

Aperitif plate

Served with breadsticks, olive, tomato,...

Portion of 90g - 2 peoples

Snails with parsley terrine.....	€9.00
Forest terrine with porcini mushrooms	€9.00
Frog leg aligoté terrine	€9.00
Smoked breast duck terrine.....	€9.00
Duck and morels terrine	€9.00
Duck rilette	€9.00
Chicken rilette.....	€9.00
Olive tapenade.....	€9.00
Courgette with fresh herbs tapenade.....	€9.00
Carots with sesame seed and cumin tartinade.....	€9.00
Eggplant and tomato confit tartinade	€9.00
Provençal peppers tartinade	€9.00

Portion of 180g - 4 peoples

Snails with parsley terrine.....	€14.00
Frog leg aligoté terrine	€14.00
Goose and fig terrine	€14.00
Red wine and cassis Burgundy terrine.....	€14.00
Chablis Burgundy terrine	€14.00
White wine bressane terrine.....	€14.00
Marc de Bourgogne terrine	€14.00
Black trumpet mushroom terrine.....	€14.00
Espelette pepper terrine	€14.00
Comté terrine (cheese).....	€14.00

The allergen card is available at reception

Menu

Discover menu - €21.00

Melon, strawberry and Pineau de Charentes verrine

or

Six large Burgundian snails

or

Farmer's salad : salad, tomatoes, bacon, egg, comté (cheese)

or

Tomato and mozzarella di Buffala, mesclun, olive oil and basil



Mâconnaise andouillette sausage with traditional mustard and crushed potatoes

or

Salted pork cold or warm

or

Pike quenelle, crustacean sauce, rice perfumed with vegetables

or

Free-range roast chicken, fries

or

Dish of the day
(monday to friday)



Cheese or dessert
of your choice

Gourmand menu - €29.50

Gazpacho of pea,
mint and crayfish

or

Pâté en croûte of chicken,
traditional mustard and lemon

or

Oeufs en meurette (poached
eggs in meurette sauce)



Thick-cut Charolais beef
steak, seasonal vegetables

or

Andouillette sausage gratin,
Grandma's mashed potatoes

or

Risotto of prawns and chorizo



Cheese or dessert
of your choice

Gourmet menu - €34.00

Mesclun salad, asparagus,
smoked breast duck, pine nut,
parmesan cheese, tomatoes

or

Salmon and green lemon tartar

or

Goat cheese and honey pie,
tomato confit and mesclun



Veal nut sweatbread cutlet,
black trumpet mushroom
sauce, seasonal vegetables

or

Fillet of Saint-Pierre, Crémant
de Bourgogne sauce,
flavored rice with vegetables

or

Pan-fried breast duck,
blueberries sauce, seasonal
vegetables



Cheese or dessert
of your choice

Menu of the day - €13.50

(only midday between monday and friday)

Salted pork cold or warm or dish of the day

White cheese with cream or dessert of the day

Kids menu (-12) - €9.50

Chicken Or Knackis Or beef steak

Ice cream or chocolate mousse



Starters

Oeufs en meurette (poached eggs in meurette sauce)	€10.50
⊕ Pâté en croûte of chicken, traditional mustard and lemon	€12.50
Poke Bowl (salmon, quinoa, mango, comcomber, pomegranate, avocado, mesclun, red onions, coriander, soy, grilles sesame oil)	€15.00
Six large Burgundian snails	€10.50
Mesclun salad, asparagus, smoked breast duck, pine nut, parmesan cheese, tomatoes	€13.00
Goat cheese and honey pie, tomato confit and mesclun	€13.00
Gazpacho of pea, mint and crayfish	€12.50
Melon, strawberry and Pineau de Charentes verrine	€11.50
Tomato and mozzarella di Buffala, mesclun, olive oil and basil.....	€12.50
Farmer's salad : salad, tomatoes, bacon, egg, comté (cheese).....	€11.50
Salmon and green lemon tartar.....	€13.00

