



La  
Taverne  
de Cluny

## ENTREES

<b>TOMATES MOZZARELLA</b> <i>Tomatoes and mozzarella cheese</i>	5.00	<b>AVOCAT VINAIGRETTE</b> <i>Avocado with French dressing</i>	6.00
<b>OEUFS MAYONNAISE</b> <i>Hard boiled egg with mayonnaise</i>	5.00	<b>SOUPE A L'OIGNON GRATINEE</b> <i>Gratinated onion soup</i>	8.00
<b>RILLETTE MAISON MAS</b> <i>Rillettes from Mas' House</i>	5.00	<b>ESCARGOTS DE BOURGOGNE</b> les 6 : 8.00, les 12 : 15.00 <i>Snails with garlic and butter</i>	
<b>PATE DE CAMPAGNE MAISON MAS</b> <i>Country paté from Mas' House</i>	6.00		

## SALADES

<b>SALADE VERTE</b> <i>Green salad</i>	6.00
<b>PARISIENNE</b> Jambon blanc, emmental, tomates, oeufer dur <i>Ham, emmental cheese, tomatoes, hard boiled egg</i>	10.00
<b>POULET</b> Emince de poulet, avocat, tomates, oeufer dur <i>Minced chicken, avocado, tomatoes, hard boiled egg</i>	11.00
<b>CAMPAGNARDE</b> Jambon de pays, Cantal, tomates, pommes de terre tièdes, cerneaux de noix <i>Country ham, Cantal cheese, tomatoes, lukewarm potatoes, walnuts</i>	12.00
<b>CLUNY</b> Tomates, saumon fumé sur toast poilane, oeufer poche <i>Tomatoes, smoked salmon on toasted country bread, poached egg</i>	12.00
<b>CROTTIN DE CHEVRE CHAUD</b> <i>Hot goat cheese on toast</i>	12.00

## OEUFS POCHEES (2 pièces)

<b>BENEDICTINE</b> <i>2 œufs pochés, bacon grillé sur muffin, sauce Hollandaise, salade</i> <i>2 poched eggs, bacon, muffin, Hollandaise sauce, salad</i>	8.00
<b>SAUMON</b> <i>2 œufs pochés, saumon fumé sur muffin, sauce Hollandaise, salade</i> <i>2 poched eggs, smoked salmon, muffin, Hollandaise sauce, salad</i>	9.00

## BURGERS

<b>CHICKENBURGER</b> Poulet, salade, tomate, mayonnaise <i>Chicken, salad, tomatoes, mayonnaise</i>	12.00	<b>DELUXE BURGER</b> Steak hache 180g, jambon blanc, tomate, oignons, Cheddar et oeuf au plat...	16.50
<b>CHEESEBURGER</b> Steak hache 180g, salade, tomate, oignons, Cheddar, ketchup, mayonnaise <i>Minced steak about 180g, salad, tomatoes, onions, Cheddar cheese, ketchup, mayonnaise</i>	15.00	<b>BURGER SAVOYARD</b> Steak hache 180g, reblochon, oignons, lardon fume	16.50
<b>BACON BURGER</b> Steak hache 180g, bacon grille, tomate, oignons <i>Minced steak about 180g, bacon, tomatoes, onions</i>	15.50	<i>Minced steak about 180g, reblochon, onions, smoked bacon</i>	

## VIANDES

<b>1/4 de poulet roti</b> <i>Roasted chicken</i>	9.00	<b>Steak tartare, (env. 180g)</b> <i>Raw meat about 180g</i>	13.00
<b>Steak hache (env. 180g)</b> <i>Minced steak about 180g</i>	11.00	<b>Entrecote maitre d'hotel (env. 250g.)</b> <i>Rib eye steak Maitre d'Hotel butter, French fries, salad</i>	17.00

