

LE CHEVERNY

DEPUIS 1986

WE ARE OPEN FROM TUESDAY TO FRIDAY, SATURDAY EVENING AND SUNDAY LUNCHTIME
LUNCH IS SERVED FROM 12AM TO 2PM AND DINNER FROM 7.30PM TO 10PM.

RESTAURANT ET CATERING SERVICE

THE RESTAURANT MENU IS INSPIRED BY OUR REGION, THE LIMOUSIN, HEART OF THE NOUVELLE AQUITAINE. WE RESEARCH PERMANENTLY FOR THE BALANCE BETWEEN COMPLIMENTARY AND CONTRASTING FLAVOURS, REGIONAL PRODUCTS AND CREATIVITY.

CATCH UP ON ALL OUR CURRENT EVENTS ON
LECHEVERNY.FR OR ON **THE FACEBOOK OF THE RESTAURANT**



CHILDREN'S MENU

(FOR CHILDREN UNDER 10 YEARS)



MENU AT 11,50 € STARTER - MAIN COURSE OR MAIN COURSE - DESSERT

MENU AT 15,50 € STARTER - MAIN COURSE - DESSERT

CHOICE OF STARTERS :

Marinated salmon cooked on one side, red cabbage in French dressing, ginger, mertensia maritima leaves.

The Chef's terrine served with salad tossed in olive oil.

CHOICE OF MAIN COURSE :

Fillet of sea bream, apricot and rosemary juice, declination of artichokes, tomato polenta.

Thick steak of milk-fed farm veal, green peas in veal juice dressing, glazed carrots, onion crisps.

CHOICE OF DESSERT :

Raspberry and chocolat entremet, raspberry sorbet.

The chef's ice cream served with whipped cream (2 scoops).

DRINKS WITH ALCOHOL

- Prix net TTC TVA à 20% -

HOUSE COCKTAILS : PLEASE CONSULT OUR WAITERS

MAISON TURIN LIMOGES - SINCE 1987

Pastis Kaolin, Blanc Limousin 45% (2 cL)	6,50 €
Gentiane, Limousin 16% (4 cL)	8,50 €
GROG, rum, honey, lemon and thyme 33% (4 cL)	10,00 €
BOG Unchillfiltered Whisky, Limousin 40% (4 cL) 3 years	11,00 €
BOG Unchillfiltered Whisky, Limousin 58% (4 cL) 8 years	17,50 €
Vodka Hysteria, Limousin 40% (4 cL)	10,00 €

DISTILLERIE DU CENTRE - MAISON NOUHAUD LIMOGES - SINCE 1789

Green Gauloise 48% (4 cL)	8,00 €	Yellow Gauloise 40% (4 cL)	8,00 €
Fruitier 16% (6 cL)	5,50 €	Feuillardier 18% (6 cL)	5,50 €

KIRS

Champagne Kir (12 cL)	14,00 €	Kir royal with Truffle (12 cL)	14,00 €
Red or white wine Kir (12 cL)	6,50 €	Limousin Kir (12 cL)	6,50 €

APERITIFS

Glass of Champagne 12,5% (12 cL)	12,00 €	Bombay Saphir Gin 40% (4 cL)	8,50 €
Pineau des Charentes 17% (4 cL)	6,50 €	Christian Drouin Gin 42% (4 cL)	12,00 €
Floreffe Draught Beer 7,5% (25 cL)	6,50 €	Porto 10 ans 19% (4 cL)	6,50 €
Martini (red or white) 14% (6 cL)	6,50 €	Campari bit. Milano 25% (6 cL)	6,50 €

SPECIAL WHISKYS (4 cL)

