

# 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.



**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 €

#### HOUSE COCKTAILS

Cocktail of the day (15 cl)	12,00 €	Eden without alcool (18 cl)	10,00 €
Planteur's Punch (18 cl)	10,00 €	House Americano (15cl)	10,00 €
Royal Spritz only (18 cl) (Haton Damery Champagne)	14,00 €	Gin Tonic (4cl + 25cl) (Bombay ou Drouin)	14,00 €

#### APERITIFS

Glass of Haton Damery Champagne BRUT CLASSIC 12,5% (12 cl)	12,00 €		
Pineau des Charentes J&L Charlemagne 17% (4 cl)	6,50 €		
Bombay Saphir Gin 40% (4 cl)	8,50 €	Christian Drouin Gin 42% (4 cl)	9,00 €
Gran Cruz Porto 10 yrs 19% (4 cl)	6,50 €	Campari bit. Milano 25% (6 cl)	6,50 €
Red or white Martini 14% (6 cl)	6,50 €	O'Lim Christmas beer 6%(33 cl)	6,50 €
O'Lim white beer b <sup>lle</sup> 5% (33 cl)	6,50 €	O'Lim dark beer b <sup>lle</sup> 6% (33 cl)	6,50 €
Floeffe draught beer 7,5% (25 cl)	5,00 €	Floeffe draught beer (50 cl)	9,00 €

#### WHISKIES (4 CL)

Talisker SCOTLAND 45% 10 yrs	11,00 €	Hibiki Suntory Harmony 43%	27,00 €
Caol ila SCOTLAND 43% 12 yrs	9,50 €	Hibiki Toki JAPON 43%	8,00 €
Knockando SCOTLAND 43% 18 yrs	13,00 €	Akaski JAPON 40%	8,00 €
Cardhu SCOTLAND 40% 12 yrs	9,50 €	Lagavulin SCOTLAND 43% 16 yrs	12,00 €
Red Breast IRELAND 40% 12 yrs	11,00 €	Arran Barrel Reserve SC. 43%	8,00 €
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 from the barrel JAPAN 51,4%	14,00 €	Kavalan TAIWAN 40%	11,00 €
Nikka the Tailored JAPAN 43%	24,00 €	Paul John Nirvana INDIA 40%	11,00 €
Ichiro's Malt JAPON 48%	30,00 €	Paul John Classic INDIA 55,2%	13,00 €
J. Michard LIMOGES 43%	12,00 €	Maker's Mark 46 Bourbon 47%	11,00 €

- Incl. taxes 20% -

## NON - ALCOHOLIC DRINKS

- Prix net TTC TVA à 10% -

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HOUSE COCKTAILS : PLEASE CONSULT OUR WAITERS

Eden without alcool (18 cl) 10,00 €

ALAIN MILLIAT FRUIT JUICES (25 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 €	Mango Juice	8,00 €

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 of Vosges	6,50 €
50 cl Vittel of Vosges	4,50 €
75 cl Abatilles of Arcachon	6,50 €
100 cl Voss of Norway	9,00 €

SPARKLING WATER

100 cl Perrier of the Gard	6,50 €
50cl Perrier of the Gard	4,50 €
75 cl Abatilles of Arcachon	6,50 €
100 cl Voss of Norway	9,00 €
75 cl Chateldon of the Puy du Dôme	7,00 €

- Incl. taxes 10% -

# WEEKLY MENU

FROM TUESDAY TO FRIDAY AT LUNCHTIME ONLY EXCEPT ON PUBLIC HOLIDAYS  
THESE MENUS ARE SERVED FOR TABLES OF LESS THAN 8 PEOPLE

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**MENU 20,00 €** STARTER - MAIN COURSE OR MAIN COURSE - DESSERT  
**MENU 26,00 €** STARTER - MAIN COURSE - DESSERT

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HOUSE APPETIZERS : **APPETIZER OF THE HOUSE**

STARTER : CHOOSE A LA CARTE 8,00 €

MAIN COURSE : CHOOSE A LA CARTE 14,00 €

ASSORTIMENT OF CHEESES : EXTRA ON THE MENU 12,00 €  
5 fromages environ 70 grs, confiture et salade du moment.