## Demandez nos plats du jour

### SUR LE PLAT

*Fried eggs*

**Nature**  
*Plain omelette*  
**Jambon**  
*Omelette with ham*  
**FROMAGE**  
*Cheese omelette*

**POMMES DE TERRE**  
*Omelette with potatoes*

**PROVENÇALE** Tomates, herbes de provence  
*Omelette with tomatoes and Provençale herbs*

### OEUF (Bio, 3Pièces)

6.00 **LE PLAT Jambon** 7.00  
*Fried eggs with ham*

### OMELETTES

6.00 **SAUMON** 8.00  
*Omelette with salmon*

7.00 **LARDONS, Pommes de terre** 8.00  
*Omelette with lardons and potatoes*

7.00 **MIXTE Jambon, fromage** 8.00  
*Omelette with ham and cheese*

7.00 **CLUNY** 9.00  
*Jambon, fromage, pomme de terre*

7.00 *Omelette with ham, cheese, potatoes*

## BUFFET FROID

<b>1/4 de poulet froid mayo, salade</b>	9.00	<b>Planche de Charcuterie</b>	16.00
<i>Roasted chicken cold, mayonnaise, salad</i>		<b>Jambon blanc, jambon de pays, pate de campagne, rilette, saucisse seche, pain Poilane</b>	
<b>Assiette de Saumon fume</b>	11.00	<i>Ham, country ham, country pâté, minced potted pork, dry sausage, country bread</i>	
<i>Smoked salmon</i>		<b>PLANCHE MIXTE</b>	17.00
<b>Planche de fromages</b>	11.00	<i>Assortment of cheeses and Delicatessen</i>	
<b>Cantal, chevre, camembert, reblochon</b>			
<i>Assortment of cheeses</i>			

*Demandez nos encas du moment*

## SANDWICHES

### BAGUETTE

<b>CRUDITES</b> Salade, tomates, oeuuf dur	3.50
<i>Salad, tomatoes, hard boiled egg</i>	
<b>Rilette ou jambon blanc ou emmental ou camembert</b>	4.00
<i>Minced potted pork or ham or emmental cheese or camembert cheese</i>	
<b>Jambon de pays ou Cantal ou pate de campagne</b>	5.00
<i>Country ham or cantal cheese or country paté</i>	
<b>MIXTE Jambon blanc, Emmental</b>	5.00
<i>Ham, emmental</i>	
<b>MIXTE Jambon de pays, Cantal</b>	7.00
<i>Country ham, cantal cheese</i>	
<b>POULET</b> Poulet, salade, mayonnaise	5.00
<i>Chicken, salad, mayonnaise</i>	

### PAIN DE MIE

<b>CLUB TRADITION</b> Pain de mie toasté, salade, tomate, oeuuf dur, jambon blanc, mayonnaise	9.00
<i>Toasted loaf, salad, tomato, hard boiled egg, ham, mayonnaise</i>	
<b>CLUB POULET</b> Pain de mie toasté, salade, tomate, oeuuf dur, emince de poulet, mayonnaise	9.00
<i>Toasted loaf, salad, tomato, hard boiled egg, minced chicken, mayonnaise</i>	
<b>CLUB SAUMON</b> Pain de mie toasté, salade, tomate, oeuuf dur, saumon fume	10.00
<i>Toasted loaf sandwich, salad, tomato, hard boiled egg, smoked salmon</i>	
<b>SUPPLEMENT GARNITURE</b>	2.00
<b>ASSIETTE DE FRITES</b>	5.00

# BUFFET CHAUD

## NOS CROQUES (frites, salade)

<b>CROQUE-MONSIEUR</b> <i>Toasted loaf sandwich or country bread</i>	8.00
<b>CROQUE-MADAME</b> <i>Toasted loaf sandwich with ham and cheese</i>	9.00
<b>CROQUE POILANE</b> <i>Toasted loaf sandwich with ham and cheese, egg on the top</i>	10.00
<b>CROQUE-MADAME POILANE</b> <i>Toasted country bread with ham and cheese, egg on the top</i>	11.00
<b>CROQUE CAMPAGNARD</b> Pain poilane, jambon de pays <i>Toasted country bread with country ham</i>	13.00
<b>CROQUE-MADAME CAMPAGNARD</b> <i>Toasted country bread with country ham, egg on the top</i>	14.00
<b>QUICHE LORRAINE</b> Salade verte <i>Lorraine Quiche, salad</i>	10.00

