



# PASSEZ COMMANDE AU 01 46 51 22 58

**ATTENDEZ QUELQUES  
PETITES 10 MINUTES**

**VENEZ CHERCHER  
VOS PLATS &  
RÉGALEZ VOUS !**

**NOS PRIX SONT SUSCEPTIBLES DE CHANGER LORS DES SOIRÉES FESTIVES  
RELATIVES À DES ÉVÉNEMENTS SPORTIFS OU CULTURELS.**

## LES CLASSIQUES

<b>Garlic Bread</b> - pain à l'ail et mozzarella fondue	<b>9</b>
<b>Cæsar</b> - blanc de poulet croustillant, romaine & sauce Cæsar	<b>18</b>
<b>Burrata crémeuse</b> - tomates datterino & olives, crème de balsamique	<b>16,5</b>
<b>Tartare de saumon</b> - citron, gingembre & ciboulette	<b>18</b>
<b>Bowl Saumon</b> - saumon cru, riz vénéré, quinoa, mangue fraîche, avocat, pickles concombre, tomates Datterino	<b>19</b>
<b>Bowl Veggie</b> - courgettes & aubergines grillées, riz vénéré, quinoa, mangue, avocat, pickles concombre, tomates Datterino	<b>18,5</b>
<b>Chèvre chaud</b> - toasts de fromage de chèvre et de vache rôtis au miel, potiron rôti, jambon de Parme & tomates Datterino	<b>18</b>
<b>Croque Monsieur</b> - frites au couteau & mesclun de salade	<b>17</b>
<b>Croque Madame</b> - œuf au plat, frites au couteau & mesclun de salade	<b>18</b>

## LES PLATS

<b>Brochette de bœuf d'Aubrac</b> - marinée aux herbes, sauce béarnaise ou poivre	<b>20</b>
<b>Blanc de volaille doré</b> - sauce citron confit	<b>21</b>
<b>Filet de daurade grillé</b> - sauce vierge	<b>23</b>

## HAMBURGERIA SERVI AVEC DES FRITES

<b>Texas</b> - bœuf Aubrac, cheddar vintage, salade iceberg, condiment cornichons, sauce BBQ maison	<b>19</b>
<b>Le Frenchy</b> - bœuf Aubrac, comté, poitrine fumée crispy, condiment échalote, roquette, béarnaise	<b>19,5</b>
<b>L'Auvergnat</b> - bœuf Aubrac, bleu d'Auvergne, oignons caramélisés, sauce miel moutarde	<b>19</b>
<b>Le British</b> - blanc de poulet croustillant, cheddar coulant, chutney oignons, mâche, sauce savora aux graines de moutarde	<b>20</b>

## PASTA FRESCA

<b>Ravioli bœuf Aubrac</b> - bœuf extra de la Ferme Montagnes d'Aubrac®, sauce tomate & Grana Padano	<b>18</b>
<b>Ravioli ricotta &amp; épinards</b> - crème de sauge, tomates confites & Grana Padano	<b>18,5</b>
<b>Pâtes fraîches Pomodoro Grappa</b> - straciatella & basilic	<b>19</b>

### AL FORNO

<b>Lasagnes Traditionnelles</b> - tomates, sauce béchamel & viande de bœuf de la Ferme Montagnes d'Aubrac®	<b>17,5</b>
<b>Lasagnes Végétariennes</b> - courgettes & aubergines fondantes, sauce tomate & mozzarella fumée	<b>18</b>

