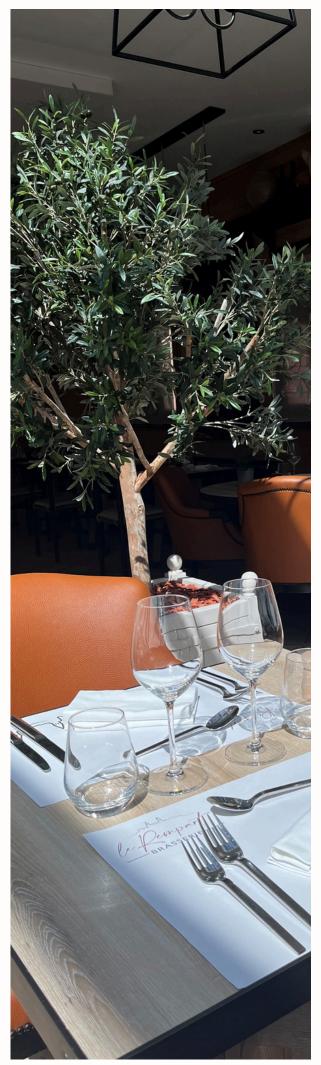


Through finely composed menus, discover traditional Burgundian cuisine prepared by our chef David Sechet. All our meats are from France and our dishes are prepared with fresh and seasonal products.

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.

RASSERERIE





The Starters

Meurette eggs	11.00 €
Organic egg from the farm "Robin Vannier"	
Garderner's Pâté en croûte	12,006
Tarragon Dijonnaise	13.00€
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Salmon Half Baked	19.00€
Green beans, mushrooms, walnut vinaigrette and condiments	
Pâté Franc Comtois	10.00 €
Morels, comté cheese, vin jaune and country bacon	
Andalusian Gaspacho	14.00€
Vegetable brunoise with croutons and virgin olive oil	,
Burrata with truffles	19.00€
Old-fashioned tomatoes, pesto and condiments	
Zucchini terrine with basil and mint	0.000
ZUCCHINI TERRINE WITH DASIL AND MINE	9.00€
Poke Bowl	16.00 €
Bulgur, Avocado, Tomato, Corn, Green beans, Carrots	10.00 €

The Main Dishes

HOMEMADE QUENELLE OF PIKE Crayfish bisque and Matignon vegetable.	22.00 €	GRENOble-Style turbot Baby spinach	27.00€
Small Ablette fry Tartar sauce	22.00€	Chicken supreme Grandma's potatoes	26.00€
Entrecôte "charolaise" (300gf Pepper sauce, accompaniement of your	•	TROUT CEVICHE Sun vegetables in olive oil	25.00 €
Vitello Tonnato Parmigiana Thin slices of cooked veal, tuna mayonnand condiments	28.00 € aise sauce	Charolais beef tartare Homemade fries, salad (prepared in front	22.00 € t of you)
Burger Le Charolais	20.00€	Beef Carpaccio	24.00€
Chopped charolais steak, onion compote, county, mustard, homemade fries		Arugula, Parmesan and pesto, pommes grenaille with parsley	

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

One dessert from the vitrine	10.00 €	Grand Marnier Soufflé 20 minutes of preparation	12.00€
Chocolate fondant	10.00 €	Norwegian omelet for 2	19.00€
15 minutes of preparation, vanilla ice cream		Blazed in front of you	
White Lady	9.00€	Colonel Cup	9.00€
Vanilla ice cream, chocolate sauce, whipped cream, almonds	roasted	Lemon sorbet and vodka	
Tournusien	11.00€	Ice-cream and sorbets	
From Maison Dulor		<u>lce cream:</u> vanilla, chocolate, caramel, coffee	
		<u>Sorbet :</u> strawberry, lemon, peach, tangerine,	exotic, pear
Gourmet coffee	11.00€	2 balls	6.00 €
Assorted desserts with coffee		3 balls	8.00€

Burgundy Menu

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

Pâté Franc Comtois

Morels, comté cheese, vin jaune and country bacon

OR

MEUREtte EGGS Red wine sauce, bacon and grelots onions



Chicken supreme, Grandma's potatoes

OR

Homemade Pike Quenelle, Nantua sauce and pilaf rice



White cheese or One dessert from the vitrine or Chocolate fondant





Menu of the Day

Served from Monday to Saturday (only for lunch)

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

19.90€

2-course formula

15.90€



Child Menu

14.00€

Fish

OR

Hamburger with fries or vegetables



Chocolate fondant

OR

Cup of ice cream