

Le Rempart  
— BRASSERIE —

All our dishes are home-made, with fresh and seasonal products.  
All our meats are of French origin.

*Some products may be out of stocks.*



MAÎTRE  
RESTAURATEUR

## Starters

“Œufs meurette” (poached eggs in red wine sauce) from Robin Vannier’s farm	10.00 €
12 Snails garnished with parsley from Montret’s farm	16.00 €
French onion soup	10.00 €
Home-made smoked salmon fillet, lemon cream and toasted bread	14.00 €
Home-made “Pâté en croûte” Stuffed with duck foie-gras, pistachio and pickles	13.00 €
« Home-made » country terrine with poultry livers & country bacon Toasted bread and pickles	11.00 €

## Fishes

Perk and crayfish « Quenelle » (fish dumpling) Bisque sauce and pilaf rice	22.00 €
Fresh frogs’ legs in parsley sauce with potatoes	32.00 €
Scallops, leek fondue and white butter sauce	29.00 €
Turbot fillet, stuffed spinach, capers and brown butter sauce	29.00 €

## Vegetarian

Risotto and its seasonal mushrooms	24.00 €
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## Meats

Poultry Supreme with morels Tagliatelles	27.00 €
Charolaise rib (300gr) Blue cheese sauce	34.00 €
Charolais Burger Charolais ground steak, onion compote, comté and mustard with grape must	17.00 €

## Cocottes

Veal head with gribiche sauce	20.00 €
Beef bourguignon Vegetables and potatoes	24.00 €
Boar stew with red wine sauce Polenta	24.00 €

## Cheeses

Cheese plate	9.00 €
Cottage cheese from Marnizot's farm Crème fraîche, chives, shallots, or red berries coulis	6.00 €
Home-made "strong cheese" with toasted bread	9.00 €

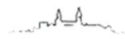


## *Desserts* (to be ordered preferably at the beginning of the meal)

Hot Soufflé with Grand Marnier (20 minutes preparation)	10.00 €
Assortment of home-made ice-creams and sorbets	8.00 €
Mille-feuille, Madagascar vanilla with salted caramel	8.00 €
Fresh fruit tart	8.00 €
Chocolate fondant (15 minutes preparation)	8.00 €
Poached pear glass with red wine, spices and diplomat cream	8.00 €

## *Kids menu*

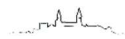
12.00€



Fish  
*or*

Hamburger

*Sides: French fries or vegetables*



Chocolate fondant  
*or*

Ice-cream and sorbet



## Menu Bourgogne

35.00€

**3 courses menu**

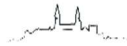
« Home-made » country terrine with poultry livers & country bacon  
Toasted bread and pickles

*or*

“Œufs meurenttes” (poached eggs in red wine sauce)

*or*

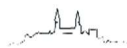
6 Snails garnished with parsley



« Charolais » beef chuck in Beef Bourguignon's way  
Vegetables and potatoes

*or*

Perk and crayfish « Quenelle » (fish dumpling)  
Bisque sauce and pilaf rice



Cottage cheese

*or*

Chocolate fondant

*or*

Poached pear glass with red wine, spices and diplomat cream



## Menu Saveur

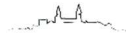
48.00 € 3 Courses

55.00 € 4 Courses

Home-made "Pâté en croûte"  
Stuffed with duck foie-gras, pistachio and pickles

*or*

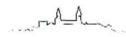
Home smoked salmon fillet  
Lemon cream and toasted bread



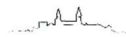
Morel and Tagliatelle Poultry Supreme

*or*

Scallops, leek fondue and white butter sauce



Cheese plate



Hot Soufflé with Grand Marnier

*or*

Fresh fruits tart