Quality Restaurant since 1956

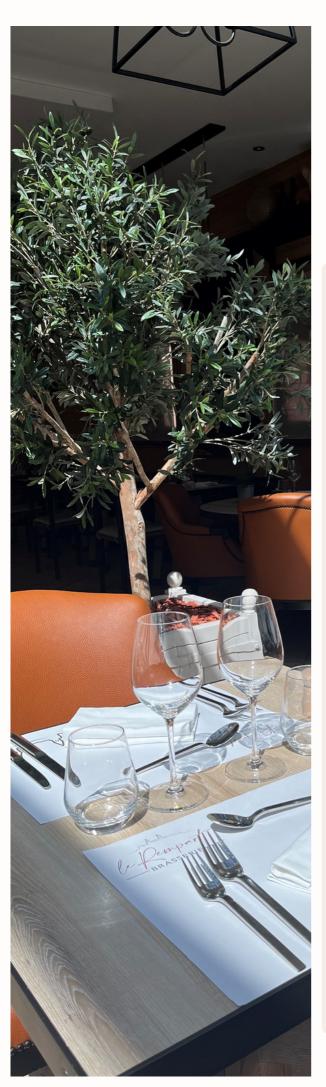
Through finely composed menus, discover traditional Burgundian cuisine prepared by our chef David Sechet. All our meats are from France and our dishes are prepared with fresh and seasonal products.

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.

Net prices in euros. Drinks not included All our products are homemade $\stackrel{\frown}{\rightrightarrows}$

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The Starters

Meurette eggs		11.00€
Organic egg from the farm "Robin Vannier"		
French pie		13.00€
Foie gras, pistachios, vegetable pickles		
Foie gras terrine		19.00€
Foie gras and pork shank confit		
Homemade parsley ham		9.00€
Ham terrine, parsley and candied shallots		
Cassolette of snails in parsle		
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Butter, garlic and parsley	The 6	9.00€
	The 12	16.00€
Oysters Creuse N°3		
Oystens eneuse N S	The 6	14.00€
	The 12	27.00€
Caesar salad		
Salad, grated chicken fillet, anchovy sauce		
dried tomatoes, parmesan, croutons	Sмall	9.50€
	Large	16.00€
Veggie salad		
Salad, dried tomatoes, oiled artichoke, green beans, olive and pine nuts	Small	9.50€
	Large	16.00€

The Main Dishes

Homemade Quenelle of pike Nantua sauce and pilaf rice	22.00€	Royal sea bream Steamed potatoes, white butter (prepared	26.00 € d in front of you)
FROG'S lEGS Parsley, homemade fries	28.00 €	Supreme of poultry Morel sauce and fresh tagliatelles	24.00 €
Entrecôte "charolaise" (300gr Pepper sauce, accompaniement of your o		Charolais beef tartare Homemade fries, salad (prepared in front	22.00 € of you)
VEAL lIVER À la LYONNAISE Mashed potatoes	28.00 €	Burgundian beef Fresh tagliatelles	19.00 €
BURGER LE Charolais Chopped charolais steak, onion compote mustard, homemade fries	20.00 € , county,	BURGER LE BRESSAN Grilled chicken fillet, curry sauce, Bresse b red onion and homemade fries	18.00 € blue cheese,
ROSSINI BEEF fillet Charolais beef and foie gras escalope	36.00 €	Chicken breasts in parsley Homemade fries	18.00€

The Cheeses

Cheeseboard	9.00€
White cheese from "La Ferme de Marnizot" in Buxy (71)	7.00 €
Cream, chives, shallots or red fruit coulis	

The Desserts

Vitrine of desserts	10.00€	Grand Marnier Soufflé 20 minutes of preparation	12.00€	
Chocolate fondant 15 minutes of preparation, vanilla ice cream	10.00€	NORWEGIAN OMELET FOR 2 Blazed in front of you	19.00€	
White Lady Vanilla ice cream, chocolate sauce, whipped created	9.00 € am, roasted	COlONEL CUP Lemon sorbet and vodka	9.00€	
Café Liégois	9.00€	Ice-cream and sorbets		
Coffee ice cream, chocolate sauce, whipped cream,		lce cream: vanilla, chocolate, caramel, coffee		
roasted almonds		<u>Sorbet :</u> strawberry, lemon, peach, tangerine, exotic, pear		
		2 balls	6.00€	

2 balls 0.00 € 3 balls 8.00 €

Burgundy Menu

3-course formula : 32.00 € 2-course formula : 25.00 €

HOMEMADE parsley ham Ham terrine, parsley and candied shallots

OR MEURETTE EGGS Red wine sauce, bacon and grelots onions OR

Cassolette of 6 snails in parsley

Chicken breasts in parsley, homemade french fries or Homemade Pike Quenelle, Nantua sauce and pilaf rice or Burgundian beef, fresh tagliatelles

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White cheese or Vitrine of desserts or Chocolate fondant



MENU of the Day

3-course formula (starter, main course, dessert) 2-course formula

19.90 € 15.90 €



Child Menu 14.00 €

Fish

or Hamburger with fries or vegetables

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Fruit pie or Cup of ice cream