



Starters



Salad « Pré aux Clercs », Green Salad, Mixed Hard-Boiled Egg, Pickled Vegetables, Walnut, Mustard Dressing	12€
With Iberian Ham 16€	With Homemade Smoked Salmon 15€
Œufs Meurette, Poached Eggs served in a Red Wine Sauce, Onion, Bacon and Mushroom	16€
Ham Terrine made with Cep and Walnut, Cream Flavored with Jura Wine	14€
Parsnip Emulsion, Pan-fried Mushroom in Parsley and Garlic, Truffle Vinegar	12€
Duck Foie Gras with Hazelnut, Fig, Almond and Raisin, Pear Chutney and Cognac	18€
Homemade Smoked Salmon, Blackcurrant Cream and Sorrel Pesto	16€
Burgundy Snails with Sweet Garlic, Parsley and Crusty Bread	16€
6 Oysters Gillaudeau « Special n°3 »	22€

Fishes

**These dishes are served with a side dish of your choice*

* Pike Mousse, Morel and Mushroom Creamy Sauce	24€
* Roasted Meagre, Citrus Butter Sauce and Green Grape Juice from Burgundy	26€
* Roasted Gambas « Black Tiger », Buckwheat and Creamy Cider Sauce	28€

Meats

** These dishes are served with a side dish of your choice*

Beef Burger with Cheddar, (France) ≈200g, Traditional Bread, Salad, Tomato, Served with Fries and Salad	19€
Vegetarien Burger, Soy and vegetables Pancake, Sundried Tomatoes, Fresh Goat Cheese, Traditional Bread served with Fries and Salad	19€
Beef Tartare, (France) ≈200g (Raw or Cooked) Fries and Salad	19€
* Poultry of Bresse AOP (France) in a Creamy Morel Sauce	36€
* Andouillette « Bobosse » (France), Chitterling Sausage in a Creamy Mustard Sauce	19€
* Braised Veal Shoulder (France) in Chablis Creamy Sauce	24€
* Pan-Fried Rib Steak (France) ≈ 200g in a Red Wine Juice made with « Pinot Noir »	26€

Side Dish of your choice :

Saffran Rice
Caraway Seed Glazed Carrots
Fries
Mashed Potatoes



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Cold Sauces :

Tartare / Béarnaise /
Mayonnaise

Hot Sauces :

Mustard Sauce,
Morel Creamy Sauce (4€)
Red Wine Juice made with « Pinot Noir »

Menu of the Day (Except Bank Holiday)

Lunch from Monday to Friday : **3 Dishes 23€ / 2 Dishes 19€ / Main Course 15€**

Diner From Monday to Sunday (except Saturday) : **3 Dishes 26€ / Lunch for Saturday and Sunday : 3 Dishes 26€**

White Bean Marshmallow, Cream of Duck Foie Gras and Sweet Garlic
Guinea Fowl Supreme in Nut Crust, Cauliflower and Jerusalem Artichoke Cream
Gingerbread, Hazelnut Frangipane, Mulled Wine Jelly

Menu Image de Saison 36€

Homemade Smoked Salmon, Blackcurrant Cream and Sorrel Pesto

or

Ham Terrine made with Cep and Walnut, Cream Flavored with Jura Wine

or

Parsnip Emulsion, Pan-fried Mushroom in Parsley and Garlic, Truffle Vinegar



Braised Veal Shoulder (France) in Chablis Creamy Sauce
Served with Mashed Potatoes

or

Pike Mousse, Morel and Mushroom Creamy Sauce Served with Saffran Rice

or

Beef Tartare, (France) ≈200g (Raw or Cooked) Fries and Salad



Fresh Cow Cheese **or** Selection of Cheeses (extra charge 3€) **or** choice of Desserts

Cheeses

Fresh Cow Cheese Nature **or** with Red Berries Coulis **or** Garlic and herbs 6€

Selection of Cheeses from Alain Hess 11€

Desserts

Chocolat and Praline Cake with Nuts, Vanilla from Tahiti (cooking 10 mins) 10€

Soft Cake with Rum, Whipped Cream 10€

Chesnut Ice-Cream with Meringue, Coated with Clementine Coulis 10€

Caramel Roasted Apple, Shortbread Biscuit and whipped Cream 10€

Dessert of the Day 8€

Homemade Ice Creams and Sorbets (3 scoops) 9€

Ice-Cream : Vanilla, Chocolat, Coffee **Sorbets** : Strawberry, Raspberry, Blackcurrant, Lemon

MENU IMAGINED AND PROPOSED BY GEORGES BLANC FOR LE PRE AUX CLERCS

WE INFORM OUR CLIENTELE THAT WE ACCEPT ALL DIFFERENTS TYPES OF PAYMENT EXCEPT CHECKS

WE CAN PROVIDE YOU THE TRACEABILITY OT OUR MEATS AND A CARD CONTAINING ALLERGENS IN OUR DISHES AND DESSERTS