



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 !



OUR LOCAL PRODUCERS / BREEDERS



Beef from Aubrac - *Majorel family, Gaec Fleurs des Causses at Pierrefiche-d'Olt*

Trout - *Lecussan family, Mas de Pommiers at Nant*

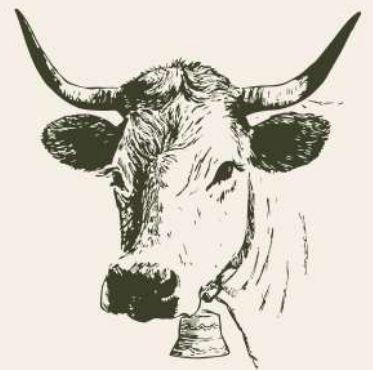
Lamb from Aveyron - *Gérard family, Gaec de Saint Louis at Belmont-sur-Rance*

Lamb from Aveyron - *Crouzet family, Gaec des Clapouses at Campagnac*

Blond pea « La Perle du Larzac » - *Frères Brun, Gaec des Liquisses at Nant*

Eggs - *Benji & Cathy's farm at Fondamente*

Biovezou pasta - *Biovezou mill at Pont-de-Salars*



Our cheeses !

Fromabon at *La Cavalerie*

Fromagerie des Artisous at *La Cavalerie*

Fromagerie des Cabasses, *Dombre family at Verrières*

Les Bergers du Larzac at *La Cavalerie*

Winegrowers : *Montrozier, Coultades du Coustoubi, Bias, Laurens ...*

Aubrac beer - *Brasserie d'Olt in the Vallée du Lot*

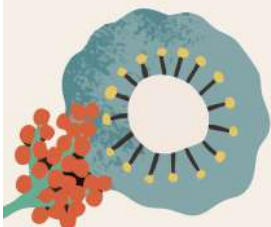
La Muze beer - *Brasserie de la Muze in Castelnau-Pégayrols*

Potions d'Oc - *Gayral distillery at Pont-de-Salars*

Gentian liqueur - *Sébastien Gaches, in collaboration with Potions d'Oc*

Gin des Causses, Pastis - *Fermes des Homs at Nant*





TIME FOR A DRINK

● *Homemade*

● *From Aveyron*

APPETIZERS

● Walnut wine 17° Summer 2022 (8cl)	5 €
● Quince wine 17° Autumn 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 €
Jupiler without alcohol 0° (bottle)	3,9 €	-	-

COCKTAILS

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

WITHOUT ALCOHOL

● Virgin Mojito <i>Mint, green lemon, sugar, ice, lemonade (12cl)</i>	7 €
● Mocktails of fruits	7 €
● Homemade limonade <i>elderberry, blueberry or plain lemon - La Templière (25cl)</i>	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 <i>pineapple, apple, apricot, orange or tomato (25cl)</i>	4,9 €
Syrup <i>violet, orgeat, grenadine, strawberry, mint, blackcurrant, peach or lemon (25cl)</i>	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 €



little pleasure

MEALS SALADS

4 bite-sized breaded aligot on salad (4 € supplement)



The Aveyronnaise

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

Périgourdine

Salad, foie gras and home-smoked duck breast, 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 €

GOULARD MENU - 35 €

Choice from the menu : Starter + Dish + Dessert

Choice of 3 cheeses on the platter +2 €



STARTERS

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

Asparagus, gribiche sauce and savoury crumble. 7 €

Spring pâté en croûte with light filling and crunchy vegetables : carrots, broad beans, celery 6,9 €

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

Frogs' legs with parsley and garlic cream 9,9 €

Vegetarian dishes

The list of allergens is available on request



DISHES

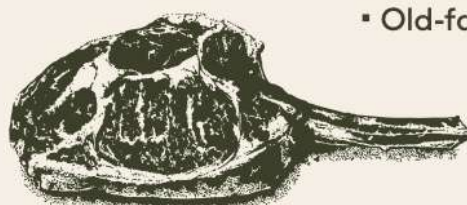


Piece of beef Aubrac breed <i>locally produced</i>	See slate
Piece of Aveyron lamb with garlic juice	21,5 €
<i>Glass suggestion : 78 (66+12), Domaine Odysée 7 € (red)</i>	
Grilled sausage and Aubrac aligot	17,5 €
<i>Glass suggestion : AOP Marcillac, Domaine de Laurens 5 € (red)</i>	
Beef sausage with old-fashioned mustard 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>	
Home-made Laguiole cheese and white ham « cordon bleu »	16,5 €
Whole trout, ventrèche and butter meunière	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, old Rodez, tomato sauce, garlic cream	16,5 €
<i>Glass suggestion : Domaine de Bias, IGP Aveyron 5 € (red)</i>	
Pork coustellous served with lentils and peas from the GAEC des Liquisses	
<i>Glass suggestion : 78 (66+12), Domaine Odysée 7 € (white)</i> 17 €	
Biovezou tortiglioni pasta with buckwheat, old Rodez cream and cherry tomato confit	13,5 €
<i>Glass suggestion : Trescol, Domaine de l'Aster 5 € (red)</i>	
Goustal of ewe's milk cheese, Aveyron delicatessen, sauted potatoes	18,9 €
<i>Glass suggestion : Gourmandise, AOP Languedoc 6 € (red)</i>	
Plate of Aubrac Aligot (classic or summer truffle)	12,5 €

