



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)	11.00 €
12 Snails garnished with parsley from Montret’s farm	16.00 €
Crab salad, with cauliflower and aubergine caviar	19.00 €
Home-made “Pâté en croûte” Stuffed with duck foie-gras, pistachio and pickles	14.00 €
« Home-made » country terrine with poultry livers & country bacon Toasted bread and pickles	11.00 €
Foie gras terrine, candied red onions	19.00 €
Cesar Salad Marinated chicken fillet, anchovy sauce, croutons and parmesan cheese	13.00 €
Mussels with saffron in a French-style casserole PDO Mussels from Mont Saint Michel	15.00 €

Fishes

Pike « Quenelle » (fish dumpling) Bisque sauce and pilaf rice	25.00 €
Cod fillet, artichokes, persillade, preserved tomatoes and black olives	25.00 €
Salmon tartare, « home-made » fries and lettuce	22.00 €
Roasted monkfish, smoked bacon and fregula pasta	32.00 €

Vegetarian

Fregula pasta au gratin, candied tomatoes and black olives	19.00 €
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Meats

Poultry Supreme with morels and dauphine potatoes	27.00 €
Charolaise rib steak (300gr) Blue cheese sauce Side of your choice : baby new potatoes, fries or seasonal vegetables	34.00 €
Charolais Burger	18.00 €



Charolais ground steak, onion compote, comté and mustard with grape must

Lamb ribs, candied vegetables and meat juice 32.00 €
Minimum 300g

Beef tartare, « home-made » fries and lettuce 22.00 €

Beef bourguignon 24.00 €
Vegetables and potatoes

“Charolais” Rump steak fillet, wine sauce 29.00 €
Side of your choice : baby new potatoes, fries or seasonal vegetables

Cheeses

Cheese plate 10.00 €

Cottage cheese from Marnizot’s farm 7.00 €
Crème fraîche, chives, shallots, or red berries coulis

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 €

Café Gourmand (a selection of 4 desserts) 11.00 €

Vanilla and gariguettes strawberry Vacherin 8.00 €

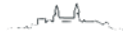
Chocolate fondant (15 minutes preparation) 8.00 €

Rum cork, creamy coconut and exotic fruits 8.00 €



Kids menu

14.00€

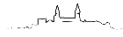


Fish

or

Hamburger

Sides: French fries or vegetables



Crepe with homemade spread

or

Ice-cream cup

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

Net prices in euro including service. Drinks not included.



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

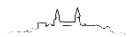
48.00 € 3 Courses

55.00 € 4 Courses

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

or

Crab salad, with cauliflower and aubergine caviar

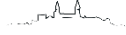


Poultry Supreme with morels and dauphine potatoes

or

Cod fillet, artichokes, persillade, preserved tomatoes and black olives





Hot Soufflé with Grand Marnier

or

Vanilla and gariguettes strawberry Vacherin