

TO START

Cold Soup with Peas and Mint,
Goat's Cheese and Croutons | 14€ 

Burrata, Strawberries and Rosemary | 14€ 

Trout Gravlax with Wild Garlic | 16€

Pré aux Clercs Salad, Citrus Mosaic, Fennel, Fresh
Herbes, Orange, Grapefruit, Beetroot, Radish, Dill,
Hazelnuts,
Yogurt Cream and Maple Syrup Vinaigrette | 15€ 

The Traditional Parsley Ham, ("Jambon Persillé")
with Wholegrain Mustard Cream | 14€

Orecchiette with Truffled Mushroom Cream,
Parmesan Shavings | Starter 17€ 

BURGUNDY

Snails in Parsley Garlic Butter,
Candolle Foam | 16€

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€

Homemade Sauces:

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

Cold Sauces:

Béarnaise | Mayonnaise | Ketchup

SEA AND FRESH WATER

Plancha-Grilled Sea Bream Fillet, Noilly Prat Sauce,
Choice of Garnish | 22€

Turbot Fillet, Grenobloise Style | 34€

Catch of the Day (Depending on Arrivals)

A CRAVING FOR GOOD MEAT

Pork Chuck Carbonnade-Style Sauce
Choice of Garnish | 19€

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

Burgundy Burger, Blackcurrent Bun and Ketchup,
Epoisses, Charolais Beef Steak, Tomato, Lettuce | 18€

Duck Breast, Orange Jus, Carrot Velvet ≈ 160grs
(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 Side (+5 per additional garnish)

- Herb-infused Potato Mousseline
- Homemade Fries
- Pepinette Pasta with Citrus Cream
- Sautéed Baby Spinach in Browned Butter
- Green Salad
- Cauliflower Gratin with Emmental

The Garnish Assortment 20€ (a mix to enjoy) 

CHEESES

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

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

DESSERTS

Strawberry Medley, Lime Syrup
and Crunchy Meringue | 10€

Rice Pudding with Peanuts Salted Butter Caramel | 9€

Chocolate Nuance, Milk Chocolate Ganache,
72% Chocolate Sorbet, Cocoa Crumble | 11€

Morello Cherry and Pistachio Financier | 10€

Café Gourmand | 13€

Lemon-Mint Tartlet | 9€

ICE-CREAM AND SORBETS

Ice-Cream: Vanilla, Caramel, Peanut
Sorbets: Lemon, Blackcurrent, Chocolate 72%,
Strawberries, Raspberries

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