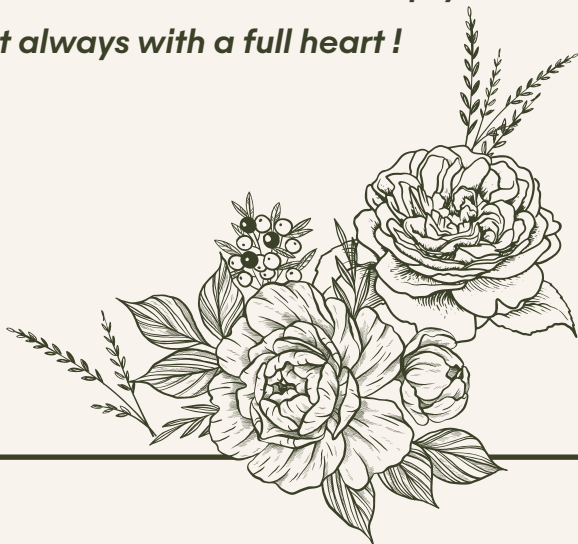




***Léonie's responsible cooking is an institution
that has been passed down from generation
to generation. You never leave with an empty
stomach but always with a full heart !***





IT'S TIME FOR AN DRINK

HOMEMADE

APPETIZER

Guignolet with cherry *Summer 2022 17° 6cl* 4,9 €

FROM AVEYRON

BEER

Bottle : Aubrac *amber, blonde, white- Brasserie d'Olt 33cl* 6 €

APPETIZERS & DIGESTIVES

Kir fruit cream *blackberry, blackcurrant, chestnut 10cl* 4 €

Natural gentian without sugar - (*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 - *Domaine des Montèzes 14cl* 5 €

Walnut wine - *Domaine Laurens, Clairvaux d'Aveyron 6cl* 5 €

Aubrac tea - *Marius Bonal 6cl* 5 €

Églantine des Causses - *Domaine des Homs, Larzac 6cl* 5 €

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 €

THE TRADITIONAL

APPETIZERS & DIGESTIVES

Red or white Martini 5cl.	5 €
Suze, Salers 5cl.	5 €
Red Porto 5cl.	5 €

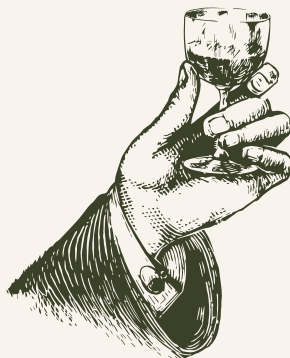
BEER	25 cl	33 cl	50 cl
Draught : Ginette	3,9 €	4,2 €	5,9 €

WITHOUT ALCOHOL

Vittel, San Pellegrino or Perrier fine bubbles 50cl	3,3 €
Vittel, San Pellegrino or Perrier fine bubbles 1L	3,8 €
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 €

HOT DRINKS

Coffee	2 €
Double	2,9 €
Infusion linden or verbena	2,6 €
Dammann scented tea Caramel, red fruit, mint green, green, black, lemon.	2,6 €





A GRANDMOTHER'S LOVE

TODAY, IN OUR KITCHENS,

the utensils clash in honour of Léonie.

The butter is frying, the dishes are simmering and the timers are ringing.

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 kitchen is an institution that has been passed down from generation to generation.

HOME-MADE AVEYRON

Coufidou, Aligot, Farçous, Pâté en croûte...

No sooner had we sat down to eat than we could already smell the Aveyron at Léonie's.

The food is served just like at home.

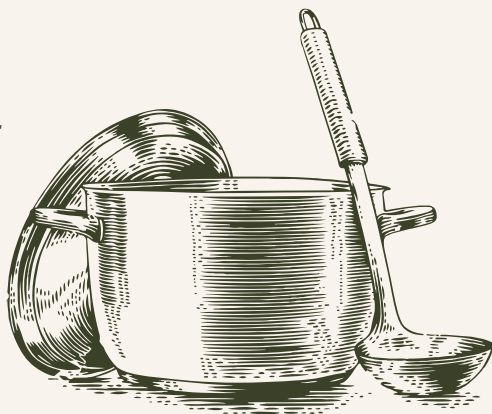
Here we cook like we talk. Simple and straightforward.

You never leave on an empty stomach and always with a full heart.

Small producers, fresh products and short circuits are not just for show.

It's the good sense of our grandmothers. We call it Responsible Cooking.

