

# 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 6.30PM TO 8.45PM.

## RESTAURANT AND 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](http://LECHEVERNY.FR) OR ON **THE FACEBOOK OF THE RESTAURANT**



Green Food

## CHILDREN'S MENU (FOR CHILDREN UNDER 10 YEARS)



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

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

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### CHOICE OF STARTERS :

Egg cooked in it's shell at low temperature (64°C), cauliflower and parmesan cheese cream, grilled pancetta and roasted almonds.

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

### CHOICE OF MAIN COURSE :

Grilled cod, carrot and orange mousseline.

Limousin veal hamburger, potato puree and veal juice.

### 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 €
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 €

### 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)	5,00 €	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 €
O'Lim White Beer Bottle 5% (33 cL)	6,50 €	O'Lim Brown Beer Bot. 6% (33 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 Taiwan 40%	11,00 €

## NON - ALCOHOLIC DRINKS

- Prix net TTC TVA à 10% -

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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 €

LES LIMOUSINS 5,50 €

Organic apple juice (20 cL)

Sparkling Limousin apple juice (20 cL)

SOFT DRINKS 5,50 €

Coca - Cola (33 cL)

Perrier (33 cL)

Schweppes or Schweppes agrumes (20 cL)

Lemonade (20 cL)

### STILL MINERAL WATER

100 cL Vittel des Vosges	6,50 €
50 cL Vittel des Vosges	4,50 €
100 cL VOSS de Norvège	9,00 €

### SPARKLING WATER

100 cL Perrier	6,50 €
100 cL San Pellegrino	6,50 €
75 cL Chateldon du Puy de Dôme	7,00 €
50 cL Perrier du Gard	4,50 €

## STARTERS

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Organic smoked salmon, “Acipenser Baeri” 10grs sturgeon caviar bred in Neuvic and cream from les Fayes dairy in Isle.

34,50 €

The chef's selection of cold meats served with butter from les Fayes dairy in Isle.

22,50 €

## VEGETARIAN

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Salad of green peas, asparagus and carrot pickle.

15,50 €

Gourmet vegetarian dish.

(The Chef's suggestion depending on seasonal products and garden vegetables)

19,50 €

Vegan dish (Please consult us).

## FISH

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

28,50€

6 large prawns flambéed with Panazô (Limousin Pastis) and fennel seeds.

22,50 €

## MEAT

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

Milk-fed Limousin veal chop.

28.00€

Sirloin steak of milk-fed Limousin veal, eggplant caviar, marinated courgette spaghetti and veal juice.

27,50€

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

27,50€

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 Limousin fillet of beef.

33,00 €

Rib steak of Coutancie Limousin beef.

36,00 €

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

36,50 €

Poultry from the Monts de Blond in puff pastry crust, roasted button mushrooms and potato puree, caramelized white onions and veal juice.

22,50€

## MENU GASTRONOME AT 34,00€

APPETIZER - STARTER - MAIN COURSE - CHEESE OR DESSERT

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### APPETIZERS

CHOICE OF STARTERS : A LA CARTE 17,50 €

Egg cooked in it's shell at low temperature (64°C), cauliflower and parmesan cheese cream, grilled pancetta and roasted almonds.

Mackerel, wholegrain mustard and lemon dressing, green asparagus, garlic croutons and carrot pickle.

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

Poultry from the Monts de Blond in puff pastry crust, roasted button mushrooms and potato puree, caramelized white onions and veal juice.

Marinated cod, citrus and soybean sauce, carrot tops, carrot and orange mousseline and shiitake mushrooms.

SELECTION OF MATURED CHEESES : A LA CARTE 10,00 €

Selection of cheeses (approx.70grs) served with salad.

DESSERT : A LA CARTE 11,50 €

To be chosen at the beginning of the meal.

MIGNARDISES FOR THE ORDER OF A COFFEE

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Your meal is served with bread made by the baker Matthieu Guilliano.

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

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APPETIZERS

CHOICE OF STARTERS : A LA CARTE 19,50 €

Duck foie gras from the Monts de Blond in layers of artichoke, mushroom tartar, cream cheese, pine nuts and dried duck breast.

Tuna Tataki, salad of green peas and peaches, soybean sprouts and ginger crisps.

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

Sirloin steak of milk-fed Limousin veal, eggplant caviar, marinated courgette spaghetti and veal juice.

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

Seared arctic char fish, mousseline of fennel and mint, stir-fried vegetables and white butter sauce.

SELECTION OF MATURED CHEESES : A LA CARTE 10,00 €

Selection of cheeses (approx.70grs) served with salad.

DESSERT : A LA CARTE 11,50 €

To be chosen at the beginning of the meal.

MIGNARDISES FOR THE ORDER OF A COFFEE

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Your meal is served with bread made by the baker Matthieu Guilliano.



## SELECTION OF MATURED CHEESES

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Selection of cheeses (approx.70grs) served with salad.

A LA CARTE 10,00 €

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## DESSERTS

**WE RECOMMEND THAT YOU ORDER AT THE BEGINNING OF THE MEAL**

A LA CARTE 11,50 €

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Bailey's Finger, Guajana Grand Cru chocolate served with raspberry sorbet.

Small allspice almond cake, vanilla crème anglaise, light pistachio nut mousse served with blackcurrant sorbet.

Strawberry and rhubarb Pavlova, ganache whipped with vanilla served with rhubarb sorbet.

Ivoire white chocolate tart, apricots poached in rosemary, caramel sauce and apricot sorbet.

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

- Ice cream : vanilla,
- Sorbet : apricot, blackcurrant, raspberry and mango.

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

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## GOURMET COFFEE

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**SUPPLEMENT OF 3,50 € ON MENUS**

Selection of 4 mini-desserts served with tea or coffee.

A LA CARTE 12,50 €

## HOT BEVERAGES

Tea or herbal tea 3,00 €

Coffee 3,00 €

Tea ASK FOR OUR MENU

Coffee Pod ASK FOR OUR MENU

SPECIAL AFTER-DINNER DRINKS - PLEASE CONSULT OUR WAITERS -

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## **RESTAURANT AND CATERING SERVICE**

**[HTTP://LECHEVERNY.FR](http://lecheverny.fr) OR ON THE FACEBOOK OF THE RESTAURANT**

**INSTAGRAM PICTURES AND MOMENTS**

**00 33 5 55 34 50 01**

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