

LE CHEVERNY

SINCE 1986

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.



**MAÎTRE
RESTAURATEUR**

THE RESTAURANT IS OPEN FROM TUESDAY TO FRIDAY,
SATURDAY EVENING AND SUNDAY LUNCHTIME
LUNCH IS SERVED FROM 12PM TO 13.00PM AND DINNER FROM 7.30PM TO 9.00PM.

WE SHALL BE HAPPY TO PROVIDE YOU WITH PRECISE DETAILS OF THE INGREDIENTS USED IN OUR DISHES.

IF YOU HAVE ANY FOOD ALLERGIES OR ANY PARTICULAR DIETARY REQUEST PLEASE LET US KNOW SO THAT WE CAN ADAPT YOUR MEAL.

DO NOT HESITATE TO SPECIFY WHEN MAKING YOUR RESERVATION BECAUSE EVERYTHING IS POSSIBLE IN OUR RESTAURANT BUT NOT EVERYTHING IS AT THE LAST MINUTE.

ENJOY YOUR MEAL.

CATCH UP ON ALL OUR CURRENT EVENTS ON
LECHEVERNY.FR OR ON **THE FACEBOOK PAGE OF THE RESTAURANT**



- Incl. TVA à 10% -

DRINKS WITH ALCOHOL

- Incl. Taxes 20% -

HOUSE COCKTAILS: SUGGESTION

ASK OUR WAITERS FOR THE SPIRITS 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)	6,50 €	Le Feuillardier 18% (6 cl)	6,50 €

KIRS

Limousin Kir (12 cl)	8,50 €
Kir Royal with Haton Damery Champagne (12 cl)	14,00 €

HOUSE COCKTAILS

Cocktail of the day (15 cl)	12,00 €	Non-alcoholic Eden (18 cl)	10,00 €
Planteur's Punch (18 cl)	10,00 €	House Americano (15cl)	10,00 €
Royal Spritz (18 cl) (Haton Damery Champagne only)	14,00 €	Gin Tonic (4cl Bombay Gin)	10,00 €

APERITIFS

Glass of Haton Damery Champagne BRUT CLASSIC 12,5% (12 cl)	12,00 €		
Pineau des Charentes 17% (6 cl)	6,50 €	Pastis Bardouin Ricard 45% (4 cl)	6,50 €
Bombay Saphir Gin 40% (4 cl)	8,50 €	Porto 19% (6 cl)	6,50 €
Martini 14% (6 cl)	6,50 €	Campari bit. Milano 25% (6 cl)	6,50 €

WHISKIES (4 CL)

Aberlour SCOTLAND 40% 14 yrs	12,00 €	Hibiki Suntory Harmony 43%	27,00 €
Arran Barrel Reserve SCO. 43%	8,00 €	Nikka From the Barrel JAP 51,4%	14,00 €
Auchentoshan SCO. 40% 12 yrs	9,00 €	Nikka the Tailored JAP 43%	24,00 €
Blue Label SCOTLAND 40%	28,00 €	Bushmills IRELAND 40% 10 yrs	9,00 €
Caol Ila SCOTLAND 43% 12 yrs	9,50 €	Red Breast IRELAND 40% 12 yrs	12,00 €
The Glenlivet SCOTLAND 43% 18 yrs	13,00 €	Kavalan TAIWAN 40%	11,00 €
Knockando SCOTLAND 43% 18 yrs	13,00 €	Paul John Classic INDIA 55,2%	13,00 €
Lagavulin SCOTLAND 43% 16 yrs	17,00 €	Maker's Mark 46 Brbon 47%	11,00 €
Talisker SCOTLAND 45% 10 yrs	11,00 €	Penderyn Legend WELSH 40%	9,00 €
Akashi JAPAN 40%	8,00 €	Hibiki Toki JAPON 43%	8,00 €

- Incl. taxes 20% -

DRINKS WITH ALCOHOL

- Incl. Taxes 20% -

BRASSERIE ARTISANALE GEMM'7, PARADE HAUTE-VIENNE 87, 33CL.

Brewed with malted cereals and hops from organic farming and certified ORGANIC.

