

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 stock.



MAÎTRE
RESTAURATEUR

Starters

“Œufs meurette” (poached eggs in red wine sauce) from Robin Vannier’s farm	11.00 €
12 Snails garnished with parsley from Montret’s farm	16.00 €
Home-made smoked salmon fillet, lemon cream and toasted bread	15.00 €
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 €
Foie gras terrine, candied red onions	19.00 €
Purple asparagus, Dijon sauce and guanciale	15.00 €

Fishes

Pike « Quenelle » (fish dumpling) Bisque sauce and pilaf rice	25.00 €
Line-caught saithe back, rouille and rock soup	25.00 €
Cod with half salt and French peas	25.00 €

Vegetarian

Roasted vegetables in soy sauce, chives and horseradish cream	21.00 €
---	---------

Meats

Poultry Supreme with morels Tagliatelles	27.00 €
Charolaise rib steak (300gr) Blue cheese sauce	34.00 €
Charolais Burger Charolais ground steak, onion compote, comté and mustard with grape must	18.00 €
Pork chop "Label Rouge" with mashed potatoes Minimum 300g	30.00 €

Cocottes

Veal head with gribiche sauce	21.00 €
Beef bourguignon Vegetables and potatoes	24.00 €
Candied lamb mouse (Ireland) with simmered coco beans	28.00 €

Cheeses

Cheese plate	10.00 €
Cottage cheese from Marnizot's farm Crème fraîche, chives, shallots, or red berries coulis	7.00 €
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 €
Pancakes Suzette	8.00 €
Rhubarb and pink praline tartlet, raspberry sorbet	8.00 €
Chocolate fondant (15 minutes preparation)	8.00 €
Rum cork, creamy coconut and exotic fruits	8.00 €

Kids menu

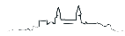
14.00€



Fish
or

Hamburger

Sides: French fries or vegetables



Chocolate fondant
or

Ice-cream and sorbet



Menu Bourgogne

36.00€

3 courses menu

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

or

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

or

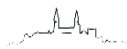
6 Snails garnished with parsley



Beef Bourguignon
Vegetables and potatoes

or

Pike « Quenelle »
Bisque sauce and pilaf rice



Cottage cheese

or

Chocolate fondant

or

Rum cork, creamy coconut and exotic fruits



Menu Saveur

48.00 € 3 Courses

55.00 € 4 Courses

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

or

Home-smoked salmon fillet
Lemon cream and toasted bread



Morel and Tagliatelle Poultry Supreme

or

Cod with half salt and French peas



Cheese plate



Hot Soufflé with Grand Marnier

or

Rhubarb and pink praline tartlet, raspberry sorbet