Talisker Scotland 45% 10 years	11,00 €	Bushmills Ireland 40% 10 years	9,00 €
Caol ila Scotland 43% 12 years	9,50 €	Jack Daniel Whisky, USA 40%	8,50 €
Knockando Scotland 43% 12 years	9,50 €	Singleton Scotland 40% 12 years	9,00 €
Cardhu Scotland 40% 12 years	9,50 €	Lagavulin Scotland 43% 16 years	12,00 €
Red Breast Ireland 40% 12 years	11,00 €	The Dalmore Sco.d 43% 18 years	20,00 €
Nikka Japan 51,4%	9,00 €	Blue Label Scotland 40%	28,00 €
Maker's Mark 46 Bourbon, USA 47%	11,00 €	Kavalan Taiwan 40%	11,00 €

NON - ALCOHOLIC DRINKS

- Prix net TTC TVA à 10% -

HOUSE COCKTAILS : PLEASE CONSULT OUR WAITERS

ALAIN MILLIAT FRUIT JUICES (33 cL)

Bergeron apricot nectar	8,00 €		
Mecker raspberry nectar	8,00 €	Red tomato Juice	6,50 €
Alphonso mango nectar	8,00 €	Orange Juice	6,50 €
Perry William nectar	8,00 €	Yellow Tomato Juice	6,50 €

Limousin BIO apple juice (14 cL) 5,50 €

SOFT DRINKS 5,50 €

Coca-Cola (33 cL)

Lemonade (14 cL)

Limousin sparkling apple juice (14 cL)

Schweppes or Schweppes Agrum (14 cL)

Perrier (33 cL)

STILL MINERAL WATER

1,00 L Vittel des Vosges 6,50 €

0,50 L Vittel des Vosges 4,50 €

1,00 L Voss de Norvège 9,00 €

SPARKLING WATER

1,00 L Perrier / San Pellegrino 6,50 €

0,75 L Chateldon du Puy de Dôme 7,00 €

0,50 L Perrier du Gard 4,50 €

1,00 L Voss de Norvège 9,00 €

- Prix net TTC TVA à 10% -

STARTERS

Our own smoked salmon,
of Neuvic caviar (10 grs) and double cream.

32,50 €

Five large prawns flambéed with Jack Daniel's Tennessee Honey Whisky.

19,50 €

Salmon marinated and cooked on one side,
red cabbage in French dressing, ginger, mertensia maritima leaves.

19,50 €

Carpaccio of sea bass and citrus fruits with condiments,
tarama trout and salmon dumpling, hazelnut blinis.

23,50 €

Assortment of cold meats (Chef's selection).

18,50 €

Terrine of duck foie gras and vanilla, jelly and raspberry caramel, pistachio nut
baguette.

19,50 €



Revisited tomato and buffalo milk mozzarella, green tomato sorbet
and black bread.

16,50 €

FISH

Langoustine tails cooked in wok of seasonal vegetables Asian style,
white rice and wasabi sorbet.

24,50 €

Sole meunière cooked whole on the bone, garnish of the moment.

23,50 €

Fillet of sea bream, apricot and rosemary juice,
declination of artichokes, tomato polenta.

22,50 €

VEGETARIAN

Vegan salad (the Chef's selection).

15,50 €

Vegan dish (the Chef's selection).

19,50 €

MEAT

**GARNISH DEPENDING ON THE DAILY MARKET
ALL OUR BEEF MEAT IS OF LIMOUSIN BREED.**

Matured prime rib of Limousine beef for 2 persons (depending on availability).

84,00 €

Sirloin steak of Limousin beef.

23,50 €

Tournedos of filet of Limousin beef.

30,00 €

Entrecote of Limousin beef.

32,00 €

Tournedos of filet of Limousin beef Rossini style

(fried foie gras, soft sliced bread, veal gravy).

34,50 €

Thick steak of milk-fed farm veal, green peas in veal juice dressing,
glazed carrots, onion crisps.

21,00 €

Pan roasted milk-fed farm veal chop,
vegetables of the season and reduced veal juice.

25,50 €

Calf sweetbread with cream and morel mushrooms, seashell shaped pasta with
vegetables and veal juice.