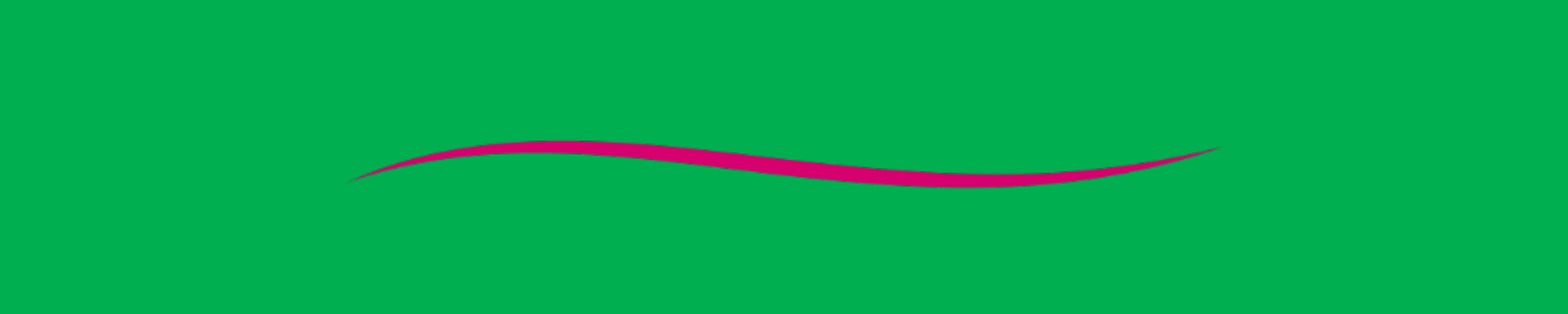
## PIZZA

<b>Margherita</b> - tomate, mozzarella, basilic (avec des champignons de Paris +1€)	<b>13,5</b>
<b>Regina Classica</b> - tomate, mozzarella, jambon aux herbes, basilic, champignons frais (avec un œuf +1€)	<b>17,5</b>
<b>Parma</b> - tomate, mozzarella, jambon de Parme, basilic	<b>18,5</b>
<b>Diavola</b> - tomate, mozzarella, saucisse épicée Spianata, oignons rouges, roquette	<b>16</b>
<b>Pepperoni</b> - tomate, mozzarella, chorizo doux, origan	<b>16,5</b>
<b>Calzone</b> - tomate, mozzarella, champignons, jambon aux herbes, œuf	<b>18</b>
<b>Ricchissima</b> - mozzarella, ricotta, champignons, œuf, parmesan, huile saveur truffe	<b>18</b>
<b>Ricotta</b> - tomate, mozzarella, ricotta, Grana Padano, aubergines, tomates cerises, basilic	<b>17,5</b>
<b>Burrata</b> - tomates Datterino & tomates confites, burrata, crème de balsamique, roquette (avec du jambon de Parme +3€)	<b>19</b>
<b>Rustica</b> - mozzarella, crème, fromage de chèvre et de vache, miel, roquette, tomates cerises	<b>16</b>
<b>Tonno</b> - tomate, mozzarella, thon, olives, câpres, oignons rouges	<b>19</b>
<b>Basilico Meatballs</b> - mozzarella, scamorza, bœuf mijoté, œuf, oignons rouges, basilic	<b>18</b>
<b>Quattro Formaggi</b> - mozzarella, gorgonzola, pecorino, Grana Padano, oignons rouges	<b>17,5</b>
<b>Verdura</b> - mozzarella, légumes grillés, roquette, tomates Datterino & tomates confites	<b>17</b>

## LES DESSERTS

<b>Tiramisù XL</b> - au café & à l'Amaretto	<b>10</b>
<b>Mousse au chocolat</b> - éclats de noisettes	<b>7</b>
<b>Pizza Nutella</b> - amandes & noisettes grillées	<b>11</b>
<b>Salade de fruits frais</b> - mangue, ananas, raisins, fraises, grenade	<b>12</b>
<b>Fromage blanc 0%</b> - fruits frais & granola au miel	<b>8</b>
<b>Cheesecake</b> - au citron vert & coulis de mangue	<b>9</b>

**Prix nets en euros, service inclus - les chèques ne sont pas acceptés.**





# PLACE YOUR ORDER ON 01 46 51 22 58

**WAIT SOME  
10 MINUTES  
COME, COLLECT  
YOUR ORDER  
& ENJOY !**

**OUR PRICES ARE SUBJECT TO CHANGE DURING  
FESTIVE EVENINGS FOR SPORTING OR CULTURAL EVENTS.**

## CLASSICS

<b>Garlic Bread</b> - with melted mozzarella	<b>9</b>
<b>Cæsar</b> - crispy chicken breast, romaine salad & Cæsar sauce	<b>18</b>
<b>Creamy burrata</b> - datterino tomatoes & olives, balsamic cream	<b>16,5</b>
<b>Salmon tartar</b> - lemon, ginger & chives	<b>18</b>
<b>Bowl Salmon</b> - raw salmon, black italian rice, quinoa, fresh mango, avocado, cucumber pickles, Datterino tomatoes	<b>19</b>
<b>Bowl Veggie</b> - grilled zucchinis & eggplants, black italian rice, quinoa, mango, avocado, cucumber pickles, Datterino tomatoes	<b>18,5</b>
<b>Hot goat cheese</b> - roasted goat and cow cheese toast with honey, roast pumpkin, Parma ham & Datterino tomatoes	<b>18</b>
<b>Ham &amp; Cheese toasted sandwich</b> - potatoes fries & mesclun salad	<b>17</b>
<b>Ham &amp; Cheese toasted sandwich with fried egg</b> - fried egg, potatoes fries & mesclun salad	<b>18</b>

