

Remember to ask for our dishes of the day developed according to the market; they are marked daily on the slate

MENU (**SPRING/SUMMER 2025**

TO SHARE

Cold meat and cheese platter 30€ (2 to 4 persons)	BEERS TO THE PRES	SURE	Parameter and	
Saucisson, ham, fries with Cantal, Saint-	Keinekon	25cl	33cl	50cl
Nectaire farmhouse, Cantal, Bleu d'Auvergne,	Helneker	3.90 €	5.10 €	7.20 €
pickles, and butter.	Affligem	4.40 €	5.90 €	8.10 €
Finger Food platter 32€		4.70 €	6.20 €	8.90 €
Chicken tenders, buffalo mozzarella, sun dried	¢.	4.70 €	6.20 €	8.90 €
tomatoes, Cantal cheese, fries, fish and chips, Italian focaccia, barbecue sauce and tartare	сиойтк 0	4.70 €	6.20 €	8.90 €
sauce.	VEDETT	4.70 €	6.20 €	8.90 €
	BEER(S) OF THE MOMENT see sla	ite	Torre and	
	Picon bière	4.80€	6.20€	8.90€
Constant Barrent Constant Constant	Monaco	4.00€	5.30€	7.60€
a second the second the second the second se	Panaché	3.90€	5.10€	7.20€
	syrup supplement 0.30 €			

MAIN COURSES

Fish of the day	(ask waiter)
Meat of the day	(ask waiter)
Butcher's selection	(ask waiter)
Beef fillet, French breed, 200g, honey barbecue sauce, green beans, mashed potatoes.	25 €
Pasta with ricotta cheese, courgettes and fresh salmon.	16 €
Chicken curry with basmati rice and green peas.	17 €
Sesame-crusted salmon steak, broccoli mousse, mashed potatoes with wasabi, and saffron sauce.	19 €
Our homemade truffade with mountain « Tome grise » cheese and it selection of cured meat served with	salad. 20 €
Fish and chips tartare sauce and salad.	18 €
Auvergne-style beef carpaccio, French breed (olive oil, red onions, Cantal cheese, rocket and fries).	19.50 €
Italian-style beef carpaccio, French breed (pesto, Parmesan, rocket and fries).	19.50 €

TARTARE STEAKS AND BURGERS (served with fries and salad, egg supplement, 1€	
Classic or flash-fried tartare or not (Beef, French breed, 180g, capers, pickles, onions)	18 €
Italian tartare flash-fried or not (Beef, French breed, 180g, Parmesan, pesto, sundried tomatoes, pine nuts)	18 €
Auvergnat tartare, flash-fried or not (Beef, French breed, 180g, apples, onions and Bleu d'Auvergne cheese)	18 €
Burger du Lion or our house burger (Beef, French breed, 180g, lettuce, tomato, onions, Cantal cheese, Saint Nectaire farmhouse cheese, potatoe cake)	18 €
Chicken burger (Chicken tenders, French breed, lettuce, tomato, onions, pickles, cheddar)	18 €
Italian Burger (Beef, French breed, 180g, sun-dried tomato purée, lettuce, onions, potato cake, gorgonzola sauce)	18 €
Pulled Pork Burger (Pulled pork, French breed, 180g, lettuce with shredded cabbage, carotts, red onions, barbecue sauce and cheddar)	18 €
OUR REGIONAL CHEESES	
Cantal, Bleu d'Auvergne farmhouse, Tome Grise de Montagne	10 €

DESSERTS

12 €

14 €

16 €

15 €

Dessert of the day vith nougatine

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Kid's menu, Lior (up to 12 years			Quick Lunch Menu From 12 PM to 3 PM, Monday
Choice of mini p	izza		to Friday
or Chicken strips with fries, or pasta			(except on bank holidays)
Mini burger with fries and Ketchup, or pasta or			15.90€
Fish and chips with tartare sauce and fries, or pasta One scoop of ice cream or A crepe / a waffle A glass of fruit juice or A mineral (Coca-Cola, Fuzetea, lemonade) or A cordial			One snack dish
			Smooth whipped cottage cheese with either, honey, red fruits coulis or sugar
			or Chocolate mousse with nougatine crunch
			or
			Two scoops of ice cream
LUNCH MENU FROM 12 PM TO	Starters : - Trio of melon, watu - Country-style terri - Salmon tataki with	ines	