Side dishes

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

- Aligot +4 €
- Truffled aligot + 5 €



Homemade sauces

- Roquefort
- Pepper
- Old-fashioned mustard

All our meats are French in origin

TOUPINE MENU - 25 €

- Soft-boiled egg XL from Benji & Cathy's farm, truffled butter, parsley bread and toasted ventrèche
- Asparagus, gribiche sauce and savoury crumble
- Spring pâté en croûte with light filling and crunchy vegetables : carrots, broad beans, celery

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- Grilled sausage and Aubrac aligot
- Lasagna with shredded beef Aubrac breed

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- 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

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Diabolo or syrup



LÉONIE'S SWEETS



Caramel egg custard	6 €
Dark chocolate mousse and chocolate chips	6,5 €
Fouace of Campagnac with French toast, <i>vanilla ice cream and salted butter caramel</i>	7,5 €
Norwegian omelette, vanilla ice cream, Grand Marnie flambé	10 €
Large profiterole with chocolate sauce	10 €
Dessert of the moment	7 €
Grandma's dessert <i>whipped cream, strawberries and spit-roasted cake.</i>	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 !)

Strawberry pascade <i>with whipped cream, strawberry ice cream,</i> <i>strawberries and white chocolate ganache</i>	15 €
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HOT DRINKS

Espresso coffee.	2 €
Double espresso	2,9 €
Tea green, mint, lemon	2,9 €
Infusion verbena, lime blossom mint	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 €

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
50cl

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 €	15 €	19 €
●	IGP Aveyron, Domaine de Bias <i>Pinot noir - 13° Light (red)</i>	5 €	-	19 €
●	Santat, IGP Aveyron <i>Fer servadou - 11,5° light and fruity, with smooth tannins</i>	-	-	22 €
●	Calibre 12, IGP Aveyron, Domaine Montrozier <i>Syrah, Gamay, Fer servadou - 13° greedy, violet nose</i>	5 €	-	24 €
●	Why not, IGP Aveyron, Domaine Montrozier <i>Négrette, Duras, Gamay, Fer servadou</i> <i>13° notes of blackcurrant, redcurrant and raspberry</i>	-	-	28 €
●	Montrozier, AOP Côtes de Millau, Domaine Montrozier <i>Cabernet-Sauvignon, Syrah, Gamay</i> <i>13,5° roundness, strong spicy notes</i>	-	-	30 €
●●	78 (66+12), Vin de France - Domaine Odysée <i>Fer servadou, grenache noir - 13,5° Character, fruity (red)</i> <i>Chenin, Macabeu - 12° Elegant, pear notes (white)</i>	7 €	-	27 €

●	Cuvée Léonie, Vin de Pays d'Oc Domaine Mas Frigoulet - Carignan <i>13,5° Blackcurrant-flavored cuvee</i>	-	-	19,5 €
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LANGUEDOC

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

	Glass 14cl	Bottle 50cl	Bottle 75cl
● Chardonnay, Pays d'Oc Domaine La Combe St Paul - 100% Chardonnay <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 €
● Jardin des dames, AOP Jurançon, Domaine Bordenave, <i>Petit manseng, Gros manseng</i> <i>13°C exotic fruit and acacia flower</i>	6€	-	22 €
● Cuvée Traditions, AOC Languedoc Pic St Loup Domaine Château des Mouchères <i>Syrah, Grenache - 13,5° red fruit aromas on the nose</i>	-	19 €	25 €
● Vin d'Ici, AOP Faugères, Domaine d'Epiddle <i>Carignan, Grenache, Syrah, Mourvèdre et Cinsault</i> <i>- 13,5° intense nose of figs and violets</i>	-	17 €	23 €
● Viognier, IGP Pays d'Oc Domaine de Paul Mas - <i>Viognier - 13,5° dried fruit,</i> <i>white flower, and a touch of vanilla and honey</i>	6 €	-	20,5 €

Champagne brut Premier Cru
Famille Hilaire Leroux 12°

7 € (8cl)

-

59 €



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