## TARTINES POILANES TOASTEE (salade verte)

<b>TARTINE PROVENÇALE</b> Tomates fraîches, mozzarella, huile d'olive, herbes de provence <i>Fresh tomatoes, mozzarella cheese, olive oil, provence herbs</i>	9.00
<b>TARTINE CAMEMBERT</b> Camembert, noix, des de pommes vertes, persil, miel <i>Camembert cheese, walnuts, green apple, parsley, honey</i>	10.00
<b>TARTINE POULET</b> Emince de poulet, tomates, gruyere rape <i>Minced chicken, tomatoes, gruyere cheese</i>	10.00
<b>TARTINE ROCAMADOUR</b> Tomates, jambon de pays, chevre, herbes de provence, huile d'olive <i>Tomatoes, country ham, goat cheese, provence herbs, olive oil</i>	11.00

## PAILLASSONS Galettes de pomme de terre

<b>FERMIER</b> Jambon blanc, oeuf a cheval <i>Ham, egg on the top</i>	7.00
<b>CANTALOU</b> Saucisse seche, Cantal fondu <i>Dry sausage, melted Cheddar</i>	8.00
<b>SAUMON</b> Creme fraiche a la ciboulette, saumon fume <i>Fresh cream with small chives, smoked salmon</i>	9.00

## FROMAGES

CAMEMBERT CHEVRE	5.00
CANTAL	6.00

## DESSERTS

CREME BRULEE <i>Crème brûlée</i>	5.00
FROMAGE BLANC AU COULIS DE FRAMBOISE <i>Fresh Cheese and Raspberries coulis</i>	6.00
FONDANT AU CHOCOLAT SAUCE ANGLAISE <i>Fondant chocolate cake, egg custard</i>	7.00
TARTE TATIN ET SA BOULE DE GLACE A LA VANILLE <i>Tatin tart and scoop of vanilla ice cream</i>	7.00
TIRAMISU <i>Tiramisu</i>	7.00

### CAFE GOURMAND 7.00

*Expresso servis avec 3 petites gourmandises*  
*Expresso served with 3 small desserts*

*Supplément thé gourmand +1.50*

## GLACES

1 Boule 2.00    2 Boules 4.00    3 Boules 6.00

**CHOCOLAT LIEGEOIS** 6.50  
*2 boules chocolat, nappage chocolat, chantilly*  
*Chocolate ice cream, chocolate sauce, whipped cream*

**CAFE LIEGEOIS** 6.50  
*2 boules café, nappage café, chantilly*  
*Coffe ice cream, coffee sauce, whipped cream*

**DAME BLANCHE** 6.50  
*2 boules vanille, nappage chocolat, chantilly*  
*Vanilla ice cream, chocolate sauce, whipped cream*

## CREPES

SUCRE BEURRE CHANTILLY <i>Sugar, butter, whipped cream</i>	4.00
NUTELLA <i>Nutella</i>	6.00
GRAND MARNIER (flambé) <i>Flambéd with Grand Marnier</i>	8.00

## VINS BOUTEILLES

	verre	verre Pichet	Bte
	14 cl	22 cl	50 cl 75 cl
<b>ROUGE</b>			
COTES DU RHONE AOC «Rochadour»	3.50	6.50	11.00
BUZET AOC «Armandie»	4.00	7.00	13.00 19.00
SAUMUR AOC «Château Fouquet» 	5.00	8.00	17.00 25.00
LALANDE DE POMEROL AOC «Château Chatain Lazard»	7.00	11.00	21.00 30.00

## BLANC

SAUVIGNON IGP PAYS D'OC «Saint-Clair»	3.50	6.50	11.00
CHARDONNAY IGP PAYS D'OC «Ecotera» Lage AB 	4.00	7.00	13.00 19.00
ALSACE AOC «Gewurztraminer» H.Schaeffer	5.00	8.00	17.00 25.00
IGP COTES DE GASCOGNE Moelleux «Elixir» Gros Manseng  *	5.00	8.00	17.00 25.00

## ROSE

IGP DE MEDITERRANEE «Demoiselle sans Génie» 	4.00	7.00	13.00 19.00
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\* Vin élaboré avec des raisins issus d'exploitation qualifiée au titre de l'Agriculture Raisonnée



