

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 :

Fillet of red mullet in flakes of Iberian chorizo, cream of broccoli and passion fruit.

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

CHOICE OF MAIN COURSE :

Plancha-grilled scallops, fennel mousseline, butter-glazed beetroots, chanterelle mushrooms, poppy seed biscuit.

Low temperature cooked chicken supreme and it's supreme sauce, mushroom puree, butter-glazed squash.

CHOICE OF DESSERT :

All chocolate pie, Guajana chocolate 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,
Neuvic caviar (10 grs) and double cream.
32,50 €

Five large prawns with coconut cream, Rooibos tea with spices.
19,50 €

Snails in crispy filo pastry, creamy parsley and garlic cream.
19,50 €

Fillet of red mullet in flakes of Iberian chorizo, cream of broccoli and passion
fruit.
23,50 €

Assortment of cold meats (Chef's selection).
18,50 €

Terrine of duck foie gras with figs, Périgord walnut cake.
19,50 €

Fried softly boiled egg with red wine sauce.
16,50 €

FISH

Plancha-grilled scallops, fennel mousseline,
butter-glazed beetroot, chanterelle mushrooms, walnut biscuit.
24,50 €

Sole meunière cooked whole on the bone, garnish of the moment.
28,50 €

Fillet of skate marinated with Tandoori spice, Grenobloise garnish,
potato cream, spinach in butter.
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
(foie gras, soft sliced bread, veal gravy).
34,50 €

Beef cheek with duck foie gras, shallots cooked in red wine,
cauliflower condiment, three apple gratin.
21,00 €

Sweetbreads with cream and morel mushrooms, pasta shells with vegetables and
veal gravy.
27,50 €

Low temperature cooked chicken supreme and its supreme sauce, mushroom
puree, butter-glazed squash and chestnuts.
18,50 €

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

CHOICE OF STARTERS :

Snails in crispy filo pastry, creamy parsley and garlic cream

Fried softly boiled egg with red wine sauce.

CHOICE OF MAIN COURSES :

Low temperature cooked chicken supreme and it's supreme sauce, mushroom puree, butter-glazed squash and chestnuts

The fillet of skate marinated with Tandoori spice, Grenobloise garnish, potato cream, spinach in butter.

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€
APPETIZER - STARTER - MAIN COURSE - CHEESE - DESSERT

CHOICE OF STARTERS :

Terrine of duck foie gras with figs, Périgord walnut cake.

Fillet of red mullet in flakes of Iberian chorizo, cream of broccoli and passion fruit.

CHOICE OF MAIN COURSE :

Plancha-grilled scallops, fennel mousseline, butter-glazed beetroot, chanterelle mushrooms, poppy seed biscuit.

Beef cheek with duck foie gras, shallots cooked in red wine, cauliflower condiment, three apple gratin.

Sweetbreads with cream and morel mushrooms, pasta shells with vegetables and veal gravy.

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€
APPETIZER - STARTER - FISH - MEAT - CHEESE - DESSERT

STARTER :

Semi-cooked tuna in parsley crust, soya bean jelly.

FISH :

Fillet of sole served with Normandy sauce.

MEAT :

Tournedos tenderloin of Beef Wellington and its garnish depending on the chef's market.

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 €

All chocolate pie, Guajana chocolate sorbet.

Almond and pear swiss roll, Williams pear ice cream.

White chocolate entremet, tangerine and pine nuts, Calamansi sorbet.

Gingerbread baba, orange with vanilla and rum, exotic ice cream.

Assortment of the chef's ice cream, 5 flavours of the moment : exotic ice cream, Williams pear ice cream, Guanaja sorbet, Calamansi sorbet and Lingonberry sorbet.

Platter of fresh fruit of the season served with lingonberry 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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