

LE CHEVERNY

SINCE 1986

THE RESTAURANT MENU IS INSPIRED BY OUR REGION, LIMOUSIN, THE HEART OF 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 12:00 PM TO 1:00 PM
AND DINNER IS SERVED FROM 7:30 PM TO 9:00 PM.

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

IF YOU HAVE ANY FOOD ALLERGIES OR PARTICULAR DIETARY REQUIREMENTS, 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



DRINKS WITH ALCOHOL

- Incl. Taxes 20% -

HOUSE COCKTAILS: SUGGESTION

CENTER DISTILLERY - MAISON HENRI NOUHAUD LIMOGES SINCE 1789

Green Gouloise 48% (4 cl)	8,00 €	Yellow Gouloise 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)	12,00 €
Chestnut, Blackcurrant, Blackberry, Peach, Cherry, Raspberry Cream and liqueur.	

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 €
Martini 14% (6 cl)	6,50 €	Suze 15%(6 cl)	6,50 €
Porto 19% (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%	10,00 €	Nikka From the Barrel JAP 51,4%	14,00 €
Auchentoshan SCO. 40% 12 yrs	10,00 €	Nikka the Tailored JAP 43%	24,00 €
Blue Label SCOTLAND 40%	28,00 €	Bushmills IRELAND 40% 10 yrs	10,00 €
Caol Ila SCOTLAND 43% 12 yrs	10,00 €	Red Breast IRELAND 40% 12 yrs	12,00 €
The Glenlivet SCOTLAND 43% 18 yrs	13,00 €	Kavalan TAIWAN 40%	12,00 €
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%	12,00 €
Talisker SCOTLAND 45% 10 yrs	12,00 €	Penderyn Legend WELSH 40%	9,00 €
Akashi JAPAN 40%	8,00 €	J.Michard FRANCE 43% 8 yrs	13,00 €
Toki Suntory 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 Cocktail (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 22,00 € STARTER - MAIN COURSE OR MAIN COURSE - DESSERT

MENU 30,00 € STARTER - MAIN COURSE - DESSERT

STARTER 12,00 €

MAIN COURSE 14,00 €

CHEESE TROLLEY 17,50 €

Selection of cheeses, one piece of each (approx. 120g), served with jam, nuts, fruit paste, and a seasonal salad. 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



- Incl. taxes 10% -

MENU STARTERS AND MAIN COURSES CAN BE SERVED A LA CARTE

VEGETAL MEAL 40,00 €

APPETIZER - STARTER - MAIN COURSE - DESSERT

YOUR ENTIRE MEAL IS ACCOMPANIED BY BREAD FROM THE ARTISAN BAKER,

LE FOURNIL DE DYLAN – 1 PLACE D'AINE, LIMOGES

BEFORE : The house's signature plant-based appetizer.

STARTER : A LA CARTE 15,00 €

Salad and pea cream with fresh cheese, horseradish, cranberries, and radish.

Lactose / Vinegar

MAIN COURSE : A LA CARTE 20,00 €

Lotus roots with soy, cassava mousseline with coconut milk, cucumber and carrot salad with lime, coriander, and peanuts.

Nuts / Celery / Lactose / Vinegar / Soy

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

Selection of cheeses, one piece of each (approx. 120g), served with jam, nuts, fruit paste, and a seasonal salad. 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 CREATED BY ESTELLE KUHLER WITH THE PARTICIPATION OF ROMAIN GUERY, ÉTIENNE LASSALLE, VANESSA BERGEMINE, LÉA RIBETTE, AND THEIR TEAMS.

STARTERS OR SHARING DISHES

Southwest salmon trout, gravlax-style, 100g, and Osciète* Nano sturgeon caviar from Neuvic in Dordogne, 10g, served with thick cream and condiments.

*The caviar comes from the Acipenser Gueldenstaedtii sturgeon, farmed in Neuvic.

Its eggs have a melting texture, offering a palette of sensations combining elegance and balance.

