

MENU PREMIER CRU : 49.00€
1 Starter + 1 Fish Course or Meat Course + 1 Dessert

MENU GRAND CRU : 59.00€
1 Starter + 1 Fish Course + 1 Meat Course + 1 Dessert

« Maki » of smoked Duck Breast - 26 euros
Mousseline of Foie Gras
Cream sauce with Onions, Granny Smith Apple and fine croutons
Or

White Cannelloni stuffed with Crab Remoulade - 26 euros
Nori leaves(a type of algae) and chilled Lobster Bisque flavoured with Cognac
Or

Pâté of Quail with Trumpet Mushrooms in a Pastry Case - 26 euros
Emulsion of Paris Mushrooms and Hazelnut Oil

Slow cooked Octopus on a Pasty Case - 24 euros
Wilted young Spinach Leaves with Citrus Fruit Zest, crushed Tomatoes with Basil,
Lemon Butter with Caviar of smoked Herring
Or

Red Sea Bream grilled on its Skin - 25 euros
Sugar Loaf Chicory in a creamy Chorizo Sauce
Pesto, Broad Beans, Tomatoes, Nasurtium Capers and Chives
Or

Cod Steak « Black Cod Style » - 25 euros
Small Aubergines, Carrots Tops
Radish, fresh Coriander, Pomegranate and preserved Lemon Condiments

Veal Filet Mignon - 27 euros
Pan fried (Japanese) Mushrooms, rilled slices Leeks
Light Curry Sauce and Chervil Béarnaise
Or

Rolled Châteaubriand - 28 euros
Sirloin Steak (Charolais Beef) lacquered with TERIYAKI Sauce
Pea Caviar ans Slices of smoked Bacon
Or

Chicken Gratin « Sot l'y Laisse » (pieces of dark, savoury chicken) - 25 euros
Mousseline of Artichokes ans green Asparagus
Black Garlic Sauce, sweet and Sour almond Tiles
(Red Label Chicken)

Seasonal Fruit Rig - 12 euros
Mascarpone Cheese whipped with Madagascan Vanilla
Genoese Cake soaked in wild Strawberry Liquor
Or

Chocolat Raspberry « Hedgehog » - 12 euros
Chocolate parfait Glace (RUBIS)
Linzer Cake, Raspberry Jelly and Sauce
Swiss style Meringue
Or

Lemon Trilogy- 12 euros
Ganache and Lemon Sorbet
Lime Genoese sponge Cake
Black Lemon Crumble

**MENU DE NOS
VILLAGES BOURGUIGNONS**

Selon vos Envies et votre Gourmandise...

(1 Starter + 1 Main Course + 1 Dessert = 37.00€)
(1 Starter + 2nd Starter + 1 Main Course + 1 Dessert = 47.00€)

Six Burgundy Snails
Served in their Shelles with Garlic Butter flavoured with aniseed

And / Or

Chicken Terrine in the style of Gaston GERARD
Creamed old Style Mustard
Side Salad

Beef and Carrots revisited
Tournedos of Beef Cheek and Ox tail in red Wine Sauce
Cunks of caramelised Carrots

Gingerbread Speciality
Slice of Gingerbread with blackcurrant flavoured Tapioca
Crumble with aniseed flavoured Sweets (Anis of Flavigny)

Our special Cheeses from Burgundy and elsewhere
A selection from the Cheesemaker DELIB based at Gilly les Citeaux
A supplementary Charge of 13.00 Euros applies



MENU BAMBINO 17 euros

Pour les Enfants jusqu'à 12 ans

Croque-Monsieur (Ham and Cheese toastie) with la « Vache qui rit » cheese

Ground Beef Steak topped with a fried Egg
Chips or masched Potato (like Mother used to make)

OU

Fish cooked in Foil
Served with mixed Vegetables

Ice Cream decorated with Smarties

All our Dishes are Home cooked
Our Meats et Fish are certified ad from designated
special Areas
We are always aiming for the best Service, please excuse
us if a product is unavailable