Menu

MENU « FROM THE MARKET » - LUNCH

Week from September 28th to October 04th

Starter – Main Course or Main Course – Dessert : 24 € Starter, Main Course, Dessert : 29 €

Hazelnut biscuit, Declination of the undergrowth, candied egg yolk

Or

Variation of sardines, zucchini purée with tarragon

Roasted Tacaud, Sardinian Frégola tagine style from the sea, juice with spices & shells
Or

Duck breast, pear garnished with peanuts and candied fruit, porto juice

Cheese plate

Or

Bread of Genes, creamy yuzu & meringue

100% MENU BURGUNDY

Starter, main course, cheese or dessert : 29 €

Traditional Eggs 'Meurette'
Or
Onion Soup Revisited

Bresse leg, stuffed with blackcurrants, black trumpet mushrooms, stuffing & blackcurrant juice Or

Bresse cockscomb, crayfish, 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

Vegetable wok, lemongrass ginger broth, Breaded tofu

Menu

MENU « FROM THE MARKET » - DINER

Week from September 28th to October 04th Starter, main course, cheese & dessert : 36 €

Hazelnut biscuit, Declination of the undergrowth, candied egg yolk

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Variation of sardines, zucchini purée with tarragon

Roasted Tacaud, Sardinian Frégola tagine style from the sea, juice with spices & shells
Or

Duck breast, pear garnished with peanuts and candied fruit, porto juice

Cheese trolley

Bread of Genes, creamy yuzu & meringue

100% MENU BURGUNDY

Starter, main course, cheese or dessert : 29 €

Traditional Eggs 'Meurette'
Or

Onion Soup Revisited

Bresse leg, stuffed with blackcurrants, black trumpet mushrooms, stuffing & blackcurrant juice

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Bresse cockscomb, crayfish, Nantua sauce

Fresh Cheese with Cream, Herbs & Shallots

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Rum Baba, Creamy and Blackcurrant Confit

KID'S MENU

VEGAN - HEALTHY

12€

Chicken Nuggets Or

Cheeseburger With Cocktail Sauce French Fries/Mashed vegetables

Chocolate Mousse

Starter: 15 € - Main Course: 19 €

Tartlet with seasonal vegetables
Or

Vegetable wok, lemongrass ginger broth, Breaded tofu