Fish / Lactose / Gluten

INDIVIDUAL STARTER OR SHARING PLATE €40.00

Cul Noir du Limousin dry-cured ham from L'Écusson Noir, 100g, served with butter, parmesan, and condiments.

Lactose / Pork

INDIVIDUAL STARTER OR SHARING PLATE €40.00

Foie gras nougat with honey and spices, cured duck breast with peppers and parsley, honey tuile, and a touch of balsamic vinegar.

The foie gras and duck breast come from Didier Cotte's ducks, raised in the Monts de Blond, Haute-Vienne.

Sulfites / Alcohol / Lactose / Gluten / Egg / Vinegar / Nuts

GOURMET INDIVIDUAL STARTER OR SHARING PLATE €40.00

FISH

Limoncello-flambéed prawns, basil mustard, cream, and candied lemon, served with seasonal vegetables and macaroni.

Crustaceans / Lactose / Celery / Alcohol / Fish / Gluten

STARTER (3PIÈCES) 20,00€ / MAIN COURSE (5PIÈCES) 27,50 €

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

Fish / Lactose / Celery / Gluten

40,00€

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.

108,00 €

Rib steak of Coutancie beef.

42,50 €

Sirloin steak of Coutancie beef.

28,50 €

Limousine beef fillet.

38,50 €

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.**

MENU GASTRONOME AT 40,00€

APPETIZER - STARTER - MAIN COURSE - DESSERT

YOUR ENTIRE MEAL IS ACCOMPANIED BY BREAD FROM THE ARTISAN BAKER,

LE FOURNIL DE DYLAN – 1 PLACE D'AINE, LIMOGES

THE STARTERS AND MAIN DISHES FROM THE MENUS CAN BE SERVED À LA CARTE.

HOUSE APPETIZER.

CHOICE OF STARTER :

A LA CARTE 15,00 €

Mackerel maki, salad and pea cream with fresh cheese, horseradish, cranberries, and radish.

Lactose / Vinegar

Lost brioche, spicy hazelnut oil with jalapeños and fresh herbs, aged mimolette shavings, thick cream, truffled ham chiffonnade, and mizuna.

Egg / Lactose / Gluten / Nuts / Pork

CHOICE OF MAIN COURSE :

A LA CARTE 20,00 €

Boneless chicken thigh with peanuts, smoked satay style, cassava mousseline with coconut milk, soy lotus root, cucumber and carrot salad with lime and coriander.

Lactose / Celery / Soy / Peanuts

Fish paella style; shrimp, squid, and mussels, Fregola Sarda, chorizo, green beans, peas, peppers, and shellfish broth.

Pork / Gluten / Egg / Fish / Crustaceans

CHEESE TROLLEY **SUPPLÉMENT DE 17,50 €**

Selection of cheeses, one piece of each (approx. 120g), served with jam, nuts, fruit paste, and a seasonal salad. 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.

- Incl. taxes 10% -

MENU GASTROLATRE AT 50,00€

APPETIZER - STARTER - MAIN COURSE - DESSERT

YOUR ENTIRE MEAL IS ACCOMPANIED BY BREAD FROM THE ARTISAN BAKER,
LE FOURNIL DE DYLAN – 1 PLACE D'AINE, LIMOGES

THE STARTERS AND MAIN DISHES FROM THE MENUS CAN BE SERVED À LA CARTE.

HOUSE APPETIZER.

CHOICE OF STARTER :

A LA CARTE 20,00 €

Foie gras nougat with honey and spices, dried duck breast with peppers and parsley, honey tuile, and a touch of balsamic vinegar.

Sulfites / Alcohol / Lactose / Gluten / Egg / Vinegar / Nuts

Salmon carpaccio, sweet and sour dressing, green asparagus tips, cauliflower pickles, grapefruit pulp, Colonnata lard, and langoustine sorbet.

