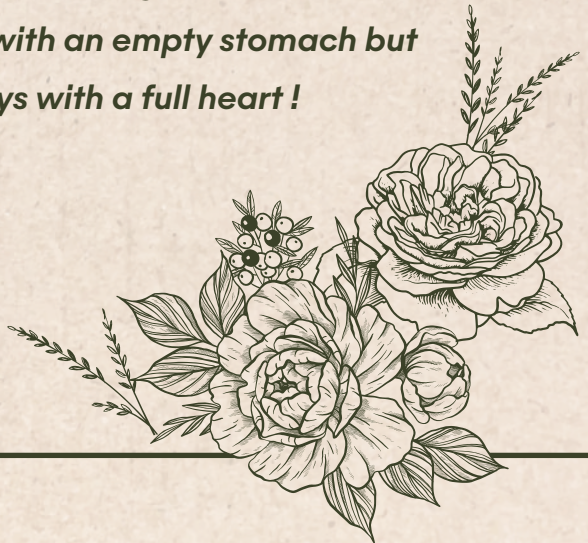




*Léonie's responsible cooking is an institution that has been passed down from generation to generation. You never leave with an empty stomach but always with a full heart !*





# IT'S TIME FOR AN DRINK

## HOMEMADE

### APPETIZER

Walnut wine *Summer 2022 17° (6cl)* . . . . . 5 €

### COCKTAILS

Le véritable Mojito *White rum, mint, sugar, lime, Perrier (12cl)* . . . . . 9 €

Le Ugo *Elderberry liqueur St Germain, Prosecco, rosemary syrup, Perrier (14cl)* 12 €

Léonie *Quince wine, apple juice, champagne, egg white (20cl)*. . . . . 10 €

Le Café Français frappé *Espresso, cognac, milk, orgeat syrup (8cl)* . . . . 8 €

L'Amuzette *Muze amber beer, grand marnier, coffee liqueur, crushed ice (36cl)*. . . . . 10 €

Apérol Spritz (20cl) . . . . . 9 €

Gin Tonic *Gin mandra from Laurens, lemon, tonic (14cl)* . . . . . 10 €

Aveyron Mule *Gin mandra, mint, ginger beer, strawberry syrup (20cl)* . . . 10 €

### WITHOUT ALCOHOL

Homemade lemonade . . . . . 3 €                      Mocktails of fruits . . . . . 7 €

Virgin Mojito *apple juice, mint, green lemon, sugar, ice, lemonade (12cl)* . . . 7 €

Virgin Mule *mint, ginger beer, strawberry syrup (12cl)* . . . . . 7 €

## FROM AVEYRON

### BEER

	25 cl	33 cl	50 cl
Aubrac <i>amber (draft) - Brasserie d'Olt</i>	4,5 €	6 €	8 €

La Muze <i>blond, white, amber or IPA (bottle) - Castelnaud Pegayrol</i>	-	6 €	-
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### APPETIZERS & DIGESTIVES

Kir fruit cream *blackberry, blackcurrant, raspberry, chestnut - Marius Bonal (Onet le Château) (8cl)* . . . . . 4 €

Pastis « Le Bleu » - Marius Bonal (2cl). . . . . 5 €

Gentiane - Domaine Laurens (6cl) . . . . . 5 €

Red Ratafia - Domaine Laurens (6cl) . . . . . 5 €

Aubrac tea - Domaine Laurens (6cl). . . . . 5 €

Mandra Gin - Domaine Laurens (6cl) . . . . . 8 €

Handcrafted mint or lemon liqueur - Potions d'Oc (6cl) . . . . . 6 €

Pear or wild plum brandy - Domaine Laurens (4cl). . . . . 8 €

### WITHOUT ALCOHOL

Homemade lemonade *chestnut, blueberry or nature - Brasserie d'Olt (25cl)* . . 4,9 €