27,50 €

Breast of duck breast with blackcurrant sauce,
declination of aubergines, potato flakes and tomatoes.

22,50 €

MENU GASTRONOME AT 32,00€
AMUSES BOUCHE - STARTER - MAIN COURSE - CHEESE OR DESSERT

CHOICE OF STARTERS :

Salmon marinated and cooked on one side, red cabbage in French dressing, ginger, mertensia martima leaves.

Revisited tomato and buffalo milk mozzarella, green tomato sorbet and black bread.

CHOICE OF MAIN COURSES :

Breast of duck breast with blackcurrant sauce, declination of aubergines, potato flakes and tomatoes.

Fillet of sea bream, apricot and rosemary juice, declination of artichokes, tomato polenta.

SELECTION OF CHEESES :

Cheese trolley - matured French cheeses. (70grs or 3 portions)

OR

DESSERT :

To be chosen at the beginning of the meal.

MENU GOURMET AT 42,00€
AMUSES BOUCHE - STARTER - MAIN COURSE - CHEESE - DESSERT

CHOICE OF STARTERS :

Terrine of duck foie gras and vanilla, jelly and raspberry caramel, pistachio nut baguette.

Carpaccio of sea bass and citrus fruits with condiments, tarama trout and salmon dumpling, hazelnut blinis.

CHOICE OF MAIN COURSE :

Langoustine tails cooked in wok of seasonal vegetables Asian style, three coloured rice and wasabi sorbet.

Calf sweetbread with cream and morel mushrooms, seashell shaped pasta with vegetables and veal juice.

Thick steak of milk-fed farm veal, green peas in veal juice dressing, glazed carrots, onion crisps.

SELECTION OF CHEESES :

Cheese trolley- matured French cheeses (70grs or 3 portions)

DESSERT :

To be chosen at the beginning of the meal.

MENU DU MOMENT AT 57,00€
AMUSES BOUCHE - STARTER - FISH - MEAT - CHEESE - DESSERT

STARTER :

Makis of beef chuck and foie gras, Asian sauce, young shoots.

FISH :

Sole meunière cooked whole on the bone.

MEAT :

Tournedos of filet of Limousin beef Rossini style served with the chef's garnish of the day. (Fried foie gras, soft sliced bread, veal gravy)

SELECTION OF CHEESES :

Cheese trolley- matured French cheeses. (70grs or 3 portions)

DESSERT :

To be chosen at the beginning of the meal.

SELECTION OF MATURED CHEESES

Assortment of cheeses (70g) or 3 portions.

À LA CARTE 10,50 €

Assortment of cheeses (110g) or 5 portions.

À LA CARTE 15,50 €

DESSERTS

TO BE ORDERED AT THE BEGINNING OF THE MEAL

10,50 €

"Lingot" peanuts, yellow lemon, white coffee ice cream and crunchy biscuit.

Tart ; strawberry, rhubarb and basil, rhubarb sorbet.

"All exotic", Malibu sorbet (coconut).

Entremet ; raspberry and chocolate, raspberry sorbet, cacao meringue.

Assortment of the chef's ice cream, 5 flavours of the moment ; white coffee ice cream, kiwi ice cream, raspberry, rhubarb and Malibu (coconut) sorbets.

Platter of fresh fruit of the season served with kiwi sorbet.

GOURMET COFFEE

Selection of 4 mini-desserts

12,00 €

HOT BEVERAGES

TEA OR HERBAL TEA
TEA

3,00 €

ASK FOR OUR MENU

COFFEE

COFFEE POD

3,00 €

ASK FOR OUR MENU

SPECIAL AFTER-DINNER DRINKS - PLEASE CONSULT OUR WAITERS

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RESTAURANT ET CATERING SERVICE

[HTTP://LECHEVERNY.FR](http://lecheverny.fr) SUR LE FACEBOOK DU RESTAURANT

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