

Starter + main course OR main course + dessert: €29

Starter + main course + dessert: €35

Choose from the dishes marked with an *.

Or choose from the à la carte menu:

TO START:

- **Aubrac Beef Tartare Mille-Feuille**, hand-cut and prepared by us (100g)..... €14
- **Sheep Cheese Fondant** €15
from «La Fromagerie des Causses et d'Auvergne» roasted with honey from «L'Arc en miel AB», and rosemary. Share... or not!
- **Tuna Tataki**, Thai condiments and wasabi mayonnaise €15
- **Charcuterie Platter from «Fermière de Sylvanes»**
Sausage in oil, dry-cured sausage, country ham, country pâté, and condiments..... €16
- **Starter of the Day:** See the board €9
(served only at lunch from Monday to Friday, excluding public holidays)
- **Land and River Salad:** Salad, Gravlax salmon, marinated sheep cheese from «Gabriel Coulet» €13 *
- **Perfect «Farm» Egg**, asparagus coulis, Rodez espuma, and ham chips..... €12 *
- **Aveyronnaise Tartlet**..... €13 *
Mixed salad, country ham, «Vieux Berger» Roquefort mousse, crunchy vegetables, and walnuts

TO CONTINUE:

- **Pont Neuf Meal Salad**
Salad, warm potatoes, smoked duck breast, poached egg, and crunchy vegetables €16
- **Sautéed French Lamb Sweetbreads** and baby potatoes with parsley €25
- **Sheep Cheese Fondant** €19
from «La Fromagerie des Causses et d'Auvergne» roasted with honey from «L'arc en miel AB» and rosemary.
Baby potatoes, country ham from «La Fermière de Sylvanes,» and a bouquet of salad
- **Our Suggestion** - Price according to the proposal
- **Vegetable Risotto «AB»** from the Garden of Etieline €15
- **Aubrac Beef Tartare Mille-Feuille**, Knife-Cut and prepared by Us, Baby Potatoes (200g)..... €24
- **Dish of the Day:** See the board..... €12
(served only at lunch from Monday to Friday, excluding public holidays)
- **Spiced Lacquered Duck Breast**, Carrot Purée with Cumin, and Baby Vegetables..... €25
- **Crispy French Lamb Shank**, Lamb Jus Reduction, and Baby Potatoes €23 *
- **Fish of the Moment** with Vitelotte Potato Foam, Beurre Blanc, Beets, and Crunchy Vegetables €22 *
- **Aubrac Sirloin Steak**, Baby Vegetables and Aligot OR Baby Potatoes, Roquefort Sauce «Le Vieux Berger.»..... €23 *

All our dishes are accompanied by seasonal garnish.

Aligot supplement €4

Le Pont Neuf
HÔTEL** - RESTAURANT

3 bd, Charles de Gaulle - 12400 SAINT-AFFRIQUE | Tél. : +33 5 65 99 02 33
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TO FINISH:

- **Mille-Feuille of the Moment** €8
- **Aged Cheeses:** Selection of raw milk Aveyron cheeses and Roquefort from three caves €8^{.50}
- **Gourmet Coffee:** Assortment of desserts with coffee €9
- **Dessert of the Day:** See the board €5^{.50}
(served only at lunch from Monday to Friday, excluding public holidays)
- **Deconstructed Pavlova** with Summer Fruits €7^{.50} *
- **Low-Temperature Cooked Peach,** Soho Syrup and Lychee Caviar Pearls..... €7 *
- **Revisited Flaune** €7^{.50} *

OUR LOCAL DIGESTIFS:

- **Artisan Mint Liqueur** (Pont de Salars 12) (5 cl) €7
- **Aubrac Whisky Le Twelve** (Laguiole 12) (4 cl) €14

OUR DIGESTIFS:

- **Get 27, Get 31, Bailey's** (5 cl) €6^{.50}
- **Calvados, Cognac, Bas Armagnac** (4 cl) €6
- **Jameson Whiskey** (4 cl) €7^{.50}
- **Superior Whiskey** (4 cl) €10
- **Rum** (4 cl) €8

Daily Special:

(served at lunch from Monday to Friday, excluding public holidays)

Starter, main course, and dessert See the board: **€16.90**

For children under 12 years old: €10

Sausage, baby potatoes OR Aligot
Possibility of fish depending on availability
Scoop of ice cream.

Our entire menu is crafted by our Chef Jeffrey Menit
and his kitchen team.

Preparations are made to order,
with fresh and seasonal ingredients.
Some dishes may therefore take a little time.
The list of allergens is available upon request.

ALL PRICES INCLUDE TAX AND SERVICE.

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