

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 meurettes” (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 €
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 Charolais ground steak, onion compote, comté and mustard with grape must	18.00 €
Beef tartare, « home-made » fries and lettuce	22.00 €
Beef bourguignon Vegetables and potatoes	24.00 €
“Charolais” Rump steak fillet, wine sauce Side of your choice : baby new potatoes, fries or seasonal vegetables	29.00 €

Cheeses

Cheese plate	10.00 €
Cottage cheese from Marnizot’s farm Crème fraîche, chives, shallots, or red berries coulis	7.00 €

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

Hot Soufflé with Grand Marnier (20 minutes preparation)	10.00 €
Hot Soufflé Raspberry (20 minutes preparation)	10.00 €
Assortment of « home-made » ice-creams and sorbets	8.00 €
Café Gourmand (a selection of 4 desserts)	11.00 €
Profiterole Mango and Caramel Salted butter	8.00 €
Chocolate fondant (15 minutes preparation)	8.00 €
Poached pear from Uchizy with cocoa bean and hazelnut ice cream	8.00 €

Kids menu

14.00€

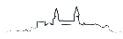


Fish

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 meurenttes” (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

Vanilla crème brûlée