La  
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## ENTREES

<b>TOMATES MOZZARELLA</b> <i>Tomatoes and mozzarella cheese</i>	6.00	<b>AVOCAT VINAIGRETTE</b> <i>Avocado with French dressing</i>	7.00
<b>OEUF MAYONNAISE</b> <i>Hard boiled egg with mayonnaise</i>	6.00	<b>SOUPE A L'OIGNON GRATINEE</b> <i>Gratined onion soup</i>	9.00
<b>RILLETTE MAISON MAS</b> <i>Rillettes from Mas' House</i>	6.00	<b>ESCARGOTS DE BOURGOGNE</b> les 6 : 9.00, les 12 : 16.00 <i>Snails with garlic and butter</i>	
<b>PATE DE CAMPAGNE MAISON MAS</b> <i>Country paté from Mas' House</i>	7.00		

## SALADES

<b>SALADE VERTE</b> <i>Green salad</i>			7.00
<b>PARISIENNE</b> Jambon blanc, emmental, tomates, oeuf dur <i>Ham, emmental cheese, tomatoes, hard boiled egg</i>			11.00
<b>POULET</b> Emince de poulet, avocat, tomates, oeuf dur <i>Minced chicken, avocado, tomatoes, hard boiled egg</i>			12.00
<b>CAMPAGNARDE</b> Jambon de pays, Cantal, tomates, pommes de terre tièdes, cerneaux de noix <i>Country ham, Cantal cheese, tomatoes, lukewarm potatoes, walnuts</i>			13.00
<b>CLUNY</b> Tomates, saumon fumé sur toast poilane, oeuf poché <i>Tomatoes, smoked salmon on toasted country bread, poached egg</i>			13.00
<b>CROTTIN DE CHEVRE CHAUD</b> <i>Hot goat cheese on toast</i>			13.00

## OEUF POCHES (2 pièces)

<b>BENEDICTINE</b> <i>2 œufs pochés, bacon grillé sur muffin, sauce Hollandaise, salade</i> <i>2 poached eggs, bacon, muffin, Hollandaise sauce, salad</i>			9.00
<b>SAUMON</b> <i>2 œufs pochés, saumon fumé sur muffin, sauce Hollandaise, salade</i> <i>2 poached eggs, smoked salmon, muffin, Hollandaise sauce, salad</i>			10.00



# BURGERS

<b>CHICKENBURGER</b> Poulet, salade, tomate, mayonnaise <i>Chicken, salad, tomatoes, mayonnaise</i>	13.00	<b>DELUXE BURGER</b> Steak hache 180g, jambon blanc, tomate, oignons, Cheddar et oeuf au plat...	17.50
<b>CHEESEBURGER</b> Steak hache 180g, salade, tomate, oignons, Cheddar, ketchup, mayonnaise <i>Minced steak about 180g, salad, tomatoes, onions, Cheddar cheese, ketchup, mayonnaise</i>	16.00	<b>BURGER SAVOYARD</b> Steak hache 180g, reblochon, oignons, lardon fume <i>Minced steak about 180g, reblochon, onions, smoked bacon</i>	17.50
<b>BACON BURGER</b> Steak hache 180g, bacon grille, tomate, oignons <i>Minced steak about 180g, bacon, tomatoes, onions</i>	16.50		

# VIANDES

<b>1/4 de poulet roti</b> <i>Roasted chicken</i>	10.00	<b>Steak tartare, (env. 180g)</b> <i>Raw meat about 180g</i>	14.00
<b>Steak hache (env. 180g)</b> <i>Minced steak about 180g</i>	12.00	<b>Entrecote maitre d'hotel (env. 250g.)</b> <i>Rib eye steak Maitre d'Hotel butter, French fries, salad</i>	18.00

## Demandez nos plats du jour

### SUR LE PLAT

<i>Fried eggs</i>	
<b>Nature</b> <i>Plain omelette</i>	7.00
<b>Jambon</b> <i>Omelette with ham</i>	8.00
<b>FROMAGE</b> <i>Cheese omelette</i>	8.00
<b>POMMES DE TERRE</b> <i>Omelette with potatoes</i>	8.00
<b>PROVENÇALE</b> Tomates, herbes de provence <i>Omelette with tomatoes and Provençale herbs</i>	8.00

