pear sorbet, pear brandy</i>					9,5 €
Fouace's cup <i>fouace ice cream, salted butter caramel,</i> <i>whipped cream and a real piece of fouace from Campagnac</i>					10,5 €

GOULARD MENU - 35 €

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

• Perigord toast home-smoked duck breast, foie gras, toasted bread, onion compote, fig jam, salad

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• Beef steak Aubrac breed and choice of aligot from Aubrac

• Piece of Aveyron lamb

• Low-cooked pike-perch fillet with autumn vegetables

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• Plate of local cheeses +2€

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• Dessert of your choice

TOUPINE MENU - 25 €

• Local salad salad, focaccia with beef graton, Rodez cheese and farçous

• Soup of Larzac lentils cream infused with bay leaf and bacon, lentil chips and croutons

• Roquefort mousse leek confit beet coulis and walnut potato chips

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• Grilled sausage and Aubrac aligot

• Coufidou Millavois (Aubrac beef stew)

• Lasagna with shredded beef Aubrac breed

—

• Chocolate mousse

• Caramel egg custard

• Choice of 1 or 2 scoops of ice cream

• Plate of 3 cheeses

Gourmet coffee + 3,9 €

SLATE OF THE DAY - 16,9 €

Gourmet coffee +3,9 €

Excluding weekends and public holidays and lunchtimes only

PITCHOU MENU - 8,9 € (up to 8 years)

Mini sausage aligot or mini lasagne with shredded beef

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Ice cream scoop or mini chocolate mousse

—

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** 5 € 19 €
Fer Servadou - 14° Tangy, fruity notes (red)
Fer Servadou - 14° Ample, fruity and light (rosé)
- **IGP Aveyron, Domaine de Bias** 5 € 19 €
Pinot noir - 13° Light (red)
- **Santat, IGP Aveyron** - 22 €
Fer servadou - 11,5° light and fruity, with smooth tannins
- **Calibre 12, IGP Aveyron, Domaine Montrozier** 5 € 24 €
Syrah, Gamay, Fer servadou - 13° greedy, violet nose
- **Why not, IGP Aveyron, Domaine Montrozier** - 28 €
Négrette, Duras, Gamay, Fer servadou
13° notes of blackcurrant, redcurrant and raspberry
- **Montrozier, AOP Côtes de Millau, Domaine Montrozier** - 30 €
Cabernet-Sauvignon, Syrah, Gamay
13,5° roundness, strong spicy notes
- **78 (66+12), Vin de France - Domaine Odysée** 7 € 27 €
Fer servadou, grenache noir - 13,5° Character, fruity (red)
Chenin, Macabeu - 12° Elegant, pear notes (white)

- **Cuvée Léonie, Vin de Pays d'Oc** - 19,5 €
Domaine Mas Frigoulet - Carignan
13,5° Blackcurrant-flavored cuvee

LANGUEDOC

- **Nègre bœuf AOP Terrasses du Larzac, Domaine Ferrussac** 7 € 35 €
Syrah grenache cinsault 13,5°
Candied cinnamon and blackcurrant nose
- **Gourmandise, AOP Languedoc** 6 € 20 €
Domaine Mas du Pountil - Mourvèdre, Cinsault,
Grenache, Syrah, Carignan
13,5° A fruity blackcurrant cuvée
- **Une et mille nuit, AOC Saint Chinian** 7 € 28 €
Domaine Canet Valette - Grenache, Syrah,
Carignan, Mourvèdre, 14° Powerful aromas
of black fruit and Garrigue



Glass 14cl Bottle 75cl Bottle 50cl

- **Chardonnay, Pays d'Oc**
Domaine La Combe St Paul - 100% Chardonnay
13° With notes of acacia, pear and verbena
6 € 21 €
- **Cortes de Baza, IGP Pays d'Hérault, Mas Frigoulet**
100% Sauvignon - 12,5° notes of exotic fruit
6 € 21 € -
- **Jardin des dames, AOP Jurançon, Domaine Bordenave, Petit manseng, Gros manseng**
13°C exotic fruit and acacia flower
6€ 22€ -
- **Cuvée Traditions, AOC Languedoc Pic St Loup**
Domaine Château des Mouchères
Syrah, Grenache - 13,5° red fruit aromas on the nose
- 25 € 19 €
- **Vin d'Ici, AOP Faugères, Domaine d'Epidelle**
Carignan, Grenache, Syrah, Mourvèdre et Cinsault
- 13,5° intense nose of figs and violets
- 23 € 17 €
- **Viognier, IGP Pays d'Oc**
Domaine de Paul Mas - Viognier - 13,5° dried fruit, white flower, and a touch of vanilla and honey
6 € 20,5 € -

Champagne brut Premier Cru 7 € (8cl) 59 € -
Famille Hilaire Leroux 12°



You can also discover our wine list of other regions... (Rhône Valley, Bordeaux, South-West, Burgundy and Provence)

