







## TO SHARE

Mixed delicatessen platter (for 2 person)









/€9

*Selection of terrines – “Rosette de Lyon” cured pork sausage, cured ham*

## STARTERS

|   |          |   |
|---|----------|---|
| Creamy butternut soup, grilled hazelnuts and smoked bacon chips           | €12      |  |
| Homemade ham parsley (Père Durdyn), horseradish cream, crisp condiments   | €13      |  |
| Warm salad of gizzards and chicken livers deglazed with raspberry vinegar | €15      |  |
| Smoked trout cannelloni with herbed cheese and yuzu juice                 | €15      |  |
| 6 or 12 snails of Burgundy Label Rouge                                    | €9 / €15 |  |
| Pan-fried foie gras escalope, mushroom emulsion, warm brioche             | €20      |  |

## MAIN DISHES

|  |        |   |
|--|--------|---|
| <b>Tagliatelle with seasonal mushrooms of the moment (vegetarian dish)</b> | €15    |    |
| Roasted Supreme Yellow Farm Poultry with Cream of Epoisses                 | €17.50 |    |
| Nantua pikeperch   | €18    |    |
| Stuffed salmon ballotin, saffron emulsion                                  | €20    |    |
| Crocks pot of potato, Morteau sausage, cancoillotte                        | €21    |    |
| Veal filet in a crust with morels cream (20 min waiting)                   | €23    |   |
| Snacked scallops, mushroom risotto and Parmesan tile                       | €24    |  |
| Beef steak (Angus Irish - 400 gr), spice butter, French fries, salad       | €26    |  |






*All our dishes are served with seasonal vegetables from the fresh market*

*All our aromatics herbs are from our garden*

## CHEESES

|   |     |
|---|-----|
| Organic Faisselle (served with red fruits coulis or sugar or herbs) | €5  |
| Platter of 2 cheeses and nuts                                       | €6  |
| Refined cheese cart   | €12 |

## DESSERTS

|  |    |   |
|--|----|---|
| Ice cream, sorbet                              | €7 |  |
| Coffee flavored crème brûlée                   | €8 |  |
| Coffee/Tea with assortment of small dessert    | €8 |   |
| “Amandine” tart with blackcurrants and almonds | €8 |  |
| Chocolate Charlotte and citrus marmalade       | €8 |  |
| Profiterole-style eclairs with chocolate sauce | €8 |  |

Homemade.

“Homemade” dishes are made ready to order with fresh products.

Chips and salad (except fondues): €3 extra.



The legal mandatory allergen information for all of our dishes can be provided by restaurant personnel.

Prices are listed in Euros, taxes and services included.

## THE BUFFET

|   |      |
|---|------|
| Buffet of starters + Dish of the day                                    | /€17 |
| Dish of the day + Coffee or tea with small dessert                      | /€17 |
| Buffet of starters + Coffee or tea with small dessert                   | /€17 |
| Buffet of starters + Dish of the day + Coffee or tea with small dessert | /€22 |

## THE FONDUES (All you can eat)

€27 / pers

|   |    |
|---|----|
| FONDUE BOURGUIGNONNE (Pieces of beef to add to oil)                               | Or |
| FONDUE VIGNERONNE (Pieces of beef to add to spicy red wine)                       | Or |
| FONDUE BRESSANNE (Pieces of chicken with egg yolk and bread crumbs to add to oil) |    |

Sauces: Curry | Tartare | Bourguignonne | Cocktail | Green pepper  
Chips & Green salad

## ♥ BOURGOGNE MENU

29€

Portion of 6 Burgundy Red Label snails

OR

Homemade ham parsley (Père Durdyn), horseradish cream, crisp condiments 

•

Roasted Supreme Yellow Farm Poultry with Cream of Epoisses 

OR

Nantua pikeperch 

•

Organic Faisselle OR Platter of 2 cheeses and nuts 

OR

“Amandine” tart with blackcurrants and almonds 

## FERME AUX VINS MENU

40€

Pan-fried foie gras escalope, mushroom emulsion, warm brioche 


OR

Smoked trout cannelloni with herbed cheese and yuzu juice 

•

Veal filet in a crust with morels cream 

OR

Stuffed salmon ballotin, saffron emulsion 

•

Refined cheese cart

OR

Organic Faisselle

•

“A la carte” dessert


## KIDS MENU – up to 12 years

11€



Steak haché Or Fish of the day

With

Chips Or Seasonal vegetables 

•

2 scoops of ice cream and candies

*For all our menu, 2 glasses of wines (12cl) Chardonnay and Pinot Noir 10€ (extra)*