

Le Jardin Romain

Menu

Would you like to start with a cocktail?

Daily Cocktail

8 euros



Menu Jardin Romain (3 courses: starter, main course, dessert)

25 euros

Choose a starter

- Delicatessen plate *from Auvergne with home-made terrin*
- Goat chesse slice of bread *and green asparagus*
- Carpaccio beef
- Auvergnate Salad
(Coated with breadcrumbs Saint-Nectaire gland, Cantal biscuit, walnuts, sundried tomatoes, green salad)
- Salmon Tartar & Avocado
- Saint Necaire Pie

Choose a plate

- Brochette poultry
- Grilled pork *with vegetables*
- Cod it papillotte
- Sandre filet fish *and its cream in Cantal*
- Brochette of gambas *with pineapple and chorizo*

Choose a dessert

- Make your choice in dessert card



Menu Terroir *(2 courses: main course and dessert)*

19,50 euros

Choose a plate

Saint Nectaire Fondue

melted cheese and potatoes with delicatessen plate

Grilled Pork *with vegetables*

Truffade

with fresh tomme cheese and cantal, chips and sprinkled with parsley

Choose a dessert

Make your choice in dessert card



Children Menu*

(Main course, dessert, drink)

11 euros

Choose a plate

St-Nectaire pie

Steak and potatoes

Choose a dessert

Flognarde *(Murat Cornet and fromage frais in the blueberry)*

Ice cream Cup:

choose 2 flavours: vanilla / chocolate / pistachio / coffee

Choose a drink

Coke 33cl. or Fruit Juice or Sirup

* For children under 12



Regional Specialties

Saint-Nectaire Fondue 16 euros
(Melted cheese and potatoes with delicatessen plate)

Truffade 16 euros
(Fresh tomme cheese & Cantal, chips and sprinkled parsley)

Cantal cheese pie 12 euros



Hot dishes

Salers' beef slab of steak 17 euros
Sauce : pepper, bleu cheese or shallot sauce

Veal Brochette marinated in herbs with garlic cream 15 euros

Ombre chevalier steak with Crawfishes sauces 19 euros

Cold dishes (XL size)

Auvergnate Salad 13 euros
(Coated with breadcrumbs Saint-Nectaire gland, Cantal biscuit, walnuts, sundried tomatoes, green salad)

Delicatessen plate from Auvergne with home-made terrin 12 euros

Goat chesse slice of bread and green asparagus 14 euros

Carpaccio beef 10 euros



Desserts

- Carpaccio pineapple with toffes orange 7 euros
- Chocolate fondant with its whipped light cream 6 euros
- Nougat frozen with its almond biscuit 7 euros
- Tiramisu in red berries 8 euros
- Café gourmand (*Coffee & samples cake*) 7 euros

Desserts from here

- Plate of 2 Auvergnate cheeses 5 euros
(*Cantal & farmer Saint-Nectaire*)
- Flognarde 7 euros
(*Fruit baked in batter where Pear replaces Cerise*)
- Murat Cornet and fromage frais in the blueberry 6 euros

Ice Cream

- Ice cream cup ou sorbet 6 euros
2 choice flavour : vanilla / chocolate / pistachio / coffee / strawberry /
lime / pear / blueberry
- Extra whipped cream +2 euros



Glass of Wine

White, Rosé or Red Auvergnate wine (12,5 cl) 4,90 euros

Premium Wine selected by Mercure [Prices - Consult us](#)
(Ask Echansson to more details)

White Wine

	75 cl	37,5 cl
AOC Domaine de Bellevue - St Pourçain 2014	24,00€	16,00€
IGP Mas de Madame Muscat 2014	25,00€	
AOC Côtes d'Auvergne - Pierre Goigoux 2014		15,00€

Rosé Wine

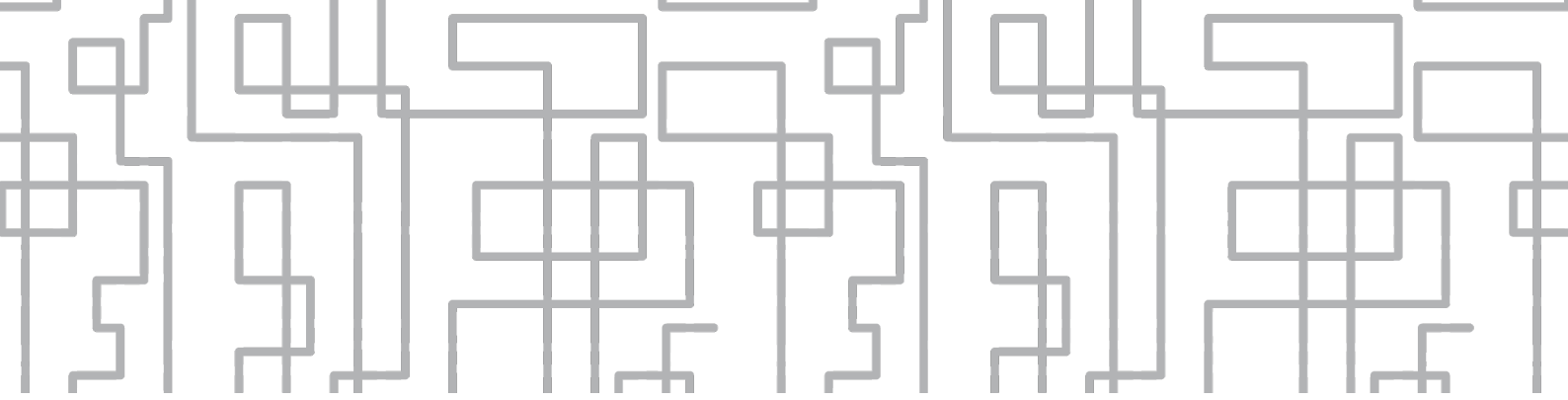
AOC Domaine de Bellevue - St Pourçain 2014	24,00€	16,00€
IGP Domaine Amido - Vin de Pays d'Oc	23,00€	
IGP Gris de Gris Sable de Camargue 2014	25,00€	
IGP Vigne Antique Cinsault Pays d'Oc	21,00€	
AOC Côtes d'Auvergne - Pierre Goigoux 2014	23,00€	15,00€

Red Wine

AOC Domaine de Bellevue - St Pourçain 2014	24,00€	15,00€
ACAC Chateaugay - Côtes d'Auvergne 2014	22,00€	15,00€

AOC (Appellation d'Origine Contrôlée) - IGP (Indicateur Géographique Protégé)
ACAC (Appellation Côtes d'Auvergne Contrôlée)

Net prices - Alcohol abuse is dangerous for health



Champagne

	75 cl	37,5 cl
Laurent Perrier Brut	69,00€	38,00€
Laurent Perrier Millésime 2006	75,00€	
Tsarine Cuvée Premium Brut	56,00€	

Glass of champagne 8,00 euros

Did you know that you can also drink your champagne
in the Jacuzzi-Hammam private area?

Champagne + Privatisation

Bottle (20 cl.) + 30 min of Jacuzzi-Hammam privatisation

42,00 euros
(for 2 people)