English Ipa <small>BLONDE 5,2%</small>	Blond beer with woody and earthy notes, very aromatic, controlled bitterness.	7,50 €
Hop Impro <small>BLONDE 5,6%</small>	Blond beer floral notes with roundness and softness.	7,50 €
Philosoph' Ale <small>AMBREE 5,9%</small>	Amber beer with cereal notes.	7,50 €
Joyeuse Parade <small>ROUSSE 4,9%</small>	Red beer with notes of red berries and a nice bitterness.	7,50 €
Explosion Fruitée <small>BLONDE 5,8%</small>	Blond beer with aromas of exotic fruits.	9,00 €
Cuvée Spéciale <small>AMBREE 6,2%</small>	Amber beer with aromas of Rum and Whisky.	12,50 €

NO ALCOHOL DRINKS

- Incl. Taxes 10% -

HOUSE COCKTAILS: PLEASE CONSULT OUR WAITERS

Non-alcoholic Eden (18 cl) 10,00 €

CLÉMENCE'S JUICES OF LIMOUSIN

Apple juice	BIO of Limousin (25 CL)	5,50 €
Sparkling apple juice	BIO of Limousin (33 CL)	7,00 €
Lemonade	BIO Artisanale (33 CL)	6,50 €
Cider (dry or sweet)	BIO Artisanale (33 CL)	7,00 €

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 €
Mango nectar	8,00 €	Pineapple Juice	8,00 €

Coca - Cola (33 CL) 5,50 €

MINERAL WATERS

75 cl Thonon du cœur des Alpes 6,50 €

75 cl Vals authentique Ardèche 6,50 €

75 cl Chateldon du Puy de Dôme 6,50 €

33 cl Vals authentique Ardèche 4,50 €

- Incl. taxes 10% -

WEEKLY LUNCH MENU

FROM TUESDAY TO FRIDAY AT LUNCHTIME ONLY EXCEPT ON PUBLIC HOLIDAYS
THESE MENUS ARE SERVED FOR TABLES OF LESS THAN 10 PEOPLE

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

MENU 28,00 € STARTER - MAIN COURSE - DESSERT

STARTER 12,00 €

MAIN COURSE 14,00 €

CHEESE TROLLEY 17,50 €

Selection of cheeses, up to a piece of each cheese (approx. 120grs), jam, nuts, fruit paste and salad of the season. Lactose / Nuts / Mustard

DESSERT 8,00 €

COFFEE, TEA OR DECAFFEINATED BEVERAGE AND A SWEET DELICACY 3,50 €

SCAN TO DISCOVER OUR MENU FOR THIS WEEK.

Our paper's menu is also available from our team



STARTERS OR SHARING DISHES

Southwest salmon trout gravlax-style and 10 grams of sturgeon caviar Oscietra* Nano from Neuvic in Dordogne, thick cream and condiments.

*Caviar from *the Acipenser Gueldenstaedtii* sturgeon bred in Neuvic.
Melting egg texture for a range of sensations combining elegance and balance.

Fish / Lactose / Gluten

STARTER OR BOARD TO SHARE 39,50 €

Quality home-cured ham black pork from Limousin and its condiments.

Pork / Lactose

STARTER OR BOARD TO SHARE 25,00 €

Semi-cooked duck foie gras with Elixir*, dried plum jam, toasted buckwheat flour bread and slice of gravlax duck breast.

Foie gras from the ducks of Didier Cotte des Monts de Blond in Haute-Vienne

Sulfites / Pork / Alcohol

INDIVIDUAL STARTER 21,50 € OR SHARING BOARD 39,50 €

VEGETAL

STARTER: Sweet potato tartlet, chestnut cream, fried mushrooms and parsley, blackberry sorbet.

Egg / Gluten / Lactose

17,50 €

DISH: Cannelloni stuffed with duxelle of mushrooms, spinach and baby vegetables, flower crusted tome cheese cream sauce.

Egg / Gluten / Lactose

22,00 €

VEGETAL MENU 47,50€

APPETIZER - STARTER - MAIN COURSE - DESSERT

FISH

Prawns flambéed with yellow wine from the Jura region, pan-fried mushrooms and cream, seasonal baby vegetables.

Shellfish / Lactose / Celery / Alcohol

STARTER 19,00 / DISH 25,50 €

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

Fish / Lactose / Celery / Gluten

36,00€

MEAT

**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 €

Rib steak of Coutancie beef.

42,00 €

Sirloin steak of Coutancie beef.

27,00 €

Limousine beef fillet.

38,00 €

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

Gluten / Celery / Lactose

46,00 €

SIDE DISHES

Celery / Lactose

**OUR BEEF AND RABBITS ARE OF FRENCH ORIGIN.
THE DUCKS AS WELL AS THE FOIE GRAS COMES FROM
MAISON DIDIER COTTE DES MONTS DE BLOND IN HAUTE-VIENNE.**

THE VEAL BREADS ARE OF EU ORIGIN.

