



PRÉ
AUX CLERCS

Les Brasseries par Georges Blanc

depuis 1990

Le Pré Aux Clercs

An institution since 1866, a mix of history and gourmet dishes.

For nearly two centuries, the restaurant has been bringing life to the square and faces the majestic Palace of the Dukes of Burgundy. The menu, co-signed by the famous **Georges Blanc**, three Michelin stars, pays tribute to his recipes whose secrets and know-how he has entrusted to our teams. Behind the scenes, the brigade is supervised by **Dawei Wang**. The chef invites you to savor a cuisine that resembles him, between tradition and modernity, always with a nod to the “Brasserie” spirit that is dear to him.

YOUR EVENTS : PROFESSIONAL OR PRIVATE

3 private lounges + 1 mezzanine
Download our menu



TO START



Parmentier Potato Soup with Toasted Walnuts and Croutons | 14€

Pressed Bresse Chicken with Dried Fruits, Wildflower Honey Cream and Caramiel | 14€

Trout Gravlax with Allspice, Pickled Turnips and White Miso Vinaigrette | 21€



Pré aux Clercs Salad with Marinated Beetroot, Toasted Pine Nuts, 22Month AOP Parmigiano, Crispy Onions and Croutons, Wholegrain Mustard Vinaigrette | 15€

Trout Gravlax: +7€ **OR** Farm Chicken +6€

Homemade Marinated Beef Nuts, Seaweed Tartare with Confit Lemon and Grilled Sesame (Origin France) | 19€



Orecchiette with Creamy Mushroom Sauce, Parmesan Shavings and Herb Oil | Starter 16€ | Main 22€



Roscoff Onion Tatin with Onion Compote and Port Coulis | 11€

BURGUNDY

Cromesquis of Dijon Snails from Hervé Ménelot, Parsley Cream, Black Garlic | 24€

Farm Eggs from Pontot:

In Meurette Style, Poached Eggs, Red Wine Sauce
(Onion, Bacon and Mushroom) x2 - 16€ | x3 - 19€



With Epoisses Cream by Berthaut,
(Croutons, Chives, Cracked Pepper) x2 - 12€ | x3 - 15€



Orecchiette with Creamy Mushroom Sauce, Parmesan Shavings and Herb Oil | 22€

SEA AND FRESH WATER

Plancha-Grilled Sea Bream Fillet, Lemon White Butter,
Choice of Garnish | 16€

Black Garlic Crust Halibut, Beetroot Velvet with Cider Vinegar,
Umeboshi Juice | 31€

Catch of the Day (Depending on Arrivals)

A CRAVING FOR GOOD MEAT

Roasted Pork Loin, Carbonnade Sauce, Choice of Garnish | 16€

The Beef Tartare
Choice of Garnish (France) ≈180grs | 19€

Duck Breast **IGP** with Orange, Parsnip Cream and Noilly Prat
Sauce ≈200grs (French origin) | 29€

The Andouillette with Veal Gut “Maison Bobosse”,
Creamy Mustard Sauce, Choice of Garnish
(France) ≈180grs | 24€

Iconic Bresse Poultry Supreme AOP in a Creamy Sauce,
Choice of Garnish (France) | 34€ + Extra Morels | +8€

Butcher’s Cut (France) ≈ 200grs

Choice of Garnish +5€ per additional topping



Herb-infused Potato Mousseline *or* Homemade Fries
or Black Revered Rice and Spring Onions *or* Green
Salad *or* Sauted Baby Spinach in Browned Butter *or*
Cauliflower Gratin with Emmental

Side’s Farandole 20€ (try all of them!)

Homemade Sauces :

Old-Fashioned Mustard Cream *or*
Meurette Sauce (+5€) *or*
Epoisses Sauce (+3€) *or*
Creamy Morels Mushrooms (+8€)

Cold Sauces :

Béarnaise *or* Mayonnaise
or Ketchup

CHEESES

Cottage Cheese: Plain or Seasonal Fruits Coulis or Garlic and Fine Herbs | 6€

Selection of Ripened Cheeses of the Moment, Fruit Chutney | 13€

Fluffy Cloud of Truffled Brillat-Savarin Cream, Smoked Paprika Honey | 8€

THE DESSERTS

All our pastries, ice creams and sorbets are "Homemade"

Poached Pear with Burgundy Blackcurrant and Tonka, Pear Jelly and Blackcurrant Cream Coulis | 10€

"Like" a Vanilla Crème Brûlée, Opaline Crust, Caramelised Pecans | 9€

Wildflower Honey Namelaka, Thyme Cake and Crumble | 9€

Fresh Seasonal Fruits, Crunchy Meringue | 9€

Gianduja Chocolate Mousse, Toasted Hazelnuts,
Bitter Cocoa Coulis | 10€

Granny Smith Pavlova, Ginger Gel and Yuzu Cream | 11€

Café Gourmand | 13€

Ice Creams : Vanilla, Caramel

Sorbets : Lemon, Blackcurrant, Chocolate 72%, Tangerine/Lime

x1 Scoop 3,5€ | x2 Scoops 6,5€ | X3 Scoops 10€