

HOW TO SPEAK AVEYRONNAIS :

*T'ouvres ou fermes la lumière,
tu ne glandes pas mais tu sanes,
tu ne fermes pas la porte à clé mais tu la claves,
tu n'es pas surpris mais espanté,
tu ne fais pas d'exploits mais des espets,
tu ne lances pas un objet mais tu l'escampes,
on ne te fait pas chier mais on te fait cagner,
tu ne cries pas mais tu brames,
tu ne t'étouffes pas mais tu t'engailloustes,
tu ne fermes pas le portail mais la clède ou le portanel,
tu bois du marcillac et quand y en a plus c'est la sécade,
ça ne colle pas mais ça pègue,
tu ne t'endors pas mais tu cutes / tu cluques / t'assuques / t'ensuques,
tu ne someilles pas mais tu cabèques,
tu ne tombes pas sur les fesses mais tu t'aquioulles,
tu fais la cuisine dans une toupine et non dans une marmite,
tu ne marches pas dans les flaques mais azagues,
tu dis "macarel", "boudiou" ou "miladiou", "diou medane",
quand tu cuisines ça ne crame pas mais ça rabine,
tu n'utilises pas un chiffon mais un pétas,
tu ne t'accroupis pas mais tu te mets à coucoulou,
tu dis tchimper et pas tremper,
tu dis a biste de nas et pas à peu prés,
tu ne fais pas un mélange mais un mescladis,
tu ne te fais pas engueuler mais tu te prends une raballée,
tu ne râles pas mais tu roumègues,
après un bon repas de famille tu es couffle,
dès que je suis à coucoulou je capège,
on s'étouffe pas mais on s'estragouille,
tu dis atche ! et pas regarde !
tu vas pas ronger les os de la viande, tu vas les rousiguer*

Credit illustrations : Freepik



The leonie's homemade cooking is an institution that has been passed down from generation to generation. You never leave with an empty stomach but always with a full heart !



A GRANDMOTHER'S LOVE

TODAY, IN OUR KITCHENS

Ustensils clatter in her honour.

Butter is frying, dishes are simmering and timers are ticking.

Seasonal vegetables always take pride of place in the pantry.

A return to simplicity, to local cuisine.

Our products are good and their quality is undisputed :

Aubrac beef, Roquefort, Laguiole, Larzac lamb...

Our cuisine is an institution handed down from generation to generation.



HOMEMADE AVEYRON

Coufidou, Aligot, Farçous... We haven't even sat down to eat yet and it already smells like Aveyron at Léonie's.

The dishes are served just like at home. Here we cook like we talk.

Simple and straightforward. You never leave hungry and always with a full heart. The small producers, the fresh products and the local sourcing, all that, it's not a show-off.

And, of course, our meat is of French origin. It's the common sense of our grandmothers. We call it Responsible Cooking.



Léonie, it's
the Aveyron family spirit

 www.leonie.restaurant

● Red ● Rosé ● White

Glass
14cl

Bottle at
the table
75cl

Bottle to go
75cl

- **Le Cayla, AOP Pic Saint Loup - 2021** 7,9 € 28,9 € 18,9 €
Syrah, Grenache, Cinsault
14° Rond et fruité
- **Trescol, AOP Languedoc, Domaine de l'Aster - 2023 5 €** 18,9 € 8,9 €
Carignan, Grenache noir, Cinsault, Syrah
14° Arômes de fruits noir et réglisse
- **Prélude, AOP Languedoc, Domaine de l'Aster - 2023 5 €** 18,9 € 8,9 €
Vermentino, Grenache blanc, Marsanne, Roussanne
13° Élégant, floral et fruits exotiques
- **Clos des Beaumes IGP de l'Hérault** 6 € 20 € 10 €
Domaine de Jordy - 2023
Chenin, Viognier, Vermentino
13° Notes de fleurs blanches et de fruits exotiques

YOUR LOYALTY REWARDED

10€ OFFERED

Once you've registered, you'll receive your 10 € to spend at Léonie's within 8 days !

- 1 REGISTER AND VALIDATE YOUR ACCOUNT-Use the QR code, and you'll receive an email !
- 2 10 € OFFERED - Remember to validate your account, and receive our offer within 8 days.
- 3 5% POOL - Automatically accumulate 5% of your expenses. Identify yourself to our teams. Use it whenever you like !



← Register /
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WINE CELLAR

All our bottled wines are at the **cellar price** (the price at the property) and the corkage fee (for consumption on the premises) is **10 € / bottle**.