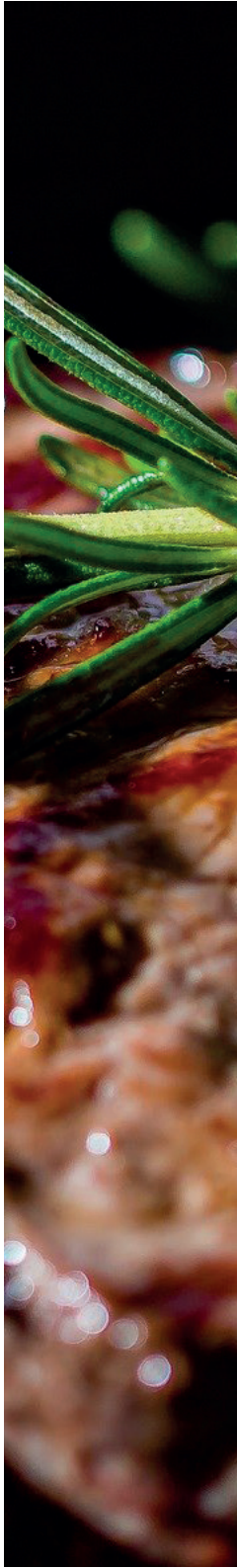
XL salad = €3 supplement

⊕ Also available from 2.15 pm to 6.30 pm - The allergen card is available at reception

Main courses

Calf's head with sauce gribiche and steamed potatoes, carrots and leeks.....	€17.00
Andouillette sausage gratin (speciality) with Grandma's mashed potatoes.....	€19.00
Mâconnaise andouillette sausage with traditional mustard and crushed potatoes	€13.00
⊕ Cold salted pork with lentil and potato salad.....	€11.50
Warm salted pork with steamed potatoes, carrots and lentils	€11.50
⊕ Free-range roast chicken, fries	€14.00
Veal nut sweatbread cutlet, death's trumpet sauce, seasonal vegetables.....	€24.00
Pan-fried breast duck, blueberries sauce, seasonal vegetables	€21.00
Thick-cut Charolais beef steak and seasonal vegetables	€18.00
300 g Charolais entrecote, fries and salad	€22.00
Beef tartare with parmesan cheese, basil, tomato confit, fries and salad	€19.00
Pike quenelle, crustacean sauce, flavored rice with vegetables.....	€14.00
Risotto of prawns and chorizo	€18.00
Fillet of Saint-Pierre, Crémant de Bourgogne sauce, flavored rice with vegetables.....	€21.00

French beef - ⊕ Also available from 2.15 pm to 6.30 pm - The allergen card is available at reception



Cheese

Assorted CHEVENET goat's cheese	€7.50
White cheese with cream Laiterie d'Etrez	€6.00
Strong cheese	€5.00
Comté 18 months	€6.00

Desserts

Idéal Mâconnais (almond meringue biscuit, vanilla cream, nougatine shard)	€8.00
Fresh fruits salad	€7.00
Œufs à la neige with toasted almonds and praline shards, crème anglaise.....	€7.00
Grandmother's rice pudding	€7.00
Home-made Vacherin (ice cream, meringue, whipped cream and fruit coulis)	€7.00
Crème brûlée	€7.00
Vanilla profiterole, chocolate sauce.....	€7.00
Strawberry soup, green lemon sorbet, Mâconnaise waffle.....	€7.00
Rum baba.....	€7.00
Chocolate mousse	€7.00
Gaufrette Mâconnaise waffle	€2.00
Café gourmand.....	€7.00

Hot drinks

Espresso	€2.00
Double espresso	€3.50
Decaf.....	€2.50
Double decaf.....	€4.50
White decaf.....	€3.00
White coffee.....	€2.50
Large white coffee	€4.00
Tea, herbal tea	€2.50
Café Bourguignon (coffee, marc de Bourgogne, whipped cream)	€7.00

