

PREMIER CRU MENU : 48.00€**1 Starter + 1 Fish OU 1 Meal + 1 Dessert****GRAND CRU MENU : 59.00€****1 Starter + 1 Fish + 1 Meal + 1 Dessert**

Gambas à la Plancha - 24 euros
Corn Hummus, Pomegranate Seeds, Green Peppers and Big Capers
Crepe Petals with Curry, Watercress Mayonnaise

Or

« Mezze » of Green Asparagus Tips- 24 euros
Soft Half-Baked Seared Salmon
Creamy Curdled Fresh Goat Cheese,
Cherry Blossom Dressing, Beetroot Surprise,

Or

Summer Truffle Risotto - 25 euros

Carnaroli Rice Thickened with Young Parmesan, Grated Summer Truffle and Veal Stock
(Tuber Aestivum, From Drôme Department)

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Small Escalopes of Crusty Monkfish - 27 euros

Braised Erinji Mushrooms, Coconut Stock with Herbs, Crumble Satay

Or

Roasted Codfish With its Skin- 26 euros

Dubarry Mousseline, Virgin Sauce with Chervil and Pink Pepper,
Black Olives Powder

Or

Pollock Back Lackered with Shellfish Caramel- 25 euros

Artichokes in a Pepper Sauce « En Bérigoule »,
Fried Basil

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Sucking Pig Shoulder Tournedos with Summer Truffle - 26 euros

Bladebone Candied for a Whole Night, country Style Mashed Potatoes,
Butter From Bresse, Morel Cream,
(Tuber Aestivum, From Drôme Department)

Or

Yellow Chicken Breast in a Thin Tart- 25 euros

Spinach Sprouts and Crushed Tomatoes,
Italian Dressing with Capers, Taggiasche Olives and Basil

Or

**Veal Sweetbread Cannelloni with Pistachios
and Horn of Plenty Mushrooms - 27 euros**

Butter-Rubbed Bitter Herbs, Slightly « Fatty » Gravy

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Coconut Pear Dome and Cranberry - 12.00€

Pears Candied « the Tatin Tart Way », Crunchy Coco in an Ice-Cream and Emulsion, Half-Sphere of Swiss
Meringue

Or

Truffle Chocolate and Nuts -12.00€

Ganache and Streusel with Black Mangaro Chocolate,
Caramelized Nuts in a Whipped Cream
Grated Summer Truffle
(Tuber Aestivum, From Drôme Department)

Or

Pistachio Roll Cake and Linzer -12.00€

Soft Biscuit and Light Cream with Madagascar Vanilla,
Raspberry Paste with its Seeds ,

SUGGESTIONS FROM HAND TO MOUTH...**MENU FROM OUR
BURGUNDY VILLAGES**

(1 Starter + 1 Dish + 1 Dessert = 35.00€)
(1 starter + 1 Dish + 2nd Dish + 1 Dessert = 45.00€)
(1 Starter + 2nd starter + 1 Dish + 2nd Dish +
1 Dessert = 55.00€)

The 6 Snails From Burgundy

Garlic Butter flavoured with Aniseeds
In their Shells

Or/And

Meurette Eggs With Epoisses Cheese Cream

Refined with Burgundy Marc
Gingerbread Croutons
Onion Compote

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Traditional Burgundy Beef

Beef Chuck Candied in Pinot Noir Wine
Creamy Polenta Bonbons and Granny Topping

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« Intense » Chocolate Tart

Blackcurrant Sorbet and Spéculoos Biscuit Powder



Selection of our good cheeses from Burgundy and other places
Selection from Delin Dairy in Gilly les Cîteaux
All you can eat 13.00€

BAMBINO MENU

For Children until 12 years old

Croque-Monsieur (Toasted Bread and Ham)
With « The Laughing Cow » Cream Cheese

Ground Beef steak
Fries or Mousseline Mash Almost like Mummy's

Or

Fish Baked in Foil Wrappings
Small Veggies

Ice-Cream With « Smarties » Sweets

All our Dishes are home-made. .
Our meats and Fishes are controlled and mainly come
from Certified Appellations. As we do care about
bringing you the best quality products, Please forgive us
if one of our products were not available