

Entrées

Eggs « en meurette »



13 €

Basalte pâté en croûte with pickled vegetables
(Sweetbreads, duck, foie gras)

19 €

Arctic char carpaccio,
Blood orange vinaigrette

22 €

Plats

Veal caillette with foie gras,
Swiss chard stem risotto

23 €

Pike quenelles,
With eryngii mushrooms

23 €

Royans ravioli, goat's cheese sauce,
Yellow wine and walnuts



16 €

Truffade, 2025 World Champion
(for two people)

48 €

Viandes

Bavette steak 160 g, Béarnaise sauce
Mashed potatoes*

28 €

Beef fillet 180 g, Béarnaise sauce
Mashed potatoes*

31 €



Menu Basalte Create your own

Starter / Main 31 €

Main / Dessert 31 €

Starter / Main / Dessert 38 €

*€5 supplement on the set menu

Beef from Auvergne :

As part of our quality commitment, we
work with :

Fin Gras du Mézenc
January to June

Salers beef
July to December

The allergen list is available at
reception upon request

Fromages

Selection 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 artisanal verbena
liqueur from Forez*

11 €

Children's Menu (under 12)

12 €

Auvergne sausage or fish fillet,
Mashed potatoes

+ 2 scoops of ice cream : chocolate, vanilla

+ Choice of syrup with water