● Red ● Rosé ● White

	Glass 14cl	Bottle to the table 75cl	Bottle to go 75cl
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AVEYRON

AOP Marcillac, Domaine de Laurens - 2024	5€	19 €	9 €
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- 100% Cavadou - 13° Ample, fruité et léger (rosé)
- 100% Cavadou - 12° Notes acidulées et fruitées (rouge)

AOP Côtes de Millau, Domaine Cardabelle - 2024	5 €	18,9 €	8,9 €
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*Gamay, Syrah, Cabernet sauvignon
12° Léger et fruité*

IGP Aveyron, Domaine de Bias - 2024	5 €	19 €	9 €
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- Pinot noir, Syrah - 13° Léger et fruité

Cuvée Léonie, Vin de Pays d'Oc	4,9 €	19,9 €	9,9 €
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*Domaine Mas Frigoulet - Carignan
13,5° Cuvée sur le fruit cassis*

LANGUEDOC

Cuvée Regain	4,9 €	19,9 €	9,9 €
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Domaine des Montèzes - 2023

- Syrah, Grenache, Carignan
13° Tout en note de fruits rouges, bouche dense avec tanins souples (rouge)
- Cinsault, Syrah
13° Notes acidulées de bonbons aux fruits (rosé)
- Roussanne, Vermentino
13° Notes de fruits à chair blanche, idéal repas de poisson (blanc)

OUR LOCAL PRODUCERS / BREEDERS



Beef from Aubrac - Majorel family, Gaec Fleurs des Causses at Pierrefiche-d'Olt

Trout - Lecussan family, Mas de Pommiers at Nant

Lamb from Aveyron - Gérard family, Gaec de Saint Louis at Belmont-sur-Rance

Lamb from Aveyron - Crouzet family, Gaec des Clapouses at Campagnac

Blond pea lentils « La Perle du Larzac » - Frères Brun, Gaec des Liquisses at Nant

Our cheeses!

Fromabon at La Cavalerie

Fromagerie des Artisans at La Cavalerie

Fromagerie des Cabasses, Dombre family at Verrières

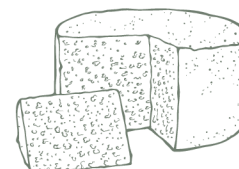
Les Bergers du Larzac at La Cavalerie



Winegrowers : Laurens, Cardabelle, Bias, Montèzes, Pic Saint Loup, Terrasses du Larzac, Domaine de l'Aster...

Aubrac beer - Brasserie d'Olt in the Vallée du Lot

Homemade lemonades - Brasserie d'Olt in the Vallée du Lot



APPETIZER

● From Aveyron ● Home made

PRE AND POST DINNER DRINKS

- Kir fruit cream blackberry, blackcurrant, chestnut 10cl wine mixer. 4 €
- **Homemade Quince Wine** 5cl. 4 €
- **Sugar free natural gentian** - (pronounced bitterness, recommended with a fruit cream) *Domaine Laurens, Clairvaux d'Aveyron* 6cl. 5 €
- **Red Ratafia** - *Domaine Laurens, Clairvaux d'Aveyron* 6cl. 5 €
- **Muscat Petit Grain (blanc)** - *Domaine des Montèzes* 14cl. 4 €
- **Walnut wine** - *Domaine Laurens, Clairvaux d'Aveyron* 6cl. 5 €
- **Aubrac tea** - *Marius Bonal* 6cl. 5 €
- **Red Porto** 5cl. 5 €
- **Red or white Martini** 5cl. 5 €

BEERS

	25 cl	33 cl	50 cl
● Aubrac amber, blonde, white <i>Brasserie d'Olt (bottle)</i>	-	6 €	-
● La Ginette (draught)	3,9 €	4,5 €	6,2 €

WITHOUT ALCOHOL

- **Homemade lemonade** chestnut, blueberry or nature - *Brasserie d'Olt* 25cl. . . 4,9 €
- **Artisanal fruit juice** apple or pear - *Domaine de Pouget, Pruines* 25cl. 4,9 €
- **Vittel, San Pellegrino or Perrier fine bubbles** 50cl. 4 €
- **Vittel, San Pellegrino or Perrier fine bubbles** 1L. 5 €
- **Coca, Coca Zero, Perrier** 33cl / **Fuze Tea, Orangina** 25cl. 3,5 €
- **Diabolo** grenadine, strawberry, mint, blackcurrant, peach or lemon 25cl. 3 €
- **Syrup** grenadine, strawberry, mint, blackcurrant, peach or lemon 25cl. 2 €

LEONIE'S SWEETS

- **Caramel egg custard**. 6 €
- **Dark chocolate mousse** 6,9 €
- **Campagnac fouace** French toast style 7,9 €
- **Dessert of the moment** 7 €
- **Grandma's dessert**. 7,9 €
spit-roasted cake, candied chestnuts and chestnut whipped cream
- **Gourmet coffee** caramel egg custard, chocolate mousse, pastries. 8,9 €
- **Big profiterole with chocolate sauce** 10 €
- **Platter 5 cheeses** (according to selection). 10 €
- **Baked Alaska**, flambéed with *Grand Marnier*. 10 €

Caution : dessert for 2 (or not !)

