

PREMIER CRU MENU :48.00€

1 Starter + 1 Fish **OR** 1 Meat + 1 Dessert

GRAND CRU MENU : 59.00€

1 Starter + 1 Fish + 1 Meat + 1 Dessert

Precious Oysters with Lutetia Cream and Harenga Caviar- 25 €

Paris Cultivated Garden Mushroom Emulsion with Nut Oil
Poached Oysters n°2 From Mr Sorlut's Place
(Kippers Caviar)

OR

Whole Semi-Cooked Duck Fat Liver - 26 €

Lentil Salad with Walnut Oil
Marinated Pears and Milkbread Toast,

OR

Gambas Eggs- 25 €

Carcasses Soup Panna Cotta
Mixture of Diced Vegetables and Gambas in a Thin Jelly
Sweet Savoury Mousse, Yuzu Flavoured

Blue Fish Thin Tart with Butter from Champagne- 24 €

Spinach Shoots and Chopped Tomatoes
Chives and Mildly Hot Chilli Pepper from Espelette (Basque Country)

OR

Pollack-Slowly Roasted and Coated with Smoked Soy Bean- 25 €

Olive Oil Stock and Light Whipped Pea Purée
Mint and Cuméo Pepper

OR

Scallops Cooked in a Provençal Tomato Stew- 27 €

Smoked Boston Mackerel Stock
Candied Onions, Garlic Petals, Tomato Dices and Charlotte Potatoes
Provence Olives from Nice Region

Thick Slice of Tenderloin 'Rossinuits'- 27 €

Ox Cheek and Tail Candied during a Whole Night
Hot Foie Gras (Fat Liver) Scallop
Artichoke Sauce with Puréed Onions and Strong Red Wine Reduction

OR

Pigeon Fillets Stewed in Butter - 27 €

Foamy Truffle and ERINJI Mushrooms Roasted in Herb Butter
Legs and Giblets Fritter

OR

Veal Tenderloin- 27 €

Chick Peas Pancake with Candied Lemon
Olive Oil Sauce with Garlic, Basil, Ripe Tomatoes, Nasturtium Capers, Taggiasche Olives
Pomegranate Seeds

The Quince from Flavigny with Gingerbread- 12 €

Aniseed in a Panna Cotta, in a Crumble and in an Ice-Cream
The Quince is Candied and Served in a Marmelade
The Gingerbread is served in little Crusty Cubes

OR

The Exotic Quadriffle - 12 €

Creamy Banana, Whipped Cream, Mango, Cocoa Biscuit,
Crunchy Pineapple Biscuits Flavoured with Almonds and Dark Rum Pearls

OR

Almond Sponge Cake with Roasted Pine Seeds- 12 €

Ice Cream and Whipped Cream with Sesame Seeds
Milky Caramel with Salted Butter, some Blueberries

OR

Coffee Success

Coffee Mousse and Walnut Chips
Almond Meringue Sandwich Cake with a Layer of Cream, Topped with Fine Sugar
Custard with White Coffee

“FROM HAND TO MOUTH” SUGGESTIONS

OUR BURGUNDY VILLAGES MENUS :

(1 Starter+ 1 Main Course + 1 Dessert = 35.00€)

(1 Starter + 2nd Starter + 1 Main Dish + 1 Dessert = 45.00€)

The 6 Burgundy Vineyard Snails
Garlic Butter Flavoured with Aniseed
In Their Shells

Or/And

Eggs Poached with Epoisses Cheese Cream
Fully Matured with Burgundy Marc
Garlic Croutons and Onion Compote

Winemaker's "Sabodet"
Thick Sausage Slices made with Pork Meat, Pork Ears and Head
Braised with Red Wine
Home Cooking Filling: Mushrooms, Potatoes, Onions
Potato Waffle with Herbs

The Dessert of Your Choice

Our Good Cheeses from Burgundy and other Places...
Selection by DELIN Fromagerie in Gilly-les-Citeaux nearby
All-you-can-eat- 13 €

BAMBINO MENU : 17 €

For Children up to 12 Years Old

Croque-Monsieur Filled with «Laughing-Cow » Cream Cheese
(Toasted Sandwich)

Ground Beef Steak Topped With Fried Egg
Fries or Mash Potatoes ("Almost like Mum's!")

Or

Fish Wrappings (Cooked in Foil Paper)
Little Vegetables

Smarties Ice-cream

All our dishes are Home-made.
Our Meats and Fishes are certified and mostly come from Protected Designation of Origin
As we do care about providing you with the best offer, please forgive us whether one of our products
happened to be missing . .