

MENUS

MENU DU CLOÎTRE

38 €

POULTRY PERSILLÉ WITH ITS SPICES / MANGO CHUTNEY AND
SPELT CROUSTILLANT



“PETITE MONTAGNE” TROOT FILET IN HERBS CRUST / MAPLE ROASTED CELERY
AND ASPARAGUS / HOLLANDAISE SAUCE

OR

VEAL BRISKET GAMBAS STUFFED / GREEN CURRY CARROTS VARIATION /
ANISE BISQUE



HAZELNUT AND PRALINE SUCCÈS



KIDS

15 €

CHEESEBURGER / FRENCH FRIES

OU

NUGGETS / FRENCH FRIES



CHOCOLATE MOUSSE

VEGETARIAN

3 COURSES MENU 39€

STARTER 15€ - MAIN COURSE 19€ - SMOOTHIE 5€

ASPARAGUS TART



MUSHROOMS RISOTTO



SMOOTHIE WITH SEASONAL FRUITS



REVISITED BURGUNDY MENU

CHEESE OR DESSERT 52€ - CHEESE AND DESSERT 62€

BURGUNDY SNAILS WITH PARSLEY BUTTER / CELERY ROYAL WITH ITS GUANCIALE EMULSION

OR

PERFECT EGG / MUSHROOMS / MORTEAU SAUSAGE WITH A COMTÉ TOAST



PIKE-PERCH QUENELLES AND ASPARAGUS / HOLLANDAISE AND TOASTED BUCKWHEAT

OR

CHAROLAIS BEEF PASTILLA / ROASTED SUCRINE SALAD / SMOKED PAPRIKA AÏOLI



MORBIER PÂTÉ CROÛTE / VIN JAUNE JELLY AND MOREL



POACHED PEAR / GINGERBREAD AND FLAVIGNY'S ANISE ICE CREAM

RESTAURANT LE CLOÎTRE

All our dishes are entirely homemade with fresh and local products

Origin of the meat : France.



STARTERS

BURGUNDY PERSLEY AND COLONATA CREAM IN "CAPPUCCINO" STYLE 22€

CASSEROLE EGGS / MUSHROOMS / MORTEAUX 24€

BELLEVUE PERCH FILLET / SEASONAL VEGETABLES / MAÏLI WITH SMOKED PAPRIKA 26€

DUO OF SCALLOPS / BEETS / COMTÉ CHEESE 30€



MEAT

BULL Tournedos Rossini / LIGHT MASHED POTATOES / CANDIED SHALLOT AND MUSHROOMS 29€

HARE À LA ROYALE / GNOCCHI AND CELERY CREAM WITH TRUFFLE / MÂCONNAIS FLOWER 38€

SWEETBREADS / ROYAL AND PORCINI MUSHROOMS / TARTLET OF SWEET POTATO AND AMARENA 45€



FISHES

PIKE-PERCH QUENELLE / NICE LEMON HOLLANDAISE AND RED KURI SQUASH 26€

FRESH FROGS WITH PARSLEY 35€

RISOTTO / LOBSTER 55€

CHEF'S SIGNATURE DISHES

DUCK BREAST IN BRIOCHE / CABBAGE CANDY
FOR 3 À 4 PEOPLE 75€

ROASTED "SMALL BOAT" SOLE / VARIATION OF POTATOES AND GRENOBLOISE
FOR 2 PEOPLE 55€



CHEESES

CERVELLE DE CANUTS (FRESH CHEESE WITH CREAM, HERBS & SHALLOTS) 8€

MORBIER EN CROÛTE / VIN JAUNE AND MOREL JELLY 14€

CHEESE TRILOGY PLATE 12€
(CHEF'S SELECTION)

DESSERTS

DUO OF CHOCOLATES, POMEGRANATE AND VIOLET 14€

LYCHEE PANA COTTA, GREEN TEA FINANCIER AND GRAPEFRUIT 14€

APPLE CELERY TART TATIN, CORIANDER CARAMEL 14€

BLACKCURRANT AND BLACK SESAM VARIATION 14€

MENU DÉGUSTATION

7-COURSES MENU

SERVED ONLY IN THE EVENING AND TO THE ENTIRE TABLE

85€

WITH WINE PAIRINGS : 55€

MENU AVAILABLE TILL 8.30 PM

BELLEVUE PERCH FILLET / SEASONAL VEGETABLES /
MAÏLI WITH SMOKED PAPRIKA



CASSEROLE EGGS / MUSHROOMS / MORTEAUX



PIKE-PERCH QUENELLE / NICE LEMON HOLLANDAISE
AND RED KURI SQUASH



BULL Tournedos Rossini / LIGHT MASHED POTATOES /
CANDIED SHALLOT AND MUSHROOMS



MORBIER EN CROÛTE / VIN JAUNE AND MOREL JELLY



PRE-DESSERT



DESSERT

PRIX NETS EN EUROS – TAXES SERVICE COMPRIS - UN MENU IDENTIFIANT LES ALLERGÈNES EST DISPONIBLE SUR DEMANDE

LES BOISSONS NE SONT PAS INCLUES DANS LES MENUS