

## Appetizers to Share

|                                        |      |
|----------------------------------------|------|
| Small sardines 'boneless' in olive oil | 13 € |
| Authentic white tarama                 | 9 €  |
| Truffle tarama                         | 12 € |

## Starters

|                                                      |      |
|------------------------------------------------------|------|
| Bonito confit in olive oil,<br>niçoise-style garnish | 15 € |
| Chilled melon soup (duck ham)<br>and Sichuan pepper  | 12 € |
| Octopus carpaccio, vegetable vinaigrette             | 25 € |



## Plats

|                                                                                      |      |
|--------------------------------------------------------------------------------------|------|
| Duck breast from Domaine de Limagne,<br>braised pak choi and raspberry vinegar sauce | 32 € |
| Line-caught hake poached in chorizo butter<br>with leeks and mushrooms               | 24 € |
| Goat cheese cannelloni with zucchini<br>and arugula sauce                            | 18 € |
| La Truffade, World Champion 2025<br>for 2                                            | 36 € |



## Basalte Menu

### Build your own menu

|                          |      |
|--------------------------|------|
| Starter / Main           | 31 € |
| Main / Dessert           | 31 € |
| Starter / Main / Dessert | 38 € |

\* €5 supplement for certain dishes

### Wine Pairings

(Starter / Main / Dessert)

3 glasses 22 €

### Auvergne Beef :

As part of our quality approach, we work  
with:

**Fin Gras du Mézenc**  
January to June)

**La Salers**  
July to December

## Meats

|                                                        |      |
|--------------------------------------------------------|------|
| Flank steak 160g, béarnaise sauce<br>mashed potatoes * | 26 € |
| Beef fillet 180g, béarnaise sauce<br>mashed potatoes * | 29 € |

## Cheeses

|                             |     |
|-----------------------------|-----|
| Plate of 3 Auvergne cheeses | 9 € |
|-----------------------------|-----|

## Desserts

### Adrien's childhood dessert :

|                                                   |      |
|---------------------------------------------------|------|
| Pastry (1 piece)                                  | 7 €  |
| Sharing plate (3 pieces)                          | 16 € |
| Dessert board (4 pieces)                          | 25 € |
| Baba with artisan verbena liqueur<br>from Forez * | 11 € |

### Kids Menu under 12 years 12 €

Auvergne sausage or fish fillet,  
mashed potatoes  
+ 2 scoops of ice cream: chocolate, vanilla  
+ Choice of flavored syrup with water