

Cold Drinks

Juice «Meneau» - 25cl	3€
(orange, pineapple, white grape blanc, apple)	
Lemonade Meneau - 33cl	3€
Homemade Ice Tea	3€
Kombucha «Mama Kombucha» - 25cl	4,5€
(plain, raspberry basil or mint)	
Still water «Abatille»	2€
Sparkling water «Ogeu»	2€

Hot Drinks

Espresso	2€
Tea, Infusion	3€
Latte coffee	4€
Latte Coffee of the moment	4,5€
Long coffee	3€
Cappucino	4€
Hot chocolate	4€



Coffee roast by Dimitri from Oven Heaven



Tea selected and blended by Pauline from Vrac Tea Shop

La Manufacture Le Bayon

Charcuterie • Pastries • Lunch restaurant



Tuesday to Friday : 10 am to 3 pm and 4:30 pm to 8 pm

Saturday from 9:30 am to 7 pm...brunch until 3 pm !

Charcuterie and Loïc's cuisine

To share, or not !

La Manufacture's slate

Our selection of 4 Savory Delicacies 18€

Our Croûtes

Pâté en Croûte classic 15€

Mini-croûte and its condiments 10€

Pâté of the moment 12€

Pork pie 10€

La Manufacture's finest

Taramasalata, Crackers 9€

Trout gravlax, Pickles 12€

Virgin oil hummus 6€

Charcuterie from our partners

Slice Porc Noir de Bigorre AOP (ham) 9€

Salami slice AOP Porc Noir de Bigorre 5€

Extra

Gourmet salad 3€

Selection of our cheeses 12€

Do not hesitate to pick some products in our
showcase for more delicacies !



Takeaway is possible too !



Here, Clotilde and Loïc make
homemade Sweet and Salty Delicacies
with passion to delight you



Starters

Dome of pork rillettes 5€

Terrine of the moment 8€

Half hodgepodge in salad 4€

Ricotta 6€

Lunch dishes

Every week, Loïc cooks you 3 different dishes
according to the harvests of his local producers.

Choice on the slate:

A vegetarian dish, a charcuterie dish, a seasonal
dish, and the hodgepodge salad

Cheese

Choose on the glass case 5€

Desserts

Clotilde's pastries evolve with the
seasons and her imagination !

Pick from the glass case | From 5€

