

LE CHEVERNY

SINCE 1986

WE ARE OPEN FROM TUESDAY TO FRIDAY,
SATURDAY EVENING AND SUNDAY LUNCHTIME
LUNCH IS SERVED FROM 12AM TO 13.30PM AND DINNER FROM 7.30PM TO 9.30PM.



**MAÎTRE
RESTAURATEUR**

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 OR ON **THE FACEBOOK PAGE OF THE RESTAURANT**



DRINKS WITH ALCOHOL

- Prix net TTC TVA à 20% -

HOUSE COCKTAILS : SUGGESTION

ASK OUR WAITERS FOR THE SPIRITS AND COCKTAILS MENU

CENTER DISTILLERY - MAISON HENRI NOUHAUD LIMOGES SINCE 1789

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

KIRS

Limousin Kir with chesnuts (12 cl)	8,50 €
Champagne Kir Haton Damery (12 cl)	14,00 €
Kir royal with Truffle of the Perigord (base of the Truffier) (12 cl)	14,00 €
Red or white wine Kir (12 cl)	6,50 €

APERITIFS

Glass of Champagne Haton de Damery BRUT CLASSIC 12,5% (12 cl)	12,00 €
Pineau des Charentes J&L Charlemagne 17% (4 cl)	6,50 €
Gin Bombay Saphir 40% (4 cl)	8,50 €
Porto Gran Cruz 10 yrs 19% (4 cl)	6,50 €
Martini red or white 14% (6 cl)	6,50 €
O'Lim white beer blonde 5% (33 cl)	6,50 €
Floreffe draught beer 7,5% (25 cl)	5,00 €
Gin Christian Drouin 42% (4 cl)	12,00 €
Campari bit. Milano 25% (6 cl)	6,50 €
O'Lim dark beer blonde 6% (33 cl)	6,50 €

WHISKIES (4 CL)

Talisker SCOTLAND 45% 10 yrs	11,00 €	Hibiki Suntory Harmony 43%	17,00 €
Caol ila SCOTLAND 43% 12 yrs	9,50 €	J. Michard LIMOGES 43%	12,00 €
Knockando SCOTLAND 43% 18 yrs	13,00 €	Maker's Mark 46 Bourbon 47%	11,00 €
Cardhu SCOTLAND 40% 12 yrs	9,50 €	Lagavulin SCOTLAND 43% 16 yrs	12,00 €
Red Breast IRLAND 40% 12 yrs	11,00 €	Singleton SCOTLAND 40%	9,00 €
Springbrank SCOTLAND 46%	10,00 €	Bushmills IRLAND 40% 10 yrs	9,00 €
Auchentoshan SCOTLAND 40% 12 yrs	9,00 €	Blue Label SCOTLAND 40%	28,00 €
Nikka JAPAN 51,4%	10,00 €	Kavalan TAIWAN 40%	11,00 €
Nikka the Tailored JAPAN 43%	17,00 €	Paul John Nirvana INDIA 40%	11,00 €
Nikka 17 yrs Tsuru JAPAN 43%	40,00 €	Paul John Edited INDIA 46%	14,00 €

- Prix net TTC TVA à 20% -

NON - ALCOHOLIC DRINKS

- Prix net TTC TVA à 10% -

HOUSE COCKTAILS : PLEASE CONSULT OUR WAITERS

ALAIN MILLIAT FRUIT JUICES (33 cL)

Apricot nectar	8,00 €	Carrot Juice	6,50 €
Strawberry nectar	8,00 €	Orange Juice	6,50 €
Pear nectar	8,00 €	Red Tomato Juice	6,50 €
Pineapple Juice	8,00 €	Yellow tomato Juice	
6,50 €			

LIMOUSIN'S DRINKS 5,50 €

Organic apple juice (20 cl glass)
Sparkling apple juice (20 cl glass)

SOFT DRINKS 5,50 €

Coca - Cola (33 cl bottle)
Perrier (33 cl bottle)
Schweppes or citrus Schweppes (25 cl bottle)
Lemonade (20 cl glass)

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 du Gard	6,50 €
50cl Perrier du Gard	4,50 €
75 cl Chateldon du Puy du Dôme	7,00 €
100 cl San Pellegrino d'Italie	6,50 €
100 cl VOSS de Norvège	9,00 €

- Prix net TTC TVA à 10% -

STARTERS

Platter of Limousine smoked trout, 10grs of “Acipenser Baeri” sturgeon caviar bred in Neuvic and cream from les Fayes dairy in Isle.