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Ice cream sundaes

Without alcohol - served with whipped cream

Savage forest (forest fruits, cassis, raspberry, red fruit coulis)	€7.00
Yogurt bowl (Yogurt, forest fruits, Madagascar Vanilla with red fruits)	€7.00
Banana split (chocolate, vanilla, strawberry, coulis).....	€7.00
Poire Belle Hélène (vanilla, pear, coulis)	€7.00
Coffee or Chocolate or Caramel Liégeois (coffee or chocolate or caramel, vanilla, coulis)	€7.00
Peach or Strawberry or Raspberry Melba (peach or strawberry or raspberry, vanilla, coulis)	€7.00
Autumn fire (chestnut, vanilla, salt caramel with grilled almond and blueberry).....	€7.00
Exotic (mango, passion, banana with fruits).....	€7.00

With alcohol

Colonel (lime, vodka*)	€7.50
Iceberg (mint, Get 27*)	€7.50
Bourguignonne (vanilla, cassis, marc de Bourgogne)	€7.50
Iced Irish Coffee (vanilla, coffee with whisky*, whipped cream).....	€7.50

Ice creams & pure fruit sorbets

2 scoops (flavours of your choice)	€5.50
3 scoops (flavours of your choice)	€7.00
Extra scoop	€3.50 supplement

Our ice creams: Madagascar vanilla • Black chocolate • Chestnut • Yogurt • Salt flower caramel • Coffee • Rhum-grape • Coco • Mint • Pistachio • White chocolate • Banana • Nougat • Meringue Temptation vanilla raspberry.

Our pure fruit sorbets (vegan= 🌱): Green lemon 🌱 • Raspberry 🌱 • Passion fruit 🌱 • Mango 🌱 • Cassis 🌱 • Strawberry 🌱 • Apricot • Forest fruits • Mediterranean peach • Cherry • Pear.

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Wine

Carafe

	46 cl	12 cl
Mâcon Blanc - Cave de Lugny - AOC Mâcon.....	€10.50	€3.00
Mâcon Rouge - Cave de Lugny - AOC Mâcon.....	€10.50	€3.00
Viré Clessé - Cave de la Vigne Blanche - AOC Viré Clessé	€12.50	€3.50
Saint Véran - Vignerons des Terres Secrètes - AOC St Véran	€12.50	€3.50
Mâcon Rosé - Vignerons des Terres Secrètes - AOC Mâcon.....	€10.50	€3.00

White wine

	75 cl	37.5 cl	12 cl
Mâcon Azé « Jules Richard » 2018 - Cave d'Azé - AOC Mâcon.....	€19.50	-	-
Mâcon Lugny « Les Charmes » 2018 - Cave de Lugny - AOC Mâcon Lugny	€22.00	€14.00	-
Viré Clessé 2019 - Cave de la Vigne Blanche - AOC Viré Clessé.....	€24.50	€14.00	-
Viré Clessé « En Long Champ » 2018 - Cave de Viré - AOC Viré Clessé	€25.00	-	-
Saint Véran « Croix de Montceau » 2018 - Vignerons des Terres Secrètes - AOC Saint Véran.....	€31.00	-	-
Saint Véran 2018 - Orfèvres du Vin Cave de Charnay - AOC Mâcon	€28.00	€17.90	-
Pouilly Fuissé « Ame Forest » 2018 - Domaine Eric Forest - AOC Pouilly Fuissé	€49.00	€27.50	€8.50
Pouilly Loché « Les Mûres » 2018 - Cave des Grands Crus Blancs - AOC Pouilly Fuissé	€35.00	-	-
Pouilly Vinzelles 2019 - Cave des Grands Crus Blancs - AOC Pouilly Vinzelles ...	€30.50	€17.50	-
Montagny 1er Cru « Les Pidances » 2019 - Cave de Bissey sous Cruchaud - AOC Montagny 1er Cru.....	€39.00	-	-