## THE TRADITIONAL

### APPETIZERS AND DIGESTIVES

Ricard, 51 (2cl) . . . . .	3 €
Red ou white Martini (6cl) . . . . .	4 €
Suze, Salers (6cl) . . . . .	4 €
White wine muscat « Petits Grains » - <i>Domaine des Montèzes</i> (12cl) . . . . .	6 €
Mentheuse or Croqueuse or Pulpeuse - <i>Agde</i> (6cl) . . . . .	6 €
Royal kir <i>blackcurrant, quince wine, guignolet</i> (8cl) . . . . .	8 €
Red Porto (6cl) . . . . .	4 €
Whisky Four Roses Small Batch, ( <i>bourbon</i> ) <i>woody, fruity, spicy</i> (4cl) . . . . .	8 €
Whisky Lagavulin 16 years, <i>very peaty, round, smoky</i> (4cl) . . . . .	12 €
Whisky Ange Single Malt, <i>BIO, french, pure, light, airy</i> (4cl) . . . . .	10 €
Rhum Angostura 7 years, <i>exotic fruits, spicy, grey pepper</i> (4cl) . . . . .	8 €
Rhum Gino, <i>BIO amber, round and soft</i> (4cl) . . . . .	8 €
Rhum Diplomatico Reserva Exclusiva, <i>supple, caramelised</i> (4cl). . . . .	10 €
Cognac Decroix Vieille Reserve XO, <i>brilliant, fine, floral and almond notes</i> . . . . .	10 €
Bailey's (6cl) . . . . .	5 €
Get 27 (6cl) . . . . .	6 €

### DRAUGHT BEERS

	25 cl	33 cl	50 cl
La Ginette blonde <i>BIO 4,5°</i>	3,5 €	4,5 €	6,5 €
Blond Leffe <i>6,6°</i>	4,5 €	5,5 €	7,5 €
Beer of the moment	4,5 €	5,5 €	7,5 €
Picon beer	4 €	5 €	7 €

### WITHOUT ALCOHOL

Vittel or San Pellegrino (50cl) . . . . .	4 €
Vittel or San Pellegrino (1L) . . . . .	5 €
Coca, Coca Zero, Fuze Tea, Orangina or Perrier (33cl). . . . .	3,5 €
Jus de Rêve <i>BIO pineapple, apple, apricot, orange or tomato</i> (25cl) . . . . .	4,9 €
Syrup <i>violet, orgeat, grenadine, strawberry, mint,</i> <i>blackcurrant, peach or lemon</i> (25cl) . . . . .	2 €
Diabolo (25cl). . . . .	3 €

### HOT DRINKS

Espresso coffee . . . . .	2 €
Double espresso . . . . .	2,9 €
Local herbal teas <i>benevolent, greedy, sweet, lazy, dreamy, brave</i> . . . . .	2,9 €
Local tea <i>green mint, lemon</i> . . . . .	2,9 €



# TO SHARE

## Traditional delicatessen board

*Homemade smoked duck breast and fricandeau, dry sausage, local ham . . . 15 €*

## Mixed board

*Homemade smoked duck breast and fricandeau, dry sausage, country ham, Roquefort cheese, ewe's tomme, pérail. . . . . 19,5 €*

**Traditional Farçous\* x6 . . . . . 6,5 €**

**Breaded Aligot Cromesquis x6 . . . . . 6,5 €**

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

**Goustal of ewe's milk cheese, Aveyron delicatessen, sauted potatoes . . 18,9 €**

*\*Farçous : thick crepes with herbs, green chard and ventrèche, topped with whatever our grannies fancy !*

# MEALS SALADS

## The Smoked Cocotte

*Salad, shredded smoked chicken, herb cream, Rodez shavings, onion confit, egg, tomato confit . . . . . 16,9 €*

## The Aveyronnaise

*Salad, Vernières Roquefort, walnut oil, home-smoked duck breast, farçous, walnuts . . . . . 16,9 €*

## The summer Pascade

*Pascade\*, salmon rillettes, salad, black olive tapenade, tomato confit, onion confit . . . . . 16,9 €*

## Aveyron mozzarella tomatoes

*3-colour heirloom tomatoes, buffalo mozzarella from Aveyron (from the Buffa'LaubenQ farm in Le Cayrol), basil pesto, truffled pesto . . . . . 16,9 €*