## MAIN COURSES

<b>Aubrac beef brochette</b> - marinated with herbs, bearnaise or pepper sauce	<b>20</b>
<b>Golden brown chicken breast</b> - lemon confit sauce	<b>21</b>
<b>Grilled sea bream fillet</b> - virgin sauce	<b>23</b>

## HAMBURGERIA SERVED WITH FRENCH FRIES

<b>Texas</b> - Aubrac beef, vintage cheddar, iceberg salad, gherkin seasoning, homemade BBQ sauce	<b>19</b>
<b>Frenchy</b> - Aubrac beef, comté cheese, crispy smoked bacon, candied shallots, arugula salad, bearnaise sauce	<b>19,5</b>
<b>Auvergnat</b> - Aubrac beef, Auvergne blue cheese, caramelized onions, honey mustard sauce	<b>19</b>
<b>British</b> - crispy chicken breast, melted cheddar, onions chutney, lamb's lettuce salad, savora sauce with mustard seeds	<b>20</b>

## PASTA FRESCA

<b>Ravioli Aubrac beef</b> - extra beef from our own farm Montagnes d'Aubrac®, tomato sauce & Grana Padano	<b>18</b>
<b>Ravioli ricotta &amp; spinach</b> - sage cream, candied tomatoes & Grana Padano	<b>18,5</b>
<b>Fresh pasta pomodoro Grappa</b> - stracciatella & basilic	<b>19</b>

### AL FORNO

<b>Lasagne Traditional</b> - tomatoes, bechamel sauce & Aubrac beef from our own farm Montagnes d'Aubrac®	<b>17,5</b>
<b>Lasagne Vegetarian</b> - melting zucchinis & eggplants, tomato sauce & smoked mozzarella	<b>18</b>

## PIZZA

<b>Margherita</b> - tomato, mozzarella, basil (with white button mushrooms +1€)	<b>13,5</b>
<b>Regina Classica</b> - tomato, mozzarella, ham with herbs, basil, fresh mushrooms (with an egg +1€)	<b>17,5</b>
<b>Parma</b> - tomato, mozzarella, Parma ham, basil	<b>18,5</b>
<b>Diavola</b> - tomato, mozzarella, spicy Spianata sausage, red onions, arugula salad	<b>16</b>
<b>Pepperoni</b> - tomato, mozzarella, sweet chorizo, oregano	<b>16,5</b>
<b>Calzone</b> - tomato, mozzarella, mushrooms, ham with herbs, egg	<b>18</b>
<b>Ricchissima</b> - mozzarella, ricotta, mushrooms, egg, parmesan, truffle-flavoured oil	<b>18</b>
<b>Ricotta</b> - tomato, mozzarella, ricotta, Grana Padano, eggplants, cherry tomatoes, basil	<b>17,5</b>
<b>Burrata</b> - Datterino tomatoes & sun-dried tomatoes, burrata, balsamic cream, arugula salad (with Parma ham +3€)	<b>19</b>
<b>Rustica</b> - mozzarella, cream, goat and cow cheese, honey, arugula salad, cherry tomatoes	<b>16</b>
<b>Tonno</b> - tomato, mozzarella, tuna, olives, capers, red onions	<b>19</b>
<b>Basilico Meatballs</b> - mozzarella, scamorza, beef stew, egg, red onions, basil	<b>18</b>
<b>Quattro Formaggi</b> - mozzarella, gorgonzola, pecorino, Grana Padano, red onions	<b>17,5</b>
<b>Verdura</b> - mozzarella, grilled vegetables, arugula salad, Datterino tomatoes & sun-dried tomatoes	<b>17</b>

## DESSERTS

<b>Tiramisù XL</b> - with coffee & Amaretto	<b>10</b>
<b>Chocolate mousse</b> - hazelnuts slivers	<b>7</b>
<b>Pizza Nutella</b> - grilled almonds & hazelnuts	<b>11</b>
<b>Fresh fruit salad</b> - mango, pineapple, grappe, strawberries, pomegranate	<b>12</b>
<b>0% Fromage blanc</b> - fresh fruits & honey granola	<b>8</b>
<b>Cheesecake</b> - with lime & mango coulis	<b>9</b>

**Net prices in euros, service included - cheques are not accepted.**