Apple tarte Tatin-style Pascade

Pascade topped with caramelised apples à la Tatin, whipped cream, vanilla ice cream and salted butter caramel 15 €

**Pascade : thick savoury or sweet pancake topped with whatever our grannies fancy !*



ICE CREAMS AND SORBETS

Ice cream : vanilla, coffee, chocolate, rum-raisin, salted butter caramel, chestnut, Sorbet : strawberry, lemon, blackcurrant, raspberry, pear

- **1 scoop** 3,5 €
- **2 scoops**. 6 €
- **3 scoops**. 7,5 €
- **Liège coffee** 9,5 €
- **Liège chocolate** 9,5 €
- **White Lady** vanilla ice cream, chocolate coulis, whipped cream. 9,5 €
- **Cévenole's cup** vanilla, chestnut, chestnut cream, whipped cream 9,5 €

Whipped cream +2 €

TOUPINE MENU -25 €

- Leek gribiche
- Beef platter

- Aligot sausage
 - Coufidou
- Beef lasagne

- Chocolate mousse
- Caramel egg flan

Choice of 1 or 2 scoops of ice cream

Coffee and dessert +3.9€

BOARD OF THE DAY -18,5 €

Café gourmand +5,9 €

Excluding weekends and public holidays and lunchtimes only

PITCHOU MENU-9,9 € (Up to 8 years)

Aligot and sausage or mini beef lasagne

Scoop of ice cream or mini chocolate mousse

Diabolo or syrup

HOT DRINKS

Coffee	2 €
Double	2,9 €
Infusion <i>lindenor verbena</i>	2,9 €
Flavored tea <i>Caramel, red berries, mint green, green, lime green, black, lemon, Russian Earl Grey</i>	2,9 €



TASTOUS TO SHARE

Traditional delicatessen board

Sausage and fricandeau, dry sausage, country ham 15 €

Mixed board

Sausage and fricandeau, dry sausage, country ham, Roquefort, ewe's milk tomme, pérail cheese 19,9 €

Couffle board

Shredded country ham, beef charcuterie, farçous, aligot croquettes, foie gras and fig jam 23€

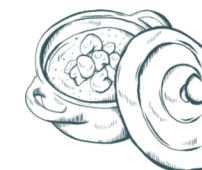
Traditional Farçous* x6. 6,9 €

 Breaded aligot bites x6 6,9 €

Mescladis (farçous x3 and breaded aligot bites x3). 6,9 €

**Farçous : a kind of herb and spinach pancake topped with ventresca and ham.*

 Vegetarian dishes



little pleasure

LARGE SALADS PLATTERS

4 bite-sized breaded aligot on salad (4 € supplement)



The Aveyronnaise

Salad, roquefort, country ham, farçous, walnut 16,9 €

Périgourdine

Salad, foie gras and home-smoked duck breast, toasted bread with onion compote, fig jam, pear in syrup 17,9 €

Spinach and goat's cheese pascade

Pascade, Rodez cheese, country ham, pan-fried oyster mushrooms 16,9 €

GOULARD MENU-35 €
 Choice from the menu : Entrance+Dish*+Dessert
 Cheeses on the platter +3 €

*except for slates

STARTERS

The must-have soft-boiled egg truffle butter, parsley mouillettes and toasted ventresca 6 €

Leek gribiche confit leek, gribiche sauce, crushed hazelnuts, hazelnut oil ... 6,9 €

Cheese soup bread, onion broth, Laguiole cheese 6,9 €

Léonie salad ewe's milk tomme with Greek fenugreek, fricandeau toast with juniper oil 6,9 €

Beef trimmings homemade beef charcuterie (ham with elderberry vinegar, rillettes, terrines), served with gherkins 8,9 €

Périgourdine tartine foie gras and homemade smoked duck breast, toasted fig bread, onion compote, fig chutney, salad 9,9 €

Vegetarian dishes

The list of allergens is available on request

DISHES

Piece of beef Aubrac breed on the local circuit See slate

Piece of Aveyron lamb with garlic juice 21,9 €
Glass par wine : Le Cayla, AOC Pic Saint Loup 7,9 € (red)

Grilled sausage and aligot from Aubrac 19,5 €
Glass par wine : AOP Marcillac, Domaine de Laurens 5 € (red)

Pork chop with grilled rind 20,9 €
Glass par wine : Le Cayla, AOC Pic Saint Loup 7,9 € (red)

Calf's head, gribiche sauce 16,9 €

Stuffed squid tomato sauce, served with potatoes 18,9 €

Lasagna with shredded beef Aubrac breed, tomato sauce 18,9 €
Glass par wine : Domaine de Bias, IGP Aveyron 5€ (red)

Homemade cordon bleu with Laguiole cheese and cooked ham 16,9 €

Coufidou millavois beef stew cooked with pig's trotters 16,9 €
Glass par wine : AOP Côtes de Millau, Domaine Cardabelle 5€ (red)

Millavoise-style lamb sweetbreads, potatoes 23 €
Glass suggestion : Domaine de Bias, IGP Aveyron 5€ (red)

Beef sausage, morel sauce 15 €

Plate of aligot from Aubrac (classic or truffled) 12,9 €

Ewe's milk goustal, Aveyron charcuterie, potatoes, provence herbs, honey 18,9 €
Glass par wine : Prélude, AOP Languedoc 5€ (white)

Side dishes

All our dishes are served with parsley potatoes, smoked vegetable purée and fresh vegetables.

Homemade sauces

- Pepper
- Roquefort
- Old-fashioned mustard

Aligot +4 €

Truffled Aligot +5 €



Our meat are French