

Our Seasonal Dishes

| 2 dishes : €14 | 3 dishes : €18

Seasonal proposals displayed on the slate board
Only for lunch Monday to Friday

Starters

Smoked Norwegian Salmon in slices cooked to order with Mini Blinis and Dill and Lemon Whipped Cream

€14.50

Œufs en Meurette (poached eggs in red wine sauce)

€9.00

Large Burgundy Snails in shells au Chablis

Six – €7.50 | A dozen – €13.50

Andalusian Gazpacho, Olive and Serrano Ham Bruschetta with Creamy Basil Sauce

€9.50

Traditionally-made Burgundy Parsleyed Ham and Mille-Feuille with Celeriac in Remoulade Dressing,

Crunchies and Salad Mix

€9.50

Red Tuna Tartare flavoured with Citronella, Rocket and Prawn Crackers

€13.50

Duck Foie Gras Paté Mi-cuit, Mango and Pineapple Chutney, Galanga Root

€14.90

Beef Carpaccio with Parmesan shavings,
Season Salad, Legume Sprouts and Egg Bread

€9.50

Caesar Salad

€8.00

Fish

Marbled Carp Fillets in Lasagne with a light Herb and Butter Cream

€18.50

Oriental Steamed Red Sea Bream Fillet and Mashed Potatoes topped with Lightly-Salted Butter

€17.00

Scallop Rosebud in Truffle Butter with Fennel Au Gratin and Crushed Tomatoes

€24.00

Thai Wok Shrimp with Soy Sauce

€20.00

Meat

Grilled Szechuan Pepper Veal and Rice,
Ginger Legume Galette, Quick Spinach Stir Fry

€23.00

Fried Beef Fillet in wine reduction, Gratin Comtois

€22.00

Carrot and Licorice Scented Duck Gizzards in Orange Sauce,
Fruit Mendiants, Pommes Maxime

€19.50

Lamb Stew with Eggplant Confit and Crushed Tomatoes in Sage Juice

€19.00

Beef Tartare to taste, Chips and Salad

€18.00

Bottomless Pot of Fondue Bourguignonne (a classic!) or
Fondue Vigneronne (red wine and spices!) | €24

Chunks of Fondue Beef

Sauces: curry | tartare | bourguignonne | cocktail • Chips & Salad

Cheese

Cervelle de Canuts (Soft Cheese Spread)

€5.50

Plate of Extra Mature Cheeses

€8.00

Desserts

Gourmand Coffee

€5.00

Omelette Bourguignonne

€8.00

Marsala Tiramisu

€7.00

Profiteroles drizzled in Hot Chocolate Sauce

€8.00

Crème Brûlée with Gingerbread and Gingerbread Ice Cream

€7.00

Apple Crumble and Berries

€8.00

Berry Gratin au Sabayon

€9.00

Homemade Sorbet Trio

€6.50

Pitcher of water upon request

Tartare Menu | €24

Tomato and Mozzarella Pesto Tartare
•
Red Tuna Tartare flavoured with Citronella
Or
Beef Tartare, Chips and Salad
•
Sweet 'n Spicy Pineapple Tartare

« La Ferme aux Vins » Menu | €24

Traditionally-made Parsleyed Ham Or Chaource Cheese, Toasted Country Bread, Mixed Salad	Salmon in Red Wine Sauce, Steamed Potatoes Or Sirloin Steak with Mustard Marinade, Green Beans	Traditional Peche Melba Or Crème brûlée
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Menu du Terroir | €28

6 Large Burgundy Snails in shells au Chablis
Or
Chicken Liver Paté and Onion Confiture with Kir and Raspberry Vinegar
•
Beef Parmentier in wine reduction
Or
Pan-Fried Pike Fillet skin-side down and echalotes in Chardonnay sauce
Celery Salad
•
Cheese Plate
Or
Cervelle de Canut (Soft Cheese Spread)
•
Omelette Bourguignonne

Children's Menu -12 ans | €9

Chicken Fritter Brochette or Steamed Hake Fillet or Pan Fried Burger
Rice or Chips or Stir-Fried Green Vegetables
Two Scoops of Ice-Cream & Your Choice of Drink (25 cl)