### OEUFS (Bio, 3 Pièces)

<b>LE PLAT Jambon</b> <i>Fried eggs with ham</i>	8.00
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### OMELETTES

<b>SAUMON</b> <i>Omelette with salmon</i>	9.00
<b>LARDONS, Pommes de terre</b> <i>Omelette with lardoons and potatoes</i>	9.00
<b>MIXTE Jambon, fromage</b> <i>Omelette with ham and cheese</i>	9.00
<b>CLUNY</b> <i>Jambon, fromage, pomme de terre</i>	10.00
<i>Omelette with ham, cheese, potatoes</i>	

## BUFFET FROID

<b>1/4 de poulet froid mayo, salade</b>	10.00	<b>Planche de Charcuterie</b>	17.00
<i>Roasted chicken cold, mayonnaise, salad</i>		<b>Jambon blanc, jambon de pays, pate de campagne, rilette, saucisse seche, pain Poilane</b>	
<b>Assiette de Saumon fume</b>	12.00	<i>Ham, country ham, country pâté, minced potted pork, dry sausage, country bread</i>	
<i>Smoked salmon</i>		<b>PLANCHE MIXTE</b>	18.00
<b>Planche de fromages</b>	12.00	<i>Assortment of cheeses and Delicatessen</i>	
<b>Cantal, chevre, camembert, reblochon</b>			
<i>Assortment of cheeses</i>			

*Demandez nos encas du moment*

## SANDWICHES

### BAGUETTE

<b>CRUDITES</b> Salade, tomates, oeuf dur	4.50
<i>Salad, tomatoes, hard boiled egg</i>	
<b>Rilette ou jambon blanc ou emmental ou camembert</b>	5.00
<i>Minced potted pork or ham or emmental cheese or camembert cheese</i>	
<b>Jambon de pays ou Cantal ou pate de campagne</b>	6.00
<i>Country ham or cantal cheese or country pâté</i>	
<b>MIXTE</b> Jambon blanc, Emmental	6.00
<i>Ham, emmental</i>	
<b>MIXTE</b> Jambon de pays, Cantal	8.00
<i>Country ham, cantal cheese</i>	
<b>POULET</b> Poulet, salade, mayonnaise	6.00
<i>Chicken, salad, mayonnaise</i>	

### PAIN DE MIE

<b>CLUB TRADITION</b> Pain de mie toasté, salade, tomate, oeuf dur, jambon blanc, mayonnaise	10.00
<i>Toasted loaf, salad, tomato, hard boiled egg, ham, mayonnaise</i>	
<b>CLUB POULET</b> Pain de mie toasté, salade, tomate, oeuf dur, emince de poulet, mayonnaise	10.00
<i>Toasted loaf, salad, tomato, hard boiled egg, minced chicken, mayonnaise</i>	
<b>CLUB SAUMON</b> Pain de mie toasté, salade, tomate, oeuf dur, saumon fume	11.00
<i>Toasted loaf sandwich, salad, tomato, hard boiled egg, smoked salmon</i>	
<b>SUPPLEMENT GARNITURE</b>	3.00
<b>ASSIETTE DE FRITES</b>	6.00

# BUFFET CHAUD

## NOS CROQUES (frites, salade)

<b>CROQUE-MONSIEUR</b> <i>Toasted loaf sandwich or country bread</i>	9.00
<b>CROQUE-MADAME</b> <i>Toasted loaf sandwich with ham and cheese</i>	10.00
<b>CROQUE POILANE</b> <i>Toasted loaf sandwich with ham and cheese, egg on the top</i>	11.00
<b>CROQUE-MADAME POILANE</b> <i>Toasted country bread with ham and cheese, egg on the top</i>	12.00
<b>CROQUE CAMPAGNARD</b> Pain poilane, jambon de pays <i>Toasted country bread with country ham</i>	14.00
<b>CROQUE-MADAME CAMPAGNARD</b> <i>Toasted country bread with country ham, egg on the top</i>	15.00
<b>QUICHE LORRAINE</b> Salade verte <i>Lorraine Quiche, salad</i>	11.00

