

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” (organic eggs from the Robin Vannier farm) (poached eggs in red wine sauce)	11.00 €
12 Snails garnished with parsley from Montret’s farm	16.00 €
Home-made Poultry “Pâté en croûte” Duck, guinea fowl, chicken, black trumpet	14.00 €
Nougat of duck foie gras Almond, pistachio, fig and apricot	19.00 €
Butternut velouté	11.00 €
Home-smoked Bömlo salmon Lemon cream and dill oil	19.00 €

## Fishes

Pike « Quenelle » (fish dumpling) Nantua sauce and pilaf rice	25.00 €
French scallops Sabayon with Crémant de Bourgogne, spinach and mashed apple	30.00 €
Filet of stone bass in a bread crust Leeks and chicken sauce	26.00 €

## Vegetarian

Grilled spinach and parmesan cannelloni	19.00 €
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## Meats

Charolaise rib steak (300gr) Wine sauce Side of your choice : baby new potatoes, fries or seasonal vegetables	34.00 €
Charolais Burger Charolais minced steak, onion compote, comté cheese and grape must mustard	22.00 €
Prepared Charolais beef tartare Home fries	22.00 €
Rooster in red wine sauce Tagliatelle	24.00 €
Fillet of Duck breast Carrots and Apicius sauce	28.00 €
Venison stew with grand veneur sauce (reduced red wine sauce) Mashed apple	24.00 €

## 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€

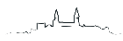


Fish

*or*

Hamburger

*Sides: French fries or vegetables*



Crepe with homemade spread

*or*

Ice-cream cup



## Menu Bourgogne

36.00€

### 3 courses menu

Home-made Poultry "Pâté en croûte"

Duck, guinea fowl, chicken, black trumpet

*or*

"Œufs meurettes" (poached eggs in red wine sauce)

*or*

6 Snails garnished with parsley



Rooster in red wine sauce

Tagliatelle

*or*

Pike « Quenelle »

Nantua sauce and pilaf rice



Cottage cheese

*or*

Chocolate fondant

*or*

Vanilla crème brûlée