DESSERT : CHOOSE A LA CARTE 8,00 €

MIGNARDISES **ACCOMPANYING THE ORDER OF A COFFEE**

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



## STARTERS

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

Crustaceans / Molluscs / Fish / Lactose

38,00 €

Platter of black ass ham from the Limousin, butter, garden pickles and parmesan.

Pork / Lactose

25,00 €

Duck foie gras from Monts de Blond.

Eggs / Lactose / Sulphites

STARTER 21,50€ / SHARING 38,00 €

## VEGETAL

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STARTER: Guacamole and poached egg, baby vegetables and pickles in salad, reduced balsamic vinegar.

Egg / Lactose / Sulphites

17,50 €

DISH: Slightly seared tofu (vegan and organic) snacked, seasonal mousseline, baby vegetables, homemade sauce of the moment.

Lactose / Vinegar

22,00 €

## FISH

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King prawns flambeed with Armagnac, cream and green peppercorns, homemade spaghetti.

Gluten / Eggs / Celery / Sulphite / Crustaceans / Fish / Lactose

Starter 19,00 / Dish 25,50 €

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

Fish / Lactose

36,00€

## MEAT

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

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

105,00 €

Sirloin steak of Coutancie beef.

27,00 €

Tournedos of Limousin fillet of beef.

38,00 €

Rib steak of Coutancie beef.

42,00 €

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

Gluten / Celery / Lactose

46,00 €

Prime rib of Limousin milk-fed veal.

38,00 €

### **SIDE DISHES**

Celery/ Lactose

**THE ORIGIN OF OUR MEAT IS FRENCH, WHETHER IT IS BEEF OR  
VEAL. 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 THE 27TH 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 COMES, 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 37,50€  
APPETIZERS - STARTER - MAIN COURSE - CHEESE OR DESSERT

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HOUSE APPETIZERS

CHOICE OF STARTERS : A LA CARTE 19,00 €

Potato, chorizo and parmesan tortilla, guacamole,  
baby spinach leaves and balsamic vinegar.

Eggs / Sulphite / Lactose / Sulphites / Pork

Cream of shellfish soup, Corrèze blue chesse ravioli,  
green asparagus and cacao nibs crumble.

Gluten / Eggs / Crustaceans / Fish / Lactose / Nuts / Molluscs

CHOICE OF MAIN COURSES : A LA CARTE 23,50 €

Thickly cut steak of Limousin milk-fed veal, seasonal vegetables,  
celery puree and crispy polenta, veal gravy.

Celery / Lactose

Pikeperch fillet, peas of two textures, and anchovy butter.

Gluten / Fish / Lactose / Peanuts

SELECTION OF MATURED CHEESES OR DESSERT :

**SUPPLEMENT OF 12.00€ FOR THE CHEESE AND DESSERT SELECTION**

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

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

MIGNARDISES **FOR THE ORDER OF A COFFEE**

**SUPPLEMENT OF 3,50 €**

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



## MENU GASTROLATRE AT 47,50€

APPETIZER - STARTER - MAIN COURSE - CHEESE OR DESSERT

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### HOUSE APPETIZERS

CHOICE OF STARTERS : A LA CARTE 21,50 €

Monts de Blond duck foie gras pie, stewed echalions and AOC golden delicious  
Limousin apples, gastric and vegetable pickles.

Gluten / Eggs / Sulphite / Lactose / Nuts / Sulphites / Pork

Scallop ceviche and smoked trout eggs from the Neuvic caviar grocery,  
green vegetables and pomegranate seeds, hazelnuts and wasabi cream.

Crustaceans / Fish / Lactose / Nuts / Molluscs

CHOICE OF MAIN COURSE : A LA CARTE 29,50 €

Monts de Blond breast of duck, pak choi cabbage and marinated shiitake  
mushrooms, sweet and sour sauce.