Léonie shares
the Aveyronnais family spirit





TO SHARE

Traditional delicatessen board

Smoked duck breast and fricandeau, dry sausage, country ham. 15 €

Mixed board

Smoked duck breast and fricandeau, dry sausage,
country ham, Roquefort, ewe's milk tomme, pérail cheese 19,5 €

Traditional Farçous* x6 6,5 €

 Breaded Aligot Cromesquis x6 6,5 €

Mescladis (farçous x3 and cromesquis x3) 6,5 €

Ewe's milk goustal, Aveyron delicatessen, sauted potatoes 18,9 €

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

MEAL SALADS

The smoked Cocotte

Salad, smoked chicken, hard-boiled egg, pascade*, Rodez 16,9 €

The Aveyronnaise

Salad, Roquefort, smoked duck breast, farçous, walnuts 16,9 €

The summer Pascade

Salad, salmon rillettes, pascade*,
black olive tapenade, tomato confit 16,9 €

*Pascade : a type of thick savoury or sweet crêpe, topped with whatever our grannies fancy !

ENTRIES

Truffled egg scramble, grilled Aveyron ventrèche 7,5 €

Salmon rilette, pascade and black olive tapenade 6,5 €

Picnic-style roast (roast Aubrac beef, tomato fougasse, mayonnaise) 8,5 €

 Summer tomatoes with fresh cheese (tomato, sheep's milk
with fresh herbs, tomato confit, basil pesto) 9,5 €

Roquefort mousse and fougasse, crunchy walnuts 6,5 €

 Vegetarian dishes



DISHES

All our meats are French

- Lamb from Aveyron, with garlic juice** 21,5 €
- Glass suggestion : Les Bruyères, AOP Terrasses du Larzac 7 €
- Grilled sausage and Aubrac aligot (truffled supplement + 1,5 €)** 17,5 €
- Glass suggestion : AOP Marcillac, Domaine de Laurens 4 €
- Aveyron pork chop with grilled rind (about 350 - 400g)** 20,5 €
- Glass suggestion : Trescol, AOP Languedoc, Domaine de l'Aster 5 €
- Roast guinea fowl with lemon marinade and Causse thyme** 17,5 €
- Glass suggestion : IGP Aveyron, Domaine de Bias 4 €
- Lamb sweetbread casserole with Millavoise sauce and sauted potatoes.** 21,5 €
- Glass suggestion : Le Cayla, AOP Pic Saint Loup 7,5 €
- Coufidou Millavois (Aubrac beef stew)** 15,5 €
- Glass suggestion : AOP Côtes de Millau, Domaine Cardabelle 3 €
- Our 180g beef Aubrac, onion confit and cheese sauce** 12,9 €
- Lasagne with shredded Aubrac beef** 16,5 €
- Glass suggestion : IGP Aveyron, Domaine de Bias 4 €
- Aubrac beef tartare seasoned to your liking** 18,5 €
- Cuttlefish and aïoli, steamed potatoes** 21,5 €
- Glass suggestion : Cortes de Baza, Vin de Pays d'Oc 6 €
- Ewe's milk goustal, Aveyron delicatessen, sauted potatoes** 18,9 €
- Glass suggestion : Prélude, AOP Languedoc 5 €
- **Plate of Aubrac aligot (truffled supplement + 1,5 €)** 10,5 €

Side dishes

All our dishes are accompanied by sauted potatoes with parsley, smoked vegetable purée and fresh vegetables.

- Aligot +4 €
- Aligot truffled +5,5 €

Homemade sauces

- Roquefort
- Pepper
- Cheesy
- Herb butter, maitre d'Hôtel style





GOULARD MENU - 33 €

- Summer tomatoes with fresh cheese
- Picnic-style roast
- Truffled egg scramble, grilled Aveyron ventrèche
-
- Lamb from Aveyron with garlic juice
- Beef steak and Aubrac Aligot truffled
- Cuttlefish and aioli, steamed potatoes
- Lamb sweetbread casserole, with Millavoise sauce and sauted potatoes
-
- Dessert of your choice

TOUPINE MENU - 25 €

- Roquefort mousse
- Picnic-style roast
- Salmon rillettes, pascade and black olive tapenade
-
- Grilled sausage and Aubrac aligot
- Roast guinea fowl with lemon marinade and Causse thyme
- Coufidou Millavois (Aubrac beef stew)
-
- Chocolate mousse
- Caramel egg custard
- Choice of 1 or 2 scoops of ice cream
- Café gourmand +2,8€