/ Fish / Lactose /

34,50 €

Platter of black ass ham from the Limousin.

/ Pork / Lactose /

22,50 €

VEGETARIAN OR VEGAN

STARTER: Revisited tomato mozzarella. Tomato jelly and carpaccio, smoked Burrata mousse, pesto and toasted olive bread.

/ Lactose / Gluten / Celery /

15,50 €

DISH: Slightly seared Tofu (vegan and organic), mousseline of the moment, wok of seasonal vegetables and virgin sauce.

/ Gluten / Peanuts / Sesame / Nuts / Soy /

19,50 €

FISH

Prawns flambéed with rum, lemon and thyme cream, wok of seasonal vegetables.

/ Fish / Crustacean / Lactose /

Starter 17,50 / Dish 22,50 €

Sole meunière, cooked whole on the bone, small seasonal vegetables and mousseline of the moment.

/ Fish / Lactose /

28,50€

MEAT

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

Milk-fed Limousin veal chop.

30.00€

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

90,00 €

Sirloin steak of Coutancie Limousin beef.

27,00 €

Tournedos of Limousin fillet of beef.

35,00 €

Rib steak of Coutancie Limousin beef.

38,00 €

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

40,00 €

TRIMINGS

/ Gluten / Egg / Lactose / Nuts /

**THE ORIGIN OF OUR MEAT IS FRENCH, WHETHER IT IS BEEF, VEAL
OR LAMB. THE DUCKS AND THE FOIE GRAS COME FROM MAISON
DIDIER COTTE DES MONTS DE BLONDS IN HAUTE-VIENNE. VEAL
SWEETBREADS ARE OF EU ORIGIN.**

**MANDATORY INFORMATION IS AVAILABLE UPON REQUEST. DECREE
OF JANUARY 27, 2022, THE COUNTRIES OF BREEDING AND
SLAUGHTERING MUST BE SPECIFIED WHEN THEY ARE DIFFERENT, THE
PLACE OF ORIGIN IS SUFFICIENT WHEN THEY ARE IDENTICAL.**

COUTANCIE BEEF:

INSPIRED BY JAPANESE FARMING METHODS, THE BEEF SERVED BY LE CHEVERNY IS AN EXCEPTIONAL MEAT THAT IS BOTH TENDER AND MARBLED.

COUTANCIE BEEF IS **INSPIRED BY KOBE BEEF**; ULTRA FAT, BEER-FED AND MASSAGED. IT IS DISTINGUISHED BY A WELL-BALANCED DIET, RICH IN ENERGY AND **NON-GMO** PROTEIN, MADE OF RIBBED FORAGE, CEREALS AND CORN GRAINS.

THE WATER DRUNK BY THE ANIMALS COME, IN ADDITION, FROM NATURAL SOURCES. THIS BEEF IS MADE FROM LIMOUSINE COWS AND BLONDES D'AQUITAINE AND THE MEAT MEETS VERY PRECISE SPECIFICATIONS WHICH HIGHLIGHT THE TENDERNESS, JUICINESS, MELTING QUALITY, MARBLING, THE FINENESS OF THE MEAT GRAIN, THE COLOR AND THE CUTTING TENURE.

**THIS IS THE ROLLS ROYCE OF THE LIMOUSINE RACE,
THE VERY BEST OF MELTING QUALITY,
THE ULTIMATE OF FINENESS...**



LE CHEVERNY

MENU GASTRONOME AT 36,00€
APPETIZERS - STARTER - MAIN COURSE - CHEESE OR DESSERT

HOUSE APPETIZERS

CHOICE OF STARTERS :

A LA CARTE 17,50 €

Goujonnette of breaded chicken from the Monts de Blond,
honey-curry sauce, crunchy vegetable salad.