3 PM, MONDAY Main courses : **TO FRIDAY** - Classic, Italian or Auvergnat-style steak tartare - Fish and chips (except on bank holidays) - Pasta with ricotta cheese, with courgettes and fresh salmon - Chicken curry with basmati rice and green peas Starter + main course - Fish of the day

- Fruit salad

Main course + dessert **Desserts**: - Special of the day

20.90€

STARTERS

or

Homemade foie gras terrine with fig chutney	15 €
Burrata with a trio of tomato, pesto and balsamic caramel	15 €
Country-style terrine with gherkins	8€
Melon, watermelon and feta cheese, salad	11 €
Salmon tartare with sesame oil and soy sauce, avocado and grapefruit	11 €

13€

- Chocolate mousse with nougatine crunch

- Caramel salted butter panna cotta

SNACKS

(Served with fries or salad are an additional $1.50 \in$)

Italian sandwich (cured ham, gorgonzola cheese and mozzarella)

Avocado toast (Country-style bread, cream cheese, avocado, smoked salmon and poached egg)

Italian foccacia (Sun-dried tomatoes, pesto, Parmesan, Buffalo mozzarella and rocket)

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Margarita pizza (fresh tomato base	, mozzarella and pesto)
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Reine pizza (fresh tomato coulis, mozzarella, boiled ham, mushrooms, pesto and olives)

Auvergnate pizza (fresh tomato base, onions, Bleu d'Auvergne cheese, Cantal cheese, mozzarella, Saint-Nectaire farmhouse et raw ham)

Spicy pizza (fresh tomato base, beef, merguez sausage, bell peppers, olives, chorizo, chili and mozzarella)

Full cheese pizza (fresh tomato base, mozzarella, Bleu d'Auvergne cheese, Parmesan cheese, Goat cheese, and Cantal cheese)	16 €	
Calzone pizza (fresh tomato base, white ham, egg and mozzarella)	15 €	
Norway pizza (mozzarella, mushrooms, smoked salmon, fresh salmon and lemon)	14 €	
Italian pizza (fresh tomato base, Buffalo mozzarella, olive oil, basil leaves, cherry tomatoes and raw ham)	16 €	
Montagnarde pizza (cream base, grated mozzarella, bacon, potatoes, Reblochon cheese, egg and onions)	16 €	

Paysanne pizza (cream base, grated mozzarella, mushrooms, marinated courgettes, peppers, chicken and pesto) 16 €

SALADS

Auvergne salad (lettuce, tomatoes, bacon, Saint-Nectaire farmhouse, poached egg, pommes de terre, Cantal cheese, 18 € Bleu d'Auvergne cheese, apple)

Caesar salad (romaine lettuce, breaded chicken tenders, tomatoes, parmesan cheese, croutons, hard-boiled egg and 18 € Caesar dressing)

Thai Bowl (rice, salmon tataki, green peas, carrots, tomatoes, soybean sprouts, cashew nuts, fried onions, Thai sauce 18 € and coriander)

Italian salad (lettuce, tomatoes, avocado, melon, watermelon, mozzarella, Parmesan cheese and cured ham) 19 € Cobb salad (lettuce, dried tomatoes, avocado, chicken, Bleu d'Auvergne cheese, bacon, red onions and poached egg) 18 €

chocolate mousse with hougatine crunch	7.6	
Fruit salad	8€	
Gourmet coffee	8€	
Gourmet tea	9€	
Cheesecake with oreo, raspberry, pistachio crunch and red fruit coulis	9€	
Mango pavlova with whipped cream mascarpone, vanilla ice cream and its coulis	9€	
Caramel pana cotta with salted butter	8€	
Strawberry tiramisu with granola	9€	
Bounty ice cream sundae (coconut and chocolate ice cream, whipped cream and Bounty)	12,00 €	
Sunshine ice cream sundae (mango, passion fruit, strawberry, yellow fruit coulis and whipped cream)	12,00 €	

CREPES, WAFFLES AND ICE CREAM

Whipped cream supplement : 1.50€ / Ice cream scoop supplement : 2.50€	
Crepes and Waffles	
Brown sugar, icing sugar waffles	4.50 €
Strawberry, blueberry jam	4.50 €
Nutella or chestnut cream	5.00 €
Salted caramel butter	5.00 €
Artisanal ice cream and sorbet	
2 scoops 5.00€	
3 scoops 7.00€	
Ice cream flavours : vanilla, chocolate, chocolate mint	
Sorbet flavours : strawberry, coconut, lemon, passion fruit and mango	