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

# ENTRANCES


**Truffled eggs brouillade, grilled Aveyron ventrèche . . . . . 7,5 €**

**Pascade, salmon rillettes and black olive tapenade . . . . . 6,5 €**

**Chiffonnade of roast beef with mayonnaise and tomato fougasse . . 8,5 €**

 **Bush tomatoes (yellow pineapple tomato, Larzac ewe's milk, candied tomatoes, basil, green pesto, tomato coulis and balsamic cream) . . 9,5 €**

 **Roquefort mousse, fougasse with onions and crunchy walnuts . . 6,5 €**

 **Vegetarian dishes**





# A GRANDMOTHER'S LOVE

## TODAY, IN OUR KITCHENS

utensils clatter in his honour.

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

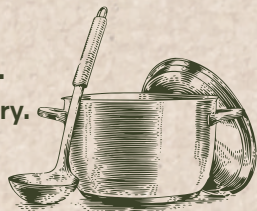
Seasonal vegetables always take pride of place in the pantry.

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.

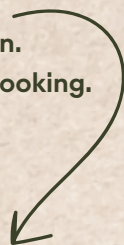
The small producers, the fresh products and the local sourcing,

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*



## OUR PRODUCERS AND BREEDERS ON THE LOCAL SOURCING



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

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

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

Mozzarella - family Teyssedre  
*Buffa'LaubenQ at Le Cayrol*



# YOUR LOYALTY REWARDED



## 10€ OFFERED

Once you've registered, 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 an email !

2

### 10 € OFFERED

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...  
find out more on our website

 [www.leonie.restaurant](http://www.leonie.restaurant)

[Register / log in here](#)



## CURRENTLY AT LÉONIE'S...

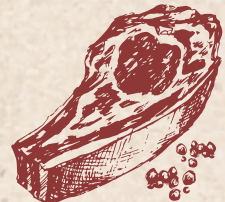
**TO SHARE FOR 2 - 3 PEOPLE**

### Board to Rousiguer\*

Aubrac rump steak 200g, pork chop approx. 350g, lamb chops, chicken drumsticks, served with Aligot from Aubrac . . . . .

55 €

\*Rousiguer : gnaw to the bone !c







# DISHES

All our meat are French

- Piece of Aubrac beef on the local circuit . . . . .** See slate
- Piece of Aveyron lamb 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 €
- Rib of Aveyron pig with grilled rind (approx. 350 - 400g) . . . . .** 20,5 €
  - Glass suggestion : Trescol, AOP Languedoc, Domaine de l'Aster 5 €
- Roast guinea fowl supreme with thyme . . . . .** 17,5 €
  - Glass suggestion : Chardonnay, Domaine de la Combe St Paul 6 €
- Lamb sweetbread casserole with Millavoise sauce and sauted potatoes . . . . .** 21,5 €
  - Glass suggestion : Une et mille nuit, AOC Saint Chinian 7 €
- Coufidou Millavois (Aubrac beef stew) . . . . .** 15,5 €
  - Glass suggestion : AOP Côtes de Millau, Domaine Cardabelle 3 €
- 180g Aubrac minced beef, onion confit and cheese sauce . . . . .** 12,9 €
- Lasagne with shredded Aubrac beef, Rodez, tomato sauce, garlic cream . . . . .** 16,5 €
  - Glass suggestion : Domaine de Bias, IGP Aveyron 4 €
- Aubrac beef tartare (cut to knife) to your liking  
shallots, gherkins, parsley and capers . . . . .** 18,5 €
- Cuttlefish with parsley and homemade aioli . . . . .** 21,5 €
  - Glass suggestion : Picpoul, AOP Picpoul de Pinet 7 €
- Goustal of ewe's milk cheese, Aveyron delicatessen, sauted potatoes . . . . .** 18,9 €
  - Glass suggestion : Gourmandise, AOP Languedoc 5 €
- **Plate of Aubrac Aligot (truffled supplement + 1,5€) . . . . .** 10,5 €