/ Lactose / Gluten / Sesame / Nuts /

Revisited tomato mozzarella,
tomato jelly and carpaccio, smoked Burrata mousse and chiffonade of black
ham, pesto and toasted olive bread.

/ Egg / Lactose / Pork / Gluten / Celery /

CHOICE OF MAIN COURSES :

A LA CARTE 22,50 €

Limousin beef steak,
peas, shallots, bacon bits and lettuce, carrot mousseline and veal juice.

/ Pork / Gluten / Celery /

Grilled swordfish, eggplant caviar, wok of seasonal vegetables and virgin sauce.

/ Fish / Celery /

SELECTION OF MATURED CHEESES OR DESSERT :

SUPPLEMENT OF 10.00€ FOR THE CHEESE AND DESSERT SELECTION

Selection of cheeses, plate of 5 pieces (approx. 70grs), chutney and salad of the moment.

Or the house dessert, to be chosen at the start of the meal, please refer to the dessert menu.

MIGNARDISES **FOR THE ORDER OF A COFFEE**

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

- Prix net TTC TVA à 10% -

MENU GASTROLATRE AT 46,00€
APPETIZER - STARTER - MAIN COURSE - CHEESE OR DESSERT

HOUSE APPETIZERS

CHOICE OF STARTERS :

A LA CARTE 19,50 €

Monts de Blond duck foie gras with Porto, peach-mint jelly, peach pickles,
dried pork tenderloin and Porto reduction.

/ Sulphites / Pork /

Tuna tartare, kaffir lime, sesame oil and salicomia, guacamole, grapefruit and
young rocket leaves.

/ Fish / Lactose / Sesame / Nuts / Mustard /

CHOICE OF MAIN COURSE :

A LA CARTE 27,50 €

Lamb chop in Viennese parsley sauce, mini ratatouille, pepper coulis, thyme
polenta and lamb juice.

/ Gluten / Soy / Celery /

Veal sweetbreads with cream and morels, homemade spaghetti and veal juice.

/ Gluten / Egg / Lactose / Celery /

Sea bream fillet, warm quinoa salad, green beans, pineapple and black sesame,
onion mousseline with coffee and emulsified vinaigrette.

/ Fish / Egg / Lactose / Sesame /

SELECTION OF MATURED CHEESES OR DESSERT :

SUPPLEMENT OF 10.00€ FOR THE CHEESE AND DESSERT SELECTION

Selection of cheeses, plate of 5 pieces (approx. 70grs), chutney and salad of the
moment.

Or the house dessert, to be chosen at the start of the meal, refer to the dessert
menu.

MIGNARDISES **FOR THE ORDER OF A COFFEE**

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

SELECTION OF MATURED CHEESES

Selection of cheeses, 5 portions (approx.70grs) served with chutney and salad of the day. / Lactose / Peanut /

A LA CARTE 10,00 €

DESSERTS

WE RECOMMEND THAT YOU ORDER AT THE BEGINNING OF THE MEAL

A LA CARTE 11,50 €

/ Gluten / Egg / Lactose / Peanut / Nuts /

Melting gingerbread and vanilla entremet, melon candied with rosemary, petals puffed with Valrhona Opalys 33% white chocolate, melon sorbet.

Valrhona Guajana 70% dark chocolate molten cake, pistachio praline, raspberries and tangy raspberry confit, creamy pistachio cream and raspberry sorbet.

Rhubarb mousse, poached rhubarb with grenadine, bitter almond financier, confit and strawberry sorbet.

Lychee tart with fine notes of lemon, lychee-rose-lemon marmalade, crunchy meringue and speculoos ice-cream.

Homemade assortment, 5 flavours of the moment ;

- Sorbets : white cheese from Les Fayes dairy, raspberry, strawberry, melon.
- Ice-cream : speculoos.

Platter of fresh seasonal fruit served with cottage cheese sorbet from Les Fayes dairy.

