



Le Rempart
— BRASSERIE —

All our dishes are homemade, with fresh and seasonal products.

All our meats are of French origin

Some products may be out of stock



The entrees

Eggs meurette, organic egg from the farm "La Poule Verte"	9.00 €
Homemade pie in crust: Duck foie gras, pistachio and pickled vegetables	14.00 €
12 Burgundy snails in "cassolette" parsley	16.00 €
Homemade country terrine Veal, pork, chicken livers, peasant bacon, condiments and toasted bread	11.00 €
Homemade parsley ham Terrine of cooked ham, parsley and candied shallots	9.00€
Caesar salad, romaine salad, grilled chicken fillet, sundried tomatoes, parmesan, croutons and anchovy sauce	11.00€

The fish

Homemade pike dumplings, Nantua sauce and rice pilaf	20.00 €
Roasted prawns in parsley, bruschetta and grilled vegetables	26.00 €
Seared pike-perch fillet in white butter, fresh spinach and steamed potatoes	22.00 €
Market fish (depending on availability)	22.00 €

Meats

Chicken supreme with morel sauce and fresh tagliatelle	23.00 €
Prepared "Charolais" beef tartare cut with a knife and homemade fries	20.00 €
"Charolais" beef chuck in Bourguignon style Vegetable and potatoes	18.50 €

Grill side

Sirloin steak with shallot sauce	22.00 €
"Charolais" beef rib (1kg with bone for 2 people) full-bodied beef jus	39.00 € / pers
Andouillette 5A mustard sauce	20.00 €
Iberian pork abanico with full-bodied jus and condiments Tender piece of meat generously marbled (located at the front end of the rib)	22.00 €

Accompaniments: new potatoes, vegetables or green salad

Net prices in euros

Our Burgers

Le Charolais 16.00 €
Charolais ground steak, onion compote, Comté and grape must mustard

Le Bressan 15.50 €
Grilled chicken fillet, curry sauce, Bresse blue cheese and red onion

Cheeses

Seasonal cheese platter 9.00 €

Faisselle of fromage blanc, served at your convenience 6.00 €
(Cream, chives, shallots or red fruit coulis)

The worked epoisses, red onion compote, Marc de Bourgogne and gingerbread 9,00 €

The desserts

Hot soufflé with Grand Marnier (20 minutes preparation) 10.00 €

Assortment of homemade ice creams and sorbets 7.00 €

Profiteroles, pears and gingerbread 8.00 €

Rum baba, red fruits and whipped cream 8.00 €

Tournusien 8.00 €

Vacherin, strawberries - blackcurrant and fromage blanc 8.00 €

Chocolate fondant (15 minutes preparation) 8.00 €

Vegetarian dishes

Parmigiana
(aubergine gratin, tomatoes,
mozzarella, parmesan) 12.00€

Bruschetta
(grilled zucchini, sundried tomatoes,
eggplants and black olives) 12.00€

Children's menu

Homemade breaded fish

Ou

Hamburger

Accompaniment: fries or vegetables

Fruit juice or syrup

10.00 €

Formule du jour

19.90 €

Served for lunch from Monday to Saturday, excluding public holidays

Pâté hunter

Or

Gaspacho



Roasted chicken & potatoes

Or

Fillet of saithe, vegetables & virgin sauce



Raspberry crème brûlée

Or

Chocolate mousse

Menu « Made in Bourgogne »

32.00€

Choice of 3-course menu:

Parsley ham,

Terrine of cooked ham, parsley and candied shallots

Egg meurette,

organic from the farm "La Poule Verte"

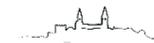
Cassolette of 6 Burgundy snails in parsley



Beef Bourguignon chuck, vegetables & potatoes

Pike quenelle, crayfish sauce & pilau rice

Chicken supreme, morel sauce & tagliatelle



Cottage cheese

Vacherin, fraises, cassis & fromage blanc

Vacherin, strawberries, blackcurrants & fromage blanc

Tournusien