

## OUR COMMITMENTS TO RESPONSIBLE CATERING

All our dishes are homemade using fresh, seasonal products. We favor local products from the region. We collect bio-waste which is recycled into compost by Veolia.

## SALADS

Smoked salmon	10€
<i>Salad base, smoked salmon, fresh tomatoes, cucumbers, lemon, olives, vinaigrette</i>	
Auvergnate	10€
<i>Salad base, Auvergne ham, cantal, fresh tomatoes, nuts, vinaigrette</i>	

## CHEF'S SPECIALTY

Lyonnaise	10€
<i>Salad base, ham, croutons, eggs, bacon</i>	

## TO SHARE

	solo / to share	
Mixed board	14€	20€
Cold cuts board	12€	17€
Cheeses board 	12€	17€

menu enfant (de 3 à 10ans)  
• PLAT + DESSERT + BOISSON • 8€

Mini pizza au choix  
(Margherita, Reine ou 4 fromages)

+ Boisson (sirop à l'eau) + Dessert (fruit ou compote)

## HOMEMADE · FRESH & SEASONAL PRODUCTS

## PIZZAS

Margherita 	11€
<i>Tomato sauce, mozzarella, oregano</i>	
4 cheeses 	13€
<i>Tomato sauce, mozzarella, goat cheese, blue cheese from Auvergne, cantal</i>	
Reine	13€
<i>Tomato sauce, mozzarella, white ham, mushrooms, egg, olives, oregano</i>	
Chorizo	13€
<i>Tomato sauce, mozzarella, chorizo, peppers</i>	
Hawaïenne	13€
<i>Tomato sauce, mozzarella, white ham, pineapple, oregano</i>	
Honey goat cheese 	14€
<i>Crème fraîche, mozzarella, goat cheese, honey, oregano</i>	
Smoked salmon	15€
<i>Fresh cream, mozzarella, smoked salmon, lemon, oregano</i>	

## CHEF'S SPECIALTY

Napolitaine	13€
<i>Tomato sauce, mozzarella, anchovies, capers, olive, oregano</i>	
Orientale	15€
<i>Tomato sauce, mozzarella, merguez, eggs, olive, oregano</i>	

## DESSERTS

Compote	3€
Cinnamon pineapple salad	3€
Cottage cheese	3,5€
<i>Natural, sugar, honey or jam</i>	
Apple pie	3,5€
Chocolate fondant	3,5€