GOURMET COFFEE

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 €
Tea ASK FOR OUR MENU

Coffee 3,00 €
Coffee Pod ASK FOR OUR MENU

SPECIAL AFTER-DINNER DRINKS

- PLEASE CONSULT OUR WAITERS -

TASTING MENU AT 82,00€

SINGLE MENU FOR THE ENTIRE TABLE

THE MENU IS DEVELOPED FROM PRODUCTS OF THE MARKET OF THE DAY. IT IS AN INVITATION TO BE GUIDED THROUGH DISHES OF INSPIRATION ; IN SUMMARY, A SURPRISE MENU. IT WILL TAKE YOU ON A GUSTATIVE EXPERIENCE AIMED AT DELIGHTING YOUR TASTE BUDS. THIS TASTING MENU ADAPTS TO YOU ; PLEASE NOTIFY US OF ANY INTOLERANCE TO A PRODUCT.

7 COURSE MENU

APPETIZER

PATIENCE

STARTER

FISH

MEAT

CHEESE PLATTER

THE DECLINATION OF DESSERTS

MIGNARDISES **ACCOMPANYING THE ORDER OF A COFFEE OR A DIGESTIVE**

LAST ORDER TAKEN FOR THIS MENU

12:30 PM AT LUNCH

8:30 PM AT DINNER ON WEEKDAYS AND 9:00 PM ON SATURDAY.

- Prix net TTC TVA à 10% -

CHILDREN'S MENU

(FOR CHILDREN UNDER 10 YEARS)



MENU AT 12,00 € STARTER - MAIN COURSE OR MAIN COURSE - DESSERT
MENU AT 16,00 € STARTER - MAIN COURSE - DESSERT

CHOICE OF STARTERS :

Breaded chicken goujonnette from the Monts de Blond, homemade ketchup and crunchy vegetable salad.

/ Gluten / Nuts / Celery / Lupine / Mustard / Sulphites /

Revisited tomato mozzarella. Tomato jelly and carpaccio, smoked Burrata mousse, chiffonade of black ham, pesto and olive bread toast.

/ Lactose / Pork / Gluten / Nuts / Celery /

CHOICE OF MAIN COURSE :

Grilled swordfish, eggplant caviar and polenta, veal juice.

/ Fish / Lactose / Celery / Lupine / Mustard /

Limousin beef steak, peas, shallots, bacon bits and lettuce, carrot mousseline and veal juice.

/ Pork / Celery /

CHOICE OF DESSERT :

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

/ Gluten / Egg / Lactose / Peanut / Nuts /

Selection of the chef's ice cream served with a crispy biscuit (2 scoops).

/ Gluten / Egg / Lactose / Peanut / Nuts /

AT LE CHEVERNY OUR DESIRE IS TO OFFER YOU A REGIONAL CUISINE
IN WHICH WE HIGHLIGHT LOCAL ACTORS SUCH AS SMALL
PRODUCERS, BREEDERS, SHEPHERDS, MARKET GARDENERS,
FISHERMEN AND ARTISAN PICKERS, FARMERS AND BEEKEEPERS,
CONFECTIONERS AND CHEESE MAKERS, WITH EVERYTHING THAT THE
LIMOUSIN AND THE NEW AQUITAINE REGION CAN OFFER US.

DO NOT HESITATE TO HELP US BUILD OUR MENUS AND DISHES IN
ORDER FOR YOU TO DISCOVER OR REDISCOVER OUR LOCAL
PRODUCTS AROUND OUR TABLE.

**LE CHEVERNY PROMOTES AN ETHICAL AND RESPONSIBLE
CUISINE A TRADITIONAL SERVICE AND A CONSTANTLY RENEWED
ATMOSPHERE.**

 LET'S SHARE OUR FEELINGS TOGETHER
@LECHEVERNYLIMOGES

LE CHEVERNY

WE ARE OPEN FROM TUESDAY TO FRIDAY, SATURDAY EVENING AND SUNDAY LUNCHTIME
LUNCH IS SERVED FROM 12AM TO 13.30 PM AND DINNER FROM 7.30PM TO 9.30PM.

RESTAURANT AND CATERING SERVICE

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

INSTAGRAM PICTURES AND MOMENTS

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