Lactose / Crustaceans / Egg / Fish / Vinegar / Pork

CHOICE OF MAIN COURSE :

A LA CARTE 25,00 €

Monkfish medallions, artichoke mousseline and roasted poivrade artichoke, candied kumquats, basil mustard, almonds, and shiitakes.

Lactose / Sulfites / Alcohol / Vinegar / Nuts / Mustard

Stuffed quail supreme, foie gras heart wrapped in cabbage leaves, Anna potatoes and young carrots, Yorkshire sauce.

Lactose / Alcohol / Pork / Egg

Sweetbread with cream and morel mushrooms, homemade macaroni, and veal jus. *Gluten / Egg / Lactose / Celery*

GOURMET PORTION OF SWEETBREAD SUPPLEMENT OF 7.50€

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

Selection of cheeses, one piece of each (approx. 120g), served with jam, nuts, fruit paste, and a seasonal salad. *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 DEGUSTATION AT 90,00€

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.

7 COURSES MENU

THE PREMICES *THE HOUSE'S DAILY APPETIZER*

APPETIZER: *MACKEREL MAKI*

PATIENCE: *SALMON CARPACCIO*

STARTER: *DUCK FOIE GRAS*

FISH: *MONKFISH*

MEAT: *QUAIL OR CALF SWEETBREAD*

CHEESE TROLLEY *SUPPLEMENT OF 17,50€*

Selection of cheeses, one piece of each (approx. 120g), served with jam, nuts, fruit paste, and a seasonal salad. 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.

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

CHEESE TROLLEY 17,50 €

Selection of cheeses, one piece of each (approx. 120g), served with jam, nuts, fruit paste, and a seasonal salad. Lactose / Nuts / Mustard

DESSERTS

WE RECOMMEND ORDERING YOUR DESSERT AT THE BEGINNING OF THE MEAL

A LA CARTE 12,50 €

Chocolate fondant with pecans, Guanaja chocolate ganache, whipped cream with tonka beans, caramelized popcorn, and corn ice cream.

Gluten / Nuts / Lactose / Egg / Beef gelatin

Vanilla rice pudding, almond dacquoise, honey and star anise confit pineapple, almond crumble coated in white chocolate, honey whipped cream, and pineapple sorbet.

Lactose / Egg / Sulfites / Beef gelatin / Gluten / Nuts

Strawberry-lemon-basil tart, lemon cream, strawberry confit and fresh strawberries, Swiss meringue, basil sorbet, and strawberry tuile.

Gluten / Nuts / Lactose / Egg / Sulfites / Beef gelatin

Homemade ice cream assortment ;
Sorbet: pineapple, basil, and strawberry.

Ice creams: corn and speculoos.

Lactose / Gluten / Nuts

Seasonal fresh fruit plate with strawberry 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 OLD)



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

MENU AT 22,00 € STARTER - MAIN COURSE - DESSERT

CHOICE OF STARTER :

Lost brioche, aged mimolette shavings, thick cream, and truffled ham chiffonnade.

Egg / Lactose / Gluten / Nuts / Pork

Mackerel maki, salad and pea cream with fresh cheese, horseradish, cranberries, and pink radishes.

Lactose / Vinegar

CHOICE OF MAIN COURSE :

Boneless chicken thigh with peanuts and smoked satay, cassava mousseline with coconut milk, soy lotus root, cucumber and carrot salad with lime and coriander.

Lactose / Celery / Soy / Garlic / Peanuts

Fish paella style; shrimp, squid, and mussels, Fregola Sarda, chorizo, green beans, peas, peppers, and shellfish broth.

Pork / Gluten / Egg / Fish / Crustaceans

CHOICE OF DESSERT :

Like mom and dad, but smaller.

Egg / Lactose / Gluten / Nuts

Homemade vanilla and chocolate ice creams (2 scoops).

Egg / Lactose / Gluten / Nuts

Chocolate fondant, custard, and vanilla ice cream.

Egg / Lactose / Gluten / Nuts

FOR MAÎTRES RESTAURATEURS, ACCESS 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