

Menu

MENU « FROM THE MARKET » - LUNCH

Week from July 13th to July 19th

Starter – Main Course or Main Course – Dessert : 24 €

Starter, Main Course, Dessert : 29 €

Shellfish & Mango Tartar, Herb Salad

Or

Starter of your choice à la carte

Veal nuts with sage, oyster mushrooms & apricots roasted with thyme

Or

Burnt mackerel, vitelotte purée & fresh pasta,

Shrimp Broth

Cheese plate

Or

Citrus Floating Island

100% MENU BURGUNDY

Starter, main course, cheese or dessert : 29 €

Traditional Eggs 'Meurette'

Or

Onion Soup Revisited

Bresse leg, stuffed with crayfish, stuffing and nantua sauce

Fresh Cheese with Cream, Herbs & Shallots

Or

Rum Baba, Creamy and Blackcurrant Confit

KID'S MENU

12 €

Chicken Nuggets

Or

Cheeseburger With Cocktail Sauce

French Fries/Mashed vegetables

Chocolate Mousse

VEGAN - HEALTHY

Starter : 15 € - Main Course : 19 €

Tartlet with seasonal vegetables

Or

Vegetable wok, lemongrass ginger broth,

Breaded tofu

Menu

MENU « FROM THE MARKET » - DINER

Week from July 13th to July 19th

Starter, main course, cheese & dessert : 36 €

Shellfish & Mango Tartar, Herb Salad

Or

Starter of your choice à la carte

Veal nuts with sage, oyster mushrooms & apricots roasted with thyme

Or

Burnt mackerel, vitelotte purée & fresh pasta,

Shrimp Broth

Cheese trolley

Citrus Floating Island

100% MENU BURGUNDY

Starter, main course, cheese or dessert : 29 €

Traditional Eggs 'Meurette'

Or

Onion Soup Revisited

Bresse leg, stuffed with crayfish, stuffing and nantua sauce

Fresh Cheese with Cream, Herbs & Shallots

Or

Rum Baba, Creamy and Blackcurrant Confit

KID'S MENU

12 €

Chicken Nuggets

Or

Cheeseburger With Cocktail Sauce

French Fries/Mashed vegetables

Chocolate Mousse

VEGAN - HEALTHY

Starter : 15 € - Main Course : 19 €

Tartlet with seasonal vegetables

Or

Vegetable wok, lemongrass ginger broth,

Breaded tofu