**Board to « Rousiguer » for 2 - 3 people**  
 Aubrac rump steak 200g, pork chop approx. 350g, lamb chops,  
 chicken drumsticks, served with Aligot from Aubrac . . . . . 55 €

## Side dishes

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

- Aligot +4 €
- Truffled Aligot +5,5 €

## Homemade sauces

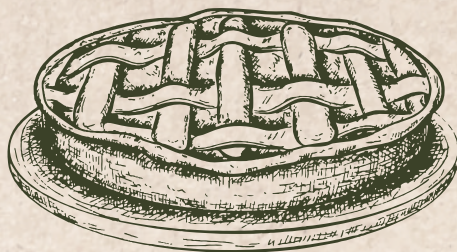
- Roquefort
- Cheese
- Butler's butter
- Pepper
- Aioli





# LÉONIE'S SWEETS

Caramel egg custard . . . . .	5,5 €
Dark chocolate mousse and chocolate chips . . . . .	6,5 €
Rum Baba flavoured to taste . . . . .	7,5 €
French toast with vanilla ice cream and salted butter caramel . . . . .	7,5 €
Cherry clafoutis (with pieces) . . . . .	7,5 €
Platter 3 cheeses (Roquefort, ewe's milk and cow's milk) . . . . .	7,5 €
Gourmet coffee caramel egg custard, chocolate mousse, pastries . . . . .	8,5 €
Profiterole with chocolate sauce . . . . .	8,5 €
<b>Local cheese platter : 7 cheeses</b> 2 Roqueforts, St Nectaire, Cabassou truffled, Pérail, Laguiole and sheep's milk tomme . . . . .	15 €



## ICE CREAMS AND SORBETS

Ice cream : vanilla, coffee, chocolate, rum-raisin, salted butter caramel, chestnut, pistachio  
 Sorbet : strawberry, lemon, blackcurrant, raspberry, pear  
 Regional ice cream : ewe's milk ice cream

1 scoop . . . . .	3,5 €
2 scoops . . . . .	6 €
3 scoops . . . . .	7,5 €
Liège coffee or chocolate . . . . .	9,5 €
Léonie's cup sheep's milk ice cream, vanilla ice cream, spit-roasted cake . . . . .	9,5 €
Cévenole's cup vanilla, chestnut, chestnut cream, whipped cream . . . . .	9,5 €
Sergeant's cup pear sorbet, pear brandy . . . . .	9,5 €
Strawberry cup Melba . . . . .	9,5 €





## GOULARD MENU - 33 €

- Truffled egg brouillade, grilled Aveyron ventrèche
- Bush tomatoes : *yellow pineapple tomato, Larzac ewe's milk, candied tomatoes, basil, green pesto, tomato coulis and balsamic cream*
- Chiffonnade of roast beef with mayonnaise and tomato fougasse
- 
- Piece of Aveyron lamb, garlic juice
- Beef steak and Aubrac aligot truffled
- Cuttlefish with parsley and homemade aioli
- Lamb sweetbread casserole with sauted potatoes
- 
- Dessert of your choice

## TOUPINE MENU - 24 €

- Chiffonnade of roast beef with mayonnaise and tomato fougasse
- Pascade, salmon rillettes and black olive tapenade
- Roquefort and walnut mousse, onion focaccia
- 
- Grilled sausage and Aubrac aligot
- Roast guinea fowl supreme with thyme
- Coufidou Millavois (Aubrac beef stew)
- 
- Chocolate mousse
- Caramel egg custard
- Choice of 1 or 2 scoops of ice cream
- Gourmet coffee + 2,8 €

## MENU OF THE DAY

*Excluding weekends and public holidays and lunchtimes only*

- Starter + dish of the day + dessert of the day . . . . . 17,5 €
- Starter + dish of the day OR dish of the day + dessert of the day . . . . . 15,5 €
- Dish of the day . . . . . 13,5 €

