



Le Rempart

Quality RESTAURANT SINCE 1956

Rempart

Through finely composed MENUS, discover traditional BURGUNDIAN cuisine prepared by our chef CÉDRIC CHARBONNIER. All our MEATS ARE FROM FRANCE and our dishes ARE PREPARED with FRESH and SEASONAL products.

Land of history and gastronomy, BURGUNDY radiates for its WINES, RECOGNIZED throughout the world for their quality. To accompany your MEAL, the RESTAURANT has a beautiful list of BURGUNDY WINES. LET YOURSELF BE SEDUCED by a CHARDONNAY or a PINOT NOIR, two mythical grape varieties of BURGUNDY.

BRASSERIE

RASSERIE

NET PRICES IN EUROS. DRINKS NOT INCLUDED
All our products ARE HOMEMADE ☺

Starters

HOMEMADE CHARCUTERIE Cornichons et pickles d'oignons rouges	15
PRESSÉ DE TÊTE DE COCHON	15
LACTO FERMENTED VEGETABLES	16
PASTORAL SOUP Mushroom soup , perfect egg, croutons	16
RABBIT TERRINE With savory	17
BRETON PÂTÉ EN CROÛTE	18
HOMEMADE FOIE GRAS Toasted brioche	19



Nos Plats

SAUCISSON LYONNAIS with red wine	22
BEEF TARTARE Prepared in front of you , Classic or Caesar	22
WHITE PUDDING	24
TUNA TARTARE Thai-style	24
FISH OF THE MOMENT	28
FROG CREAM MUSLIN with watercress	28
BRESSE CHICKEN From the Dandon Farm	28
Yellow wine sauce	28
With morels	34

ACCOMPANIMENTS

Mashed potatoes | Vegetable medley | French Fries | Salad

Cheeses

CERVELLE DE CANUT 7
With savory

WHITE CHEESE FROM “LA FERME DE MARNIZOT” IN BUXY (71) 7
Sugar, cream or berries coulis

SAINT MARCELLIN 9
From la mère Richard

Desserts

ICE-CREAM AND SORBETS
Ice cream : vanilla, chocolate, caramel, coffee
Sorbet : strawberry, lemon, peach, tangerine, exotic, pear
2 scoops 6
3 scoops 8

WHITE LADY 9
Vanilla ice cream, chocolate sauce, whipped cream, roasted almonds

OEUF GRAND MÈRE 9
Eggs whites, custard, pistachios, pink pralines

CHOCOLATE FONDANT 10
15 minutes of preparation, vanilla ice cream

LA BRIOCHE PERDUE 10
with Vanilla ice cream, caramel

DESSERT FROM THE VITRINE 10

HOUSEMADE CREPE 10
Whipped cream, chocolate, sugar

TOURNUSIEN 11
From Maison Dulor

GOURMET COFFEE 11
Assortment of desserts, coffee or tea

GRAND MARNIERSOUFFLÉ® 12
20 minutes of preparation



Saint-Philibert Menu

32 euros

PRESSÉ DE TÊTE DE COCHON

Garlic mayonnaise

or

PASTORAL SOUP

Mushroom soup , perfect egg, croutons



SAUCISSON LYONNAIS WITH RED WINE

or

TUNA TARTARE

Thai-style



CERVELLE DE CANUT

or

HALF SAINT MARCELLIN

or

OEUF GRAND MÈRE



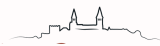
Rempart Menu

45 euros

BRETON PÂTÉ EN CROÛTE

or

RABBIT TERRINE



WHITE PUDDING WITH PARSLEY CREAM SNAILS

ou

FROG CREAM MUSLIN



CERVELLE DE CANUT

ou

HALF SAINT MARCELLIN



DESSERT FROM THE VITRINE

Kids Menu

14 euros

FISH FROM THE MARKET

ou

HOMEMADE SAUSAGE AND FRIES



CHOCOLATE FONDANT

ou

ICE CREAM SUNDAE

