



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 €

Vegetarian

Mushroom risotto	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 €
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 €
Assortment of « home-made » ice-creams and sorbets	8.00 €
Café Gourmand (a selection of 4 desserts)	11.00 €
Chocolate fondant (15 minutes preparation)	8.00 €
Le Palet Passionfruit, lemon, mango	8.00 €
Le Rocher Banana, caramel, chocolate	8.00 €
Madagascar vanilla burned cream	8.00 €

Kids menu

14.00€



Fish

or

Hamburger

Sides: French fries or vegetables



Chocolate fondant

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 meurenttes" (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