

Menu du Marché

33,90 €

Homemade parsley ham
with mustard whipped cream
Or
Caesar salad "Flambée" style
Or
6 Burgundy snails
Or
Gratin of prawns & scallops
Or
Perfect eggs with Epoisses cream
Or
Beef cromesquis, peppers and confit tomatoes,
smoked duck breast and mesclun
Or
Eggs in Meurette sauce
Or
Heirloom tomatoes, basil, burrata,
and petals of cured ham

Fish of the day with virgin sauce
Or
Gaston Gérard chicken
Or
Traditional Beef Bourguignon (Beef cheek)
Or
Grilled chicken fillet with Epoisses sauce
Or
Grilled beef skewer with mignonette sauce
Or
Beef tartare (raw meat)
Or
Veal skewer with Porto Rosemary sauce

Dessert

Menu dégustation

37,90 €

Beef cromesquis, peppers and confit tomatoes,
smoked duck breast and mesclun
Or
Homemade parsley ham
with mustard whipped cream

Eggs in Meurette sauce
Or
Heirloom tomatoes, basil, burrata, and petals of
cured ham

Beef skewer with tarragon jus
Or
Veal skewer with Porto Rosemary sauce
Or
Gaston Gérard chicken
Or
Traditional Beef Bourguignon (Beef cheek)

Epoisses Berthaut aged with Burgundy marc

Assorted delicacies

Menu Enfant

13,90 €

Fresh ground beef patty
Or
Grilled poultry fillet
Or
Fish fillet served with
vegetables or fries

2 scoops of ice cream or sorbet

Syrup or orange juice