**OUR FISH ORIGINATE FROM A PARTENARIAT UNDER THE QUALITY LABEL
MERICQ CRIEE (QMC) OF FRENCH FISHERIES**

**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 DISTINGUISHES ITSELF 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 STARTERS AND MAIN COURSES CAN BE SERVED A LA CARTE

MENU GASTRONOME AT 37,50€

APPETIZER - STARTER - MAIN COURSE - DESSERT

HOUSE APPETIZER

CHOICE OF STARTER :

A LA CARTE 19,00 €

Sweet potato tartlet, chestnut cream,
fried mushrooms and parsley, blackberry sorbet.

Egg / Gluten / Lactose

Codfish brandade and aioli,
focaccia bread with squid ink and pickled seasonal vegetables.

Egg / Lactose / Gluten / Fish / Vinegar / Egg

CHOICE OF MAIN COURSE :

A LA CARTE 23,50 €

Thinly sliced leg of duck, stewed Puy green lentils and roasted leeks, diced
pumpkins and clementines, cervelat sausage and breadcrumbs,
clementine reduction and meat juice.

Trace of lactose / Gluten / Vinegar / Pork / Celery

Roasted octopus tentacle, wasabi mayonnaise,
carrot mousseline with olive oil, white rice and vinegared salad of cabbage,
Asian mushrooms and coriander, caramelized pecan nuts.

Mollusc / Vinegar / Nuts / Lactose / Egg

CHEESE TROLLEY SUPPLEMENT OF 17,50€

Selection of cheeses, up to a piece of each cheese (approx. 120grs), jam, nuts, fruit
paste and salad of the season. Lactose / Nuts / Mustard

DESSERT :

The house dessert, to be chosen at the beginning of the meal, please refer to the
desserts page.

COFFEE, TEA OR DECAFFEINATED BEVERAGE AND A SWEET DELICACY

SUPPLEMENT OF 3,50 €

This menu was developed by Estelle Kuhler with the participation of
Romain Guery, Etienne Lassalle, Vanessa Bergemine and their teams.

MENU STARTERS AND MAIN COURSES CAN BE SERVED A LA CARTE

MENU GASTROLATRE AT 47,50€

APPETIZER - STARTER - MAIN COURSE - DESSERT

HOUSE APPETIZER

CHOICE OF STARTER : A LA CARTE 21,50 €

Semi-cooked duck foie gras with Elixir*, dried plum jam,
toasted buckwheat flour bread and slice of gravelax duck breast.

*Elixir: Liqueur made from Armagnac Dartigalongue and Agen dried plums.
Foie gras from the ducks of Didier Cotte des Monts de Blond in Haute-Vienne.
Sulphite / Alcohol / Lactose / Gluten / Egg

Hot oysters : leek fondue, grilled bacon and Guinness beer sabayon,
accompanied by a bite size of fried pork trotters and yuzu.

Lactose / Vinegar / Shellfish / Pork / Alcohol / Molluscs / Egg

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

Limousin veal steak, mousseline and roasted parsnips,
cannelloni stuffed with mushroom and spinach duxelle,
flower crusted tome cheese cream sauce and veal juice.

Lactose / Gluten / Vinegar / Celery / Egg

Seared scallops, purée of Jerusalem artichoke in coffee and pan-fried salsify,
Jerusalem artichoke, hazelnut and apple virgin sauce,

Caviar de Neuvic fountain salmon roe

Shellfish / Vinegar / Lactose / Fish / Nuts

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

Gluten / Egg / Lactose / Celery

GOURMET PORTION OF SWEETBREAD SUPPLEMENT OF 7.50€

CHEESE TROLLEY SUPPLEMENT OF 17,50€

Selection of cheeses, up to a piece of each cheese (approx. 120grs), jam, nuts, fruit
paste and salad of the season. Lactose / Nuts / Mustard

DESSERT :

The house dessert, to be chosen at the beginning of the meal, please refer to the
desserts page.

COFFEE, TEA OR DECAFFEINATED BEVERAGE AND A SWEET DELICACY

SUPPLEMENT OF 3,50 €

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- Incl. taxes 10% -

MENU DEGUSTATION AT 84,00€

SINGLE MENU FOR THE ENTIRE TABLE

THIS MENU IS AN INVITATION TO BE GUIDED THROUGH THE MENU OF THE SEASON: OUR CHEFS 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.

