A card HoB -tits oignons



This menu reflects who we are : a lively home, authentic homemade cooking, and a simple yet essential desire to give you a wonderful time.

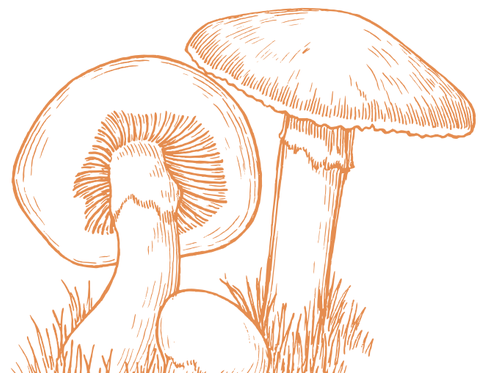
Here, nothing is left to chance. Led into the kitchen **by Mélissa, our head chef, and Kenzo**, our menu highlights seasonal ingredients, sourced from our local providers - from our village and our region whom we proudly support.

Every plate tells a story of flavor, connection, and place.



Our HoB -jective

is to make you experience an exceptional moment



Market menu

HoBtits oignons

Every week,

New flavours to discover, inspired by our Hob'Cheffe and the seasonal produce on offer!

Served at lunchtime, from Wednesday to Friday

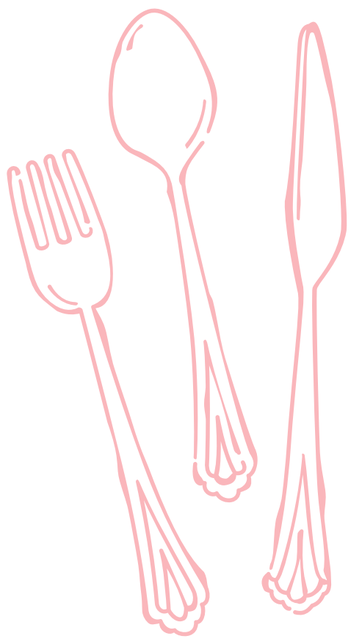
TWO-COURSE SET MENU: €18

Starter + main course or main course + dessert

or

THREE-COURSE SET MENU: €24

Starter + main course + dessert



Fancy finding out what's on the menu this week?

Follow us on social media

hob_fortdupre

Hob Fort du Pré

The list of allergens is available on request.
Our poultry is sourced from France, and our meat is sourced from the European Union.
Net prices

Gourmet menu

HoBtits oignons

Select a starter, main course and dessert 39 €

Starters

Available à la carte - €16

Mushroom velouté with sautéed chestnuts
Lightly smoked chestnut bread

Homemade rabbit and pistachio terrine
Mixed young leaves and toasted bread

Le Puy-en-Velay green lentil salad with a soft-cooked egg
Lemon verbena leaf vinaigrette and pickles

Dishes

Available à la carte - €24

Syrah-braised beef chuck
Light potato mousseline and black garlic reduced jus

Whole Mézenc trout with celeriac
Seasonal vegetables and lovage sauce vierge

Vegetarian dish: Ardèche-style potato crique 🌿
Garden vegetables and tomme cheese salad

Cheeses

+ €7 on the set menu

Selection of three Cheeses
or faisselle fresh cheese

Desserts

Available à la carte - €9

Choco-Cèpes
Weiss® 55% chocolate in different textures, cep powder

Apple mille-feuille
Calvados sorbet

Grenoble walnut tart
Ribot milk sorbet

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Net prices

Gourmet menu

HoBtits oignons



The Recreation Menu for our little friends, the kids!

A DRINK

Fruit juice or syrup with water

+

A DISH

choose from the menu, children's portions

+

A DESSERT

Ice cream or fruit salad or yogurt

€16

Up to 12 years old

One Ludocolor to color



=

+ 6€

Enjoy your meal !

For any intolerances or allergies, please let us know.
All our meats are of E.U origin.
Net prices, service included.

A cuisine
HoBtits oignons

Taste Me Menu

A starter, main course, cheese and dessert **€56**
Two starters, main course, cheese, dessert **€62**

Starters

Semi-cooked duck foie gras, port-poached fig,
tangy condiments and toasted brioche

and/or

Haute-Loire snails served on a savoury waffle,
fir-infused parsley butter and toasted hazelnuts

Dishes

Roasted scallops, Champagne emulsion,
celeriac risotto with autumn black truffle

or

Pink-roasted venison, pommes Anna
and roasted parsnips, woodland mushrooms and game jus

Cheeses

Cow's milk fromage blanc

ou

Platter of 3 selected cheeses

Desserts

Dessert of your choice
from the “Seasonal menu”

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Net prices