

Starter + main course OR main course + dessert: €29

Starter + main course + dessert: €35

Choose from the dishes marked with an *.

Or choose from the à la carte menu:

TO START:

- **Roasted ewe's cheese fondant** €17
with organic honey and rosemary, served with a salad bouquet and cured meats. Share... or not!
- **Aveyronnaise Salad** served on a pascade (traditional pancake) €15
with mixed greens, dry-cured ham, sausage in oil, saucisson, and Roquefort crumbles
- **Fried egg** with green asparagus cream €15
- **Starter of the Day:** See the board €10
(served only at lunch from Monday to Friday, excluding public holidays)
- **Périgord-style pascade** €17
French duck foie gras (semi-cooked), house-smoked duck breast, and light vinaigrette
- **Roquefort and walnut cookie**, country ham, hazelnut oil vinaigrette €13 *
- **Pont Neuf salad** mixed greens, crispy chicken, Rodez cheese shavings, hard-boiled egg, and tomatoes €13 *

TO CONTINUE:

- **Pan-fried French Lamb Sweetbreads** with parsley and garlic, served with seasonal vegetables €28
- **Vegetarian Plate** inspired by the chef's creativity €17
- **Our Special of the Day** **Price as per suggestion**
- **Sheep Cheese Fondant** €21
roasted with honey and rosemary, baby potatoes, country ham and a bouquet of salad
- **Dish of the Day:** See the board €13
(served only at lunch from Monday to Friday, excluding public holidays)
- **Aveyron veal Marengo**, slow-cooked for 7 hours with baby vegetables €26
- **Butcher's Cut of Aubrac Beef** €25
served with seasonal vegetables and aligot or baby potatoes, with Roquefort sauce
- **Half fillet of French duck**, pepper sauce and Anna potatoes €20
- **Low-temperature cooked monkfish**, bell pepper piperade and chorizo sauce €24 *
- **Slow-cooked French lamb shank with fine herbs** served with a vegetable tian €24 *

All our dishes are accompanied by seasonal garnish.

Aligot supplement €4

TO FINISH:

- **Rum baba** with homemade whipped cream €8.00
- **Café Gourmand:** A selection of mini desserts with a coffee €9.50
- **Aged Cheeses:** Selection of raw milk Aveyron cheeses and Roquefort from three caves €10
- **Dessert of the Day:** See the board €6
(served only at lunch from Monday to Friday, excluding public holidays)
- **Profiteroles:** vanilla ice cream and hot chocolate sauce €10
- **Revisited Flaune** Vanilla whipped cream and salted caramel butter €8
- **Apple Tarte Tatin** with a dollop of fresh cream €8 *
- **Deconstructed pavlova** with seasonal fruits €8 *

Le Pont Neuf
HÔTEL★★-RESTAURANT

3 bd, Charles de Gaulle - 12400 SAINT-AFFRIQUE | Tél. : +33 5 65 99 02 33
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Daily Special:

(served at lunch from Monday to Friday, excluding public holidays)

Starter, main course, and dessert. See the board: **€18.50**

For children under 12 years old: €11

Sausage, baby potatoes OR Aligot
or Homemade chicken nuggets with baby potatoes or aligot
Scoop of ice cream.

All our dishes are prepared by our kitchen team.

All items are made to order using fresh,
seasonal ingredients.

As a result, some dishes may require a little extra time.

An allergen list is available upon request.

ALL PRICES INCLUDE TAX AND SERVICE.

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OUR MAIN SUPPLIERS:

(Non-exhaustive list)

- Cured meats: La Charcuterie du Viala (Viala du Tarn 12)
- Fish: Mericq (Bram 11)
- Meat and poultry: Ruthènes Viandes (Rodez, 12), Beauvallet (Sainte-Geneviève-sur-Argence, 12)
Languedoc Lozère Viande (Antrenas, 48), Maison Conquet (Laguiole, 12), Le Friboul (Lauras, 12)
- Honey: L'Arc en Miel (Saint Affrique 12)
- Ice Cream: Les Glaces de Lyon (Salaise sur Sanne 38)
- Lentils: GAEC de Montaigut (Broquiès 12)
- Cheeses: Vernières, Vieux Berger, Maison Carles, Gabriel Coulet, Fromages et Terroirs (Roquefort
Société) (Roquefort-sur-Soulzon, 12)
- Hazelnut Oil: Le Moulin de Méjane (Espeyrac 12)

OUR LOCAL DIGESTIFS:

- **Artisan Mint Liqueur** (Pont de Salars 12) (5 cl)..... €7
- **Aubrac Whisky "Le Twelve"** (Laguiole 12) (4 cl)..... €14
- **Pastis des Homs** (Nant 12) (4 cl)..... €8

OTHER DIGESTIFS:

- **Get 27, Get 31, Bailey's** (5 cl)..... €7
- **Calvados, Cognac, Bas Armagnac** (4 cl)..... €8
- **Jameson Whisky** (4 cl)..... €7⁵⁰
- **Superior Whisky** (4 cl)..... €12
- **Rum** (4 cl)..... €8