Menu

MENU « FROM THE MARKET » - LUNCH

Week from October 12th to 18th

Starter – Main Course or Main Course – Dessert : 24 € Starter, Main Course, Dessert : 29 €

Parsnip panacotta, shellfish sour, almond milk emulsion Or Parmesan tacos, beetroot, gaot cheese & wakame

**** Roasted cod, mashed potato with wasabi, cremolata Or Beef cheek, Jerusalem artichokes, roasted pears, shallot tatin ****

> Cheese plate Or

Passion fruit eclair, white chocolate

100% MENU BURGUNDY

Starter, main course, cheese or dessert : 29 €

Traditional Eggs 'Meurette' Or Onion Soup Revisited

Candied ribs for 8 hours with raz-el-hanout, cabbages variation Or Bresse cockscomb, crayfish, Nantua sauce

> **** Fresh Cheese with Cream, Herbs & Shallots Or Pear poached in red wine, gingerbread



12€

Chicken Nuggets Or Cheeseburger With Cocktail Sauce French Fries/Mashed vegetables

Chocolate Mousse



Starter : 15 € - Main Course : 19 €

Tartlet with seasonal vegetables Or

Vegetable wok, lemongrass ginger broth, Breaded tofu

Menu

MENU « FROM THE MARKET » - DINER

Week from October 12th to 18th

Starter, main course, cheese & dessert : 36 €

Parsnip panacotta, shellfish sour, almond milk emulsion Or

Parmesan tacos, beetroot, gaot cheese & wakame

Roasted cod, mashed potato with wasabi, cremolata

Or

Beef cheek, Jerusalem artichokes, roasted pea, shallot tatin

Cheese trolley

Passion fruit eclair, white chocolate

100% MENU BURGUNDY

Starter, main course, cheese or dessert : 29 €

Traditional Eggs 'Meurette' Or Onion Soup Revisited

Candied ribs for 8 hours with raz-el-hanout, cabbages variation Or Bresse cockscomb, crayfish, Nantua sauce

> Fresh Cheese with Cream, Herbs & Shallots Or Pear poached in red wine, gingerbread



12€

Chicken Nuggets Or Cheeseburger With Cocktail Sauce French Fries/Mashed vegetables

Chocolate Mousse

VEGAN - HEALTHY

Starter : 15 € - Main Course : 19 €

Tartlet with seasonal vegetables Or

Vegetable wok, lemongrass ginger broth, Breaded tofu