

Les abeilles

We hope that you spend a delightful time in our restaurant .

Everything we serve is created in the restaurant .

We wish you to leave us with good memories
of your time spent with us.

To do this we need some little time to prepare your choice of
menu, because our motto is « allegro ma non troppo »

We propose you, menus or « à la Carte » :

« Les fétiches » for 18.50 €

served only for lunch at week-days

Noodles on vegetables with,
rubbed cheese, green salad –
Assortment of cheese or dessert

Lovely hot pastry on salad –
Assortment of cheese or dessert

Garnished dish of the day
Assortment of cheese or dessert

The entrées :	18.50 €
The main dishes all served with vegetables :	28.00 €
The cheese board for a wide choice:	11.00 €
The desserts for choice :	12.50 €

For our very young clients, we shall prepare from the menu portions of an appropriate size. **Main course and dessert 18.50 €**

« The 29.00 € served only for lunch at week-days »
 Starter & main course or main course & dessert

« The 31.50 € served only for lunch at week-days »
 Starter for choice - main course for choice – cheese or dessert

The entrées :

Home made lamb pâté with his pickles
 Small snails from the area with braised chards
 with saffron spicy
 oysters (7 pieces) crown or “au gratin”
 Mixed salad with poached egg
 Pastry of hare like “royale”

The main dishes, all served with vegetables :

Sliced beef or piece of beef served with
his home made red wine sauce
Fish from the Today's market
Lamb (from Rhone Alpes Departement) :
lamb leg, lamb shoulder, lamb neck cutlets
Pieds et paquets à la façon de Pierre Hiely
or other's tripes

The desserts :

Roasted pear with caramel and
his home made caramel ice cream
Warm chocolate and cocoa cake
Nougat Ice Cream (still as good as ever)
Home made ice cream and sorbets
Home made Baba cake with Grand Marnier alcohol (this is the
owners favourite cake)

Some main courses need time to be cook : Therefore you might have to wait a little
time to be served.

We suggest you to choose your dessert while we take your order : thank you very
much..

Artisan Cuisinier

***Nb : Our prices are including service and taxes.
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We accept credit cards.***

***For respect for all the guests, we than you to turn off
your mobile phone.***