MENU OF THE DAY

Excluding weekends and public holidays and only at lunchtime

- Starter + dish of the day + dessert of the day 19,5 €**
Starter + dish of the day OR dish of the day + dessert of the day . . 17,5 €
Dish of the day 14,5 €

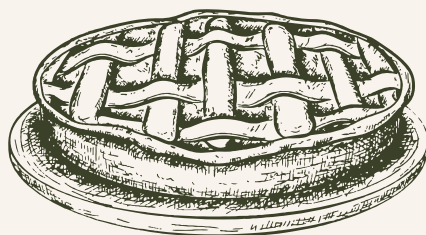
PITCHOU MENU - 9,9 € Up to 8 years

- Aligot sausage or Aubrac minced meat**
—
Cup of barbakapa ice cream or skewer of chamalow with chocolate sauce
—
Diabolo or syrup



LEONIE'S SWEETS

Caramel egg custard	5,5 €
Chocolate mousse	6,5 €
The profiterole with chocolate sauce	8,5 €
Baba au rhum	7,5 €
French toast with vanilla ice cream and salted butter caramel	7,5 €
Gourmet coffee <i>caramel egg custard, chocolate mousse, pastry</i>	7,9 €
Fruit clafoutis	6 €
Local cheese platter	7,5 € / 100g
Plate of 3 cheeses (<i>Roquefort, sheep, cow</i>).	7,5 €



ICE CREAM AND SORBETS

Ice cream : vanilla, coffee, chocolate, rum grape, salted butter caramel, chestnut
Sorbet : strawberry, lemon, blackcurrant, raspberry, pear
Regional ice cream : sheep's milk ice cream

1 scoop	3,5 €
2 scoops	6 €
3 scoops	7,5 €
Liège coffee or chocolate	9,5 €
Leonie cup <i>sheep's milk ice cream and spit cake</i> <i>with salted butter caramel sauce, chantilly</i>	9,5 €
Cévenole cup <i>vanilla, chestnut, chestnut cream, whipped cream</i>	9,5 €
Sgt. cup <i>pear sorbet, pear brandy</i>	9,5 €
Chantilly +2 €	



YOUR LOYALTY REWARDED



10€ FREE

After registering, you'll receive your 10€ to spend at Léonie's within 8 days !

HOW DOES IT WORK ?

1

REGISTER AND VALIDATE YOUR ACCOUNT

Use the QR code, and you'll receive a quick e-mail !

2

10 € FREE

Remember to validate your account, and receive our offer within 8 days

3

5% CAGNOTTAGE

Automatically accumulate 5% of your expenses. Identify yourself to our teams. Use it whenever you like !

*Other advantages await you at Léonie...
discover them on our website*

Register / log in



www.leonie-bistro-et-grillades.fr





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 13° Full-bodied, fruity, light (rosé) 12° Tangy, fruity notes (red)	4 €	18,5 €	8,5 €
●	AOP Côtes de Millau, Domaine Cardabelle 12° Light and fruity	3 €	16 €	6 €
● ●	IGP Aveyron, Domaine de Bias - 13° Light	4 €	18 €	8 €

LANGUEDOC

●	Rosà, Côteaux du Languedoc, Domaine Mas Frigoulet - 13° Tangy notes of redcurrants and harlequin candies	4,5 €	19 €	9 €
●	Cortes de Baza, Vin de Pays d'Oc Domaine Mas Frigoulet - 12,5° Fresh notes of exotic fruit and citrus	6 €	21 €	11 €
●	1931, Vin de Pays d'Oc, 100 % Carignan Domaine Mas Frigoulet - 13,5° notes of pepper and morello cherry, blackberry and liquorice	6 €	22 €	12 €
●	Trescol, AOP Languedoc, Domaine de l'Aster 14° Black fruit and liquorice aromas	5 €	18,4 €	8,4 €



	● Red	● Rosé	● White	Glass 14cl	Bottle at the table 75cl	Bottle to go 75cl
● Les Bruyères, AOP Terrasses du Larzac Domaine Rouquette - Grenache, Carignan, Syrah <i>14° notes of blackcurrant and strawberry, supple, mellow tannins</i>				7 €	25 €	15 €
● Prélude, AOP Languedoc, Domaine de l'Aster <i>13° Elegant, floral, with exotic fruits</i>				5 €	18,6 €	8,6 €
● Le Cayla, AOP Pic Saint Loup <i>14° Round and fruity</i>				7,5 €	28,9 €	18,9 €



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 !*