Wine

Red wine

	75 cl	37.5 cl	12 cl
Mâcon Milly-Lamartine 2019 - Vignerons des Terres Secrètes - AOC Mâcon	€22.50	-	-
Mâcon Charnay 2019 - Orfèvres du Vin Cave de Charnay - AOC Mâcon	€21.50	€13.00	-
Beaujolais Villages 2018 - SAS Giles Gelin - AOC Beaujolais Villages.....	€20.50	€13.50	-
Saint Amour « En Paradis » 2019W - Domaine Pascal DURAND - AOC Saint Amour .	€29.60	€18.00	€5.00
Chénas 2018 - Domaine Rémi Benon - AOC Chénas.....	€22.00	€14.50	€4.00
Juliéna « Coeur de Granit » 2017 - Chateau de Chénas - AOC Juliéna.....	€26.00	€16.00	€4.50
Moulin à Vent 2017 - Domaine de la Teppe - AOC Moulin à Vent	€35.00	-	€6.00
Givry 2018 - Propriété Desvignes - AOC Givry.....	€35.00	-	6.00
Givry 1er Cru « La Grande Berge » 2018 - Propriété Desvignes - AOC Givry 1er Cru .	€48.00	-	-
Bourgogne côte Châlonnaise 2018 - Les Vignerons de Buxy - AOC Bourgogne côte Châlonnaise	€21.50	€12.00	€3.50
Mercurey 2017 - Domaine de Clos Moreau - AOC Mercurey.....	€41.00	€26.50	€7.00
Mercurey 1er Cru « Les Veleys » 2017 - Domaine Meix Foulot - AOC Mercurey 1er Cru	€47.00	-	-
Rully Rouge 2018 - EARL Vincent Daux - AOC Rully.....	€35.00	-	€6.00
Maranges 2017-2018 - Domaine Claude Nouveau - AOC Maranges.....	€42.00	-	€7.00
Maranges 1er Cru « La Fussièrre » 2018 - Domaine Claude Nouveau - AOC Maranges 1er Cru.....	€48.00	-	-

Rosé wine

Mâcon Rosé « Les Préludes » 2019 - Vignerons des Terres Secrètes - AOC Mâcon	€19.50	-	-
Mâcon Rosé Charnay 2019 - Orfèvres du Vin Cave de Charnay - AOC Mâcon	€19.00	€14.00	-





Drinks

Aperitifs

House aperitif (10 cl)	€5.00
Crémant de Bourgogne with fruit pearls (12 cl)	€7.00
Kir du Mâconnais (10 cl)	€4.00
Pastis, ricard, berger blanc (2 cl)	€4.00
Guignolet (5 cl), porto rouge (5 cl), campari (5 cl)	€5.00
Suze (5 cl), martini rouge, martini blanc (5 cl)	€5.00
Banyuls Grand Cru 2000 Rouge (5 cl)	€5.00
Whisky (5 cl) J&B.....	€7.00
Whisky Jameson ou Jack Daniels.....	€7.50

Crémants de Bourgogne

75 cl bottle Crémant de Bourgogne Brut Blanc de Blancs – Cave de Lugny.....	€26.50
10 cl glass Crémant de Bourgogne Brut Blanc de Blancs – Cave de Lugny	€6.00
Half bottle Crémant de Bourgogne Brut Blanc de Blancs – Cave de Lugny	€14.00

Mineral water and Fruit juice

Vittel, San Pellegrino, Eau de Perrier, (100 cl)	€4.00
Vittel, San Pellegrino, Eau de Perrier, (50 cl)	€3.00
Perrier (33 cl)	€2.80
Vittel (25 cl)	€2.50
Vittel + syrup (grenadine, strawberry, raspberry, blackberry, blackcurrant, lemon, peach, mint)...	€2.80
Diabolo.....	€3.50
Coca, Orangina, ice tea, schweppes agrum' (25 cl)	€3.50
Fruit juice (orange, apricot, pineapple, tomato) (25 cl)	€3.50

Digestifs

Cognac, Armagnac, Calvados, Cointreau (4 cl).....	€7.50
Poire William (4 cl)	€7.50
Get 27 (5 cl)	€7.50
Marc de Bourgogne Jacoulot (4 cl)	€7.50