



Le Rempart

Quality RESTAURANT SINCE 1956

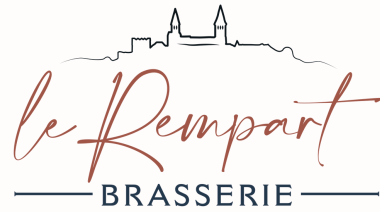
Rempart

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 ☺



The Starters

HOMEMADE foie gras with dry fruits 22.00€

Toasted brioche

Pâté EN CROÛTE foie gras and SWEETBREADS 20.00€

Pickles, green salad

Poultry tarragon TERRINE 15.00 €

Pickles, green salad

Lacto FERMENTED VEGETABLES 16.00€

Tomato sauce, mushrooms, poultry quenelles

Snail vol-au-VENT with Riesling 17.00€

Riesling creamy sauce, garlic butter

GRAVELAX and SMOKED fish 17.00 €

Zander, Salmon, Trout

HOMEMADE Charcuterie 15.00 €

Pickles, green salad



The Main Dishes

Black Pudding with colonatta bacon	20.00 €	BEEF tartare <i>Homemade fries, salad (prepared in front of you)</i>	22.00€
BRESSE chicken FROM THE DANDON FARM		Fish of the MOMENT	28.00€
<i>Yellow wine sauce</i> 28.00€ <i>With morels</i> 34.00€		Black pollock fillet fish and HERBS CRUST	22.00€
• • BEEF Fillet PÉRIGUEUX SAUCE <i>Truffle sauce</i>	36.00€	Accompaniments: - Mashed potatoes - Vegetable medley - Pasta Gratin - French Fries - Salad	

Please don't hesitate to ask your server for the list of allergens

The CHEESES

Saint Marcellin de la MÈRE Richard	9.00 €
White CHEESE FROM "La FERME DE Marnizot" in Buxy (71) <i>Cream, chives, shallots or red fruit coulis</i>	7.00 €

The DESSERTS

ONE DESSERT FROM THE VITRINE	10.00 €	GRAND MARNIER Soufflé <i>20 minutes of preparation</i>	12.00 €
Chocolate fondant <i>15 minutes of preparation, vanilla ice cream</i>	10.00 €	HOMEMADE waffle <i>Whipped cream, chocolate</i>	10.00 €
White Lady <i>Vanilla ice cream, chocolate sauce, whipped cream, roasted almonds</i>	9.00 €	Colonel Cup <i>Lemon sorbet and vodka</i>	9.00 €
TOURNUSIEN <i>From Maison Dulor</i>	11.00€	ICE-CREAM AND SORBETS <i>Ice cream: vanilla, chocolate, caramel, coffee</i> <i>Sorbet: strawberry, lemon, peach, tangerine, exotic, pear</i>	
GOURMET COFFEE <i>Assortment of desserts, coffee or tea</i>	11.00€	2 balls	6.00 €
		3 balls	8.00 €

MENU Saint-philibert

32.00 €

Poultry tarragon terrine

Pickles, GREEN salad

OR

Snail vol-au-vent with Riesling

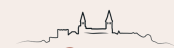
Riesling CREAMY SAUCE, garlic butter



HOMEMADE black pudding with Colonatta bacon

OR

Black Pollock fillet fish and HERBS CRUST



White CHEESE

OR

ONE DESSERT FROM THE VITRINE

OR

Chocolate fondant



MENU of the Day

SERVED FROM Monday to Friday (ONLY FOR LUNCH)

3-COURSE formula (STARTER, MAIN COURSE, DESSERT)

19.90 €

2-COURSE formula

15.90 €



Child MENU

14.00 €

Fish

OR

HOMEMADE sausage with mashed potatoes



Chocolate fondant

OR

Cup of ICE CREAM