Shellfish / Fish / Soy / Sesame

Medallion of monkfish, artichokes, gnocchi and green asparagus, saffron  
cream, reduction of grapefruit juice with veal gravy.

Gluten / Eggs / Celery / Fish / Lactose / Celery

Sweetbreads with cream and morels mushrooms,  
homemade spaghetti and veal juice.

Gluten / Egg / Lactose / Celery

SELECTION OF MATURED CHEESES **OR** DESSERT :

**SUPPLEMENT OF 12.00€ FOR THE CHEESE AND DESSERT SELECTION**

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

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

MIGNARDISES **FOR THE ORDER OF A COFFEE**

**SUPPLEMENT OF 3,50 €**

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

## SELECTION OF MATURED CHEESES

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

A LA CARTE 12,00 €

## DESSERTS

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

A LA CARTE 13,50 €

Vanilla rice pudding with notes of elderberry, Brittany shortbread and grapefruit confit, tarragon, vanilla marshmallow and grapefruit sorbet.

Gluten / Egg / Lactose / Pork Animal Gelatin

Crunchy coffee and peanut entremets, coffee cream and peanut shortbread, coffee confit and lemon sorbet.

Gluten / Egg / Lactose / Animal Gelatin Pork / Nuts / Peanut

Strawberry tart, strawberry confit and almond cream with basil, white chocolate ganache and basil sorbet.

Gluten / Egg / Lactose / Animal Gelatin Pork / Nuts

Home-made frozen assortment, 5 sorbets of the moment ; grapefruit, lemon, basil, apricot and cherry.

Lactose / Nuts

Platter of fresh seasonal fruit served with apricot sorbet.

## GOURMET COFFEE

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**SUPPLEMENT OF 5,50 € ON MENUS**

Coffee or Tea with a selection of 4 mini-desserts served with tea or coffee.

A LA CARTE 16,00 €

## HOT BEVERAGES

Tea or herbal tea	3,50 €	Coffee	3,50 €
Tea	ASK FOR OUR MENU	Coffee Pod	ASK FOR OUR MENU

## SPECIAL AFTER-DINNER DRINKS

- PLEASE CONSULT OUR WAITERS -

TASTING MENU AT 84,00€  
SINGLE MENU FOR THE ENTIRE TABLE

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**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 IN  
SUPPLEMENT OF 3,50€

**LAST ORDER TAKEN FOR THIS MENU**

**12:30 PM AT LUNCH**

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

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

## CHILDREN'S MENU

(FOR CHILDREN UNDER 10 YEARS)



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

MENU AT 20,00 € STARTER - MAIN COURSE - DESSERT

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### CHOICE OF STARTERS :

Potato, chorizo and parmesan tortilla, guacamole, baby spinach leaves  
and balsamic vinegar.

Gluten / Fish / Lactose

Cream of shellfish soup, Corrèze blue chesse ravioli, green asparagus  
and cocoa nibs crumble.

Gluten / Œufs / Cèleri / Sulfite / Crustacés / Poissons / Lactose / Arachides / Soja / Fruits à coques / Cèleri

### CHOICE OF MAIN COURSE :

Thickly cut steak of milk-fed veal, seasonal vegetables, celery puree  
and crispy polenta, veal gravy.

Gluten / Œufs / Cèleri / Sulfite / Crustacés / Poissons / Lactose / Arachides / Soja / Fruits à coques

Pikeperch fillet, peas of two textures, and anchovy butter.

Gluten / Œufs / Cèleri / Sulfite / Crustacés / Poissons / Lactose / Arachides / Soja / Fruits à coques / Cèleri / Moutarde

### CHOICE OF DESSERT :

Like mum and dad in smaller portions.

Gluten / Egg / Lactose / Peanut / Nuts

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

Gluten / Egg / Lactose / Peanut / Nuts

Vanilla and chocolate homemade ice cream (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

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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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