

LE CHEVERNY

SINCE 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 CONSTANTLY SEARCH 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 cusk croquettes, cauliflower mousseline with coconut milk, sea vegetable emulsion.

The chef's home-made terrine, salad tossed in olive oil.

CHOICE OF MAIN COURSE :

Seared fillet of sea bream, broccoli and cabbage mousseline.

Thick-cut Limousin beef steak, potato cake and Jerusalem artichoke with summer truffle.

CHOICE OF DESSERT :

Molten chocolate cake, crème anglaise, vanilla ice-cream.

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 Ecosse 45%	10 ans	11,00 €	Hibiki Suntory Harmony J. 43%	15,50 €
Caol ila Ecosse 43%	12 ans	9,50 €	The Unique M.Couvreur Whisky, Fr 44%	9,50 €
Knockando Ecosse 43%	18 ans	13,00 €	Maker's Mark 46 Bourbon 47%	11,00 €
Cardhu Ecosse 40%	12 ans	9,50 €	Lagavulin Ecosse 43%	16 ans 12,00 €
Red Breast Irlande 40%	12 ans	11,00 €	The Dalmore Ecosse 43%	15 ans 17,00 €
Nikka Japon 51,4%		10,00 €	Blue Label Ecosse 40%	28,00 €
Nikka Tailored Japon 43%		17,00 €	Kavalan Taïwan 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 €
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 €

STARTERS

Cured fish-farm trout fed on organic foods, smoked by our chefs,
Neuvic caviar (10 grs) and double cream.

32,50 €

Platter of “cul noir” cured ham from Gilles Villeneuve’s farm.

18,50 €

FISH

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

28,50€

6 large prawns flambéed with Panazô (Limousin Pastis),
black rice risotto.

22,50 €

MEAT

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

Matured prime rib of Coutancie Limousine beef
for 2 persons (depending on availability, requires about 30 minutes
preparation time).

84,00 €

Sirloin steak of Coutancie Limousin beef.

25,50 €

Tournedos of filet of Limousin beef.

33,00 €

Entrecote of Coutancie Limousin beef.

36,00 €

Tournedos of filet of Limousin beef Rossini style
(foie gras, soft sliced bread, veal gravy).

36,50 €

Limousine milk-fed veal chop.

28,00 €

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

MISE EN BOUCHE

CHOICE OF STARTERS : À LA CARTE 17,50 €

Fillet of cusk, cauliflower mousseline with coconut milk, sea vegetable emulsion.

South-West IGP pork filet mignon cooked at a low temperature, honey and figs, roasted fennel, walnuts and French dressing with pork juice.

CHOICE OF MAIN COURSES : A LA CARTE 22,50 €

Limousine carp quenelle, shellfish bisque, mussels, Brussels sprouts, turnips and carrots.

Thick-cut Limousin beef steak breaded with pepper and paprika and smoked, potato cake and Jerusalem artichoke with summer truffle, maple syrup and veal juice.

SELECTION OF CHEESES : A LA CARTE 10,50 €

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

OR

DESSERT :

To be chosen at the beginning of the meal.

MIGNARDISES

MENU GOURMET AT 44,00€
APPETIZER - STARTER - MAIN COURSE - CHEESE - DESSERT

MISE EN BOUCHE

CHOICE OF STARTERS : À LA CARTE 19,50 €

Duck foie gras from Didier Cotte des Monts de Blond with calvados and chestnuts, Limousin PDO apple chutney, spicy crumble.

Just-cooked scallops, black rice risotto, crispy sheets of sea vegetables, leek cream.

CHOICE OF MAIN COURSE : A LA CARTE 27,50 €

Seared fillet of sea bream, broccoli and Roman cauliflower mousseline, goat's cheese pancake, Iberian chorizo powder, lemon sweet and sour sauce.

Sweetbread with cream and morel mushrooms, homemade spaghetti, veal juice.

Roasted lamb fillet with garlic and thyme flavours, crispy manioc, creamy polenta and sweet potato, candied tomatoes, lamb juice.

SELECTION OF CHEESES : À LA CARTE 10,50 €

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

DESSERT :

To be chosen at the beginning of the meal.

MIGNARDISES

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 €

TO BE ORDERED AT THE BEGINNING OF THE MEAL À LA CARTE 10,50 €

Praline dessert served with praline ice cream.

Vanilla and caramel mille-feuille, Limousin PDO apple, caramel and salted butter ice cream.

Almond and grapefruit tart, gingerbread ice cream.

Lemon panna cotta, crispy meringue, speculoos marshmallow, ice cream with hints of lemon.

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

Assortment of the chef's ice cream, 5 flavours of the moment :

- Ice cream : praline, salted butter caramel, gingerbread, lemon.

- Sorbet : mango

GOURMET COFFEE

Selection of 4 mini-desserts with tea or coffee. 12,00 €

HOT BEVERAGES

Tea or herbal tea 3,00 €

Tea ASK FOR OUR MENU

Coffee 3,00 €

Coffee Pod ASK FOR OUR MENU

SPECIAL AFTER-DINNER DRINKS - PLEASE CONSULT OUR WAITERS -

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