## TARTINES POILANES TOASTEE (salade verte)

<b>TARTINE PROVENÇALE</b> Tomates fraîches, mozzarella, huile d'olive, herbes de provence <i>Fresh tomatoes, mozzarella cheese, olive oil, provence herbs</i>	10.00
<b>TARTINE CAMEMBERT</b> Camembert, noix, des de pommes vertes, persil, miel <i>Camembert cheese, walnuts, green apple, parsley, honey</i>	11.00
<b>TARTINE POULET</b> Emince de poulet, tomates, gruyere rape <i>Minced chicken, tomatoes, gruyere cheese</i>	11.00
<b>TARTINE ROCAMADOUR</b> Tomates, jambon de pays, chevre, herbes de provence, huile d'olive <i>Tomatoes, country ham, goat cheese, provence herbs, olive oil</i>	12.00

## PAILLASSONS

Galettes de pomme de terre

<b>FERMIER</b> Jambon blanc, oeuf a cheval <i>Ham, egg on the top</i>	8.00
<b>CANTALOU</b> Saucisse seche, Cantal fondu <i>Dry sausage, melted Cheddar</i>	9.00
<b>SAUMON</b> Creme fraiche a la ciboulette, saumon fume <i>Fresh cream with small chives, smoked salmon</i>	10.00

## FROMAGES

CAMEMBERT CHEVRE	6.00
CANTAL	7.00

## DESSERTS

CREME BRULEE <i>Crème brûlée</i>	6.00
FROMAGE BLANC AU COULIS DE FRAMBOISE <i>Fresh Cheese and Raspberries coulis</i>	7.00
FONDANT AU CHOCOLAT SAUCE ANGLAISE <i>Fondant chocolate cake, egg custard</i>	8.00
TARTE TATIN ET SA BOULE DE GLACE A LA VANILLE <i>Tatin tart and scoop of vanilla ice cream</i>	8.00
TIRAMISU <i>Tiramisu</i>	8.00

CAFE GOURMAND 8.00

*Expresso servis avec 3 petites gourmandises*  
*Expresso served with 3 small desserts*

Supplément thé gourmand +2.50

## GLACES

1 Boule 3.00      2 Boules 5.00      3 Boules 7.00

CHOCOLAT LIEGEOIS 7.50  
*2 boules chocolat, nappage chocolat, chantilly*  
*Chocolate ice cream, chocolate sauce, whipped cream*

CAFE LIEGEOIS 7.50  
*2 boules café, nappage café, chantilly*  
*Coffe ice cream, coffee sauce, whipped cream*

DAME BLANCHE 7.50  
*2 boules vanille, nappage chocolat, chantilly*  
*Vanilla ice cream, chocolate sauce, whipped cream*


## CREPES

SUCRE BEURRE CHANTILLY <i>Sugar, butter, whipped cream</i>	5.00
NUTELLA <i>Nutella</i>	7.00
GRAND MARNIER (flambé) <i>Flambéd with Grand Marnier</i>	9.00


## VINS BOUTEILLES

### ROUGE

verre verre Pichet Bte  
14 cl 22 cl 50 cl 75 cl

COTES DU RHONE AOC «Rochadour»	4.00	7.00	11.50
BUZET AOC «Armandie»	4.50	7.50	13.50 19.50
SAUMUR AOC «Château Fouquet» 	5.50	8.50	17.50 25.50
LALANDE DE POMEROL AOC «Château Chatain Lejard»	7.50	11.50	21.50 30.50

### BLANC

SAUVIGNON IGP PAYS D'OC «Saint-Clair»	4.00	7.00	11.50
CHARDONNAY IGP PAYS D'OC  «Ecotera»	4.50	7.50	13.50 19.50
ALSACE AOC «Gewurztraminer» H.Schaeffer	5.50	8.50	17.50 25.50
IGP COTES DE GASCogne Moelleux  «Elixir» Gros Manseng *	5.50	8.50	17.50 25.50

### ROSE

IGP DE MEDITERRANEE  «Demoiselle sans Génè»	4.50	7.50	13.50 19.50
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\* Vin élaboré avec des raisins issus d'exploitation qualifiée au titre de l'Agriculture Raisonnée