## PITCHOU MENU - 8,9 € (up to 8 years)

Mini Aligot or Aubrac minced sausage



Scoop of barbabapa ice cream or skewer of chamalow with chocolate sauce



Diabolo or syrup



# WINE CELLAR

All our wines are available for sale at **cellar prices** (the price at the estate) in our boutique. **1 box of wine purchased = 1 bottle offered at the table !**

● Red

● Rosé

● White

Glass  
14cl

Bottle  
75cl

## AVEYRON

- **AOP Marcillac, Domaine de Laurens** 4 € 18,5 €  
*Cervadou - 12° Tangy, fruity notes (red)*  
*Cervadou - 13° Ample, fruity and light (rosé)*
- **AOP Côtes de Millau, Domaine Cardabelle** 3 € 16 €  
*Gamay, Syrah - 12° Light and fruity*
- **IGP Aveyron, Domaine de Bias** 4 € 18 €  
*Pinot noir - 13° Light (red)*  
*Roussanne, Chardonnay - 13° Hazelnut with honeyed accents (white)*

## LANGUEDOC

- **Le Rosé, AOP Languedoc, Domaine Mas du Pountil** 5 € 19 €  
*Grenache, Mourvèdre, Cinsault*  
*13° Round and fresh on the palate*
- **Gourmandise, AOP Languedoc** 6 € 20 €  
*Domaine Mas du Pountil - Mourvèdre, Cinsault,*  
*Grenache, Syrah, Carignan*  
*13,5° A fruity blackcurrant cuvée*
- **Trescol, AOP Languedoc, Domaine de l'Aster** 5 € 18,4 €  
*Carignan, Grenache noir, Cinsault, Syrah*  
*14° Aromas of black fruit and liquorice*
- **Une et mille nuit, AOC Saint Chinian** 7 € 28 €  
*Domaine Canet Valette - Grenache, Syrah,*  
*Carignan, Mourvèdre, 14° Powerful aromas*  
*of black fruit and Garrigue*
- **Picpoul, AOP Picpoul de Pinet** 7 € 25 €  
*Domaine Mas St Laurent - 100% Picpoul blanc,*  
*13° Gdenerous nose of grapefruit, well-balanced*
- **Chardonnay, Pays d'Oc** 6 € 21 €  
*Domaine La Combe St Paul - 100% Chardonnay*  
*13,5° With notes of acacia, pear and verbena*





	● Red	● Rosé	● White	Glass 14cl	Bottle 75cl
● <b>Réserve, AOP Terrasses du Larzac</b> Le Clos Riviéral - Syrah, Grenache, Carignan <i>14° Velvety structure, lovely freshness with a hint of brioche</i>				-	32,9 €
● <b>Les Bruyères, AOP Terrasses du Larzac</b> Domaine Rouquette - Grenache, Carignan, Syrah <i>14° Notes of blackcurrant and strawberry, supple, mellow tannins</i>				7 €	25 €
● <b>Le Cayla, AOP Pic Saint Loup</b> Syrah, Grenache, Mourvèdre - <i>14° Round and fruity</i>				-	28,9 €
● <b>Manpot, IGP Côtes de Thongue</b> Domaine Bassac - Cabernet, Sauvignon, Merlot Syrah, <i>13,5° Spicy notes and red fruits</i>				-	24 €
● <b>Viognier, IGP Pays d'Oc</b> Domaine de Paul Mas - Viognier <i>13,5° Dvried fruit, white flowers and a touch of vanilla and honey</i>				6 €	20,5 €
● <b>Muscat « Petits Grains », Pays d'Hérault</b> Domaine des Montèzes - <i>100% Muscat Petits Grains</i> <i>11° Honeyed, floral notes</i>				6 €	20,5 €

## PROVENCE

● <b>Navicelle, AOP Côtes de Provence</b> Grenache, Cinsault, Tibouren <i>12,5° Fresh, mineral and greedy at the same time, notes of peach and citrus fruit</i>				-	28 €
<b>Champagne brut Premier Cru</b> Famille Hilaire Leroux <i>12°</i>				7 €	59 €





## 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'aquiouilles,  
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*