6 COURSE MENU

APPETIZER : CODFISH BRANDADE

PATIENCE : HOT OYSTER AND CRISPY PORK

STARTER : DUCK FOIE GRAS

FISH : SCALLOPS

MEAT : LIMOUSIN VEAL STEAK OR CALF SWEETBREAD

CHEESE TROLLEY **SUPPLEMENT OF 17,50€**

Selection of cheeses, up to a piece of each cheese (approx. 120grs), jam, nuts, fruit paste and salad of the season. Lactose / Nuts / Mustard

THE DECLINATION OF DESSERTS

SWEET DELICACY **ACCOMPANING THE ORDER OF A COFFEE, TEA OR DECAFFEINATED BEVERAGE - SUPPLEMENT OF €3.50**

DIGESTIVE, REFER TO THE CARD AVAILABLE WITH THE TROLLEY

LAST ORDER TAKEN FOR THIS MENU 12:30 PM AT LUNCHTIME

20:30 PM FOR DINNER ON WEEKDAYS

AND 20:45 PM ON FRIDAY AND SATURDAY.

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CHEESE TROLLEY 17,50 €

Selection of cheeses, up to a piece of each cheese (approx. 120grs), jam, nuts, fruit paste and salad of the moment. Lactose / Nuts / Mustard

DESSERTS

WE RECOMMEND THAT YOU ORDER AT THE BEGINNING OF THE MEAL

A LA CARTE 13,50 €

Rum baba, lemon whipped cream, rum and raisin ice-cream.

Gluten / trace of Nuts / Lactose / Egg / Animal Beef Gelatin / Alcohol

Chocolate fondant, pear mousse, shortbread and coffee cream,
coffee-poached pear and William's pear sorbet.

Lactose / Egg / Sulphites / Animal Beef Gelatin / Gluten

Vanilla and blackcurrant cheesecake, dacquoise with sweet spices,
compote and blackcurrant marshmallow, nougatine ice-cream.

Gluten / Nuts / Lactose / Egg / Sulphites / Animal Beef Gelatin

Homemade iced assortment.

Sorbets: kiwi, chocolate and William's pear.

Ice creams: rum and raisin, nougatine.

Lactose / Gluten / Nuts

Platter of fresh seasonal fruit and kiwi sorbet.

GOURMET COFFEE 16,00€

SUPPLEMENT OF 5,50 € ON MENUS

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

HOT BEVERAGES

Tea or herbal tea 3,50 € - Coffee or deca 3,50 €

EXCEPTIONAL AFTER-DINNER DRINKS

- PLEASE CONSULT OUR WAITERS -

CHILDREN'S MENU (FOR CHILDREN UNDER 10 YEARS)



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

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

CHOICE OF STARTER :

Sweet potato tartlet, chestnut cream,
fried mushrooms and parsley, blackberry sorbet.
Egg / Gluten / Lactose

Terrine of duck foie gras from the Monts de Blond, salad tossed in olive oil.
Pork / Gluten / Egg / Lactose / Vinegar / Alcohol

CHOICE OF MAIN COURSE :

Thinly sliced leg of duck, stewed Puy green lentils and roasted leeks,
diced pumpkins and clementines, cervelat sausage and breadcrumbs,
clementine reduction and meat juice.
Traces of Lactose / Gluten / Vinegar / Pork / Celery

Seared scallops, homemade macaroni and baby vegetables,
orange sweet and sour sauce.
Shellfish / Vinegar / Lactose / Fish

CHOICE OF DESSERT :

Like mom and dad but smaller.
Egg / Lactose / Gluten / Nuts

Seasonal fresh fruit salad.
Traces of nuts

Molten chocolate cake served with custard sauce.
Egg / Lactose / Gluten / Nuts

FOR MAÎTRES RESTAURATEURS, THE ACCESSIBILITY TO SUSTAINABLE FOOD FOR EVERYONE THROUGHOUT THE YEAR IS ESSENTIAL. ADAPTING OUR MENU FOR CHILDREN IS THE KEY TO AWAKENING THEIR TASTE BUDS AND ALLOWING THEM TO DISCOVER THE GOOD TASTE OF FRESH, RAW AND LOCAL PRODUCTS.

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, ALL COMBINED WITH THE INSPIRATIONS OF THE WORLD WHICH ENCIRCLES US.

DO NOT HESITATE TO HELP US CREATE 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