

MENU

DISCOVER MENU - 23.00 €

The 6 large Burgundy snails
or
Pressed beef cheek
or
Gaspacho of tomatoes, feta,
watermelon and strawberries
or
Peasant salad

• • •

Andouillette Mâçonnaise
or
Salt pork hot or cold

or
Chicken farmer

or
Pike quenelle with a spoon

or
Menu of the day

(Monday and friday noon - excluding public holidays)

• • •

Dessert of your choice

GOURMAND MENU - 30.50 €

Meurette eggs
or
Verrine of melon and strawberries
with Pineau de Charentes

or
Tomatoes, mozzarella di Bufala,
mesclun, olive oil and pesto

or
Mixed salad, radish, cucumber, tomatoes,
broad beans, poached egg, peas, olives,
hazelnuts, flax and pumpkin seeds

• • •

Charolais beef steak, virgin sauce
or

Duck leg with sour cherries

or
Creamy risotto with vegetables
and king prawns

• • •

Dessert of your choice

GOURMET MENU - 35.00 €

Gourmet salad: lamb's lettuce, foie gras,
duck breast, poached egg, grapefruit,
pomegranate and parmesan

or
Lime salmon tartare

or
Crayfish, peppers and courgettes gratin

• • •

Andouillette gratin (speciality)
or

Veal sweetbread casserole
with wild mushrooms

or
Escalope of salmon trout poached
in Crémant de Bourgogne

• • •

Dessert of your choice

GRIDDLE MENU - 30.50 €

Charolais rib steak (300g)
or
Lamb chop with Provence herbs

Side dish : fries, salads.

• • •

Gourmet coffee

MENU OF THE DAY - 14.00 €

only for lunch from monday to friday, excluding public holidays

Salt pork hot or cold
or
Menu of the day

• • •

Fromage blanc à la crème

ou
Dessert du jour

KIDS MENU (-12 years) - 10.50 €

Chicken or knackis
or
Beaf steak

• • •

Chocolate mousse
ou
Ice cream

The allergen card is available at reception - Bovine meat of French origin ■ ■

STARTERS

Meurette eggs.....	12.50 €
The 6 large Burgundy snails.....	11.00 €
⊕ Pressed beef cheek.....	11.00 €
⊕ Verrine of melon and strawberries with Pineau des Charentes.....	12.00 €
⊕ Tomatoes, mozzarella di Buffala, mesclun, olive oil and pesto.....	13.00 €
⊕ Gazpacho of tomatoes, feta, watermelon and strawberries.....	12.00 €
Peasant Salad (tomato, bacon bits, boiled egg, Comté cheese and croutons)....	12.50 €
Gourmand Salad	16.00 €
(lamb's lettuce, foie gras, duck breast, poached egg, grapefruit, pomegranate and parmesan)	
Mixed salad, radish, cucumber, tomatoes, broad beans, poached egg, peas, olives, hazelnuts, flax and pumpkin seeds.....	15.00 €
Lime salmon tartare	15.00 €
Crayfish, peppers and courgettes gratin.....	15.00 €

Salad XL : supplement 3,50€

⊕ Also served from 2:30 p.m. to 6:45

The allergen card is available at reception

MAIN COURSES

Calf's head with gribiche sauce, steamed potatoes, carrot, leek	18.00 €
Bobosse sausage gratin (veal strawberry speciality), homemade mashed potatoes	22.00 €
Andouillette Mâconnaise, mustard, homemade mashed potatoes	14.00 €
Salt pork hot, steamed potatoes, carrots and lentils	12.00 €
⊕ Salt pork cold, lentil salad and potato salad	12.00 €
⊕ Chicken farmer, thyme juice, fries	14.00 €
Veal sweetbread casserole with wild mushrooms	26.00 €
Charolais beef steak, virgin sauce, summer vegetables and tomatoes	20.50 €
Charolais steak 300g, fries, salad, maitre d'hôtel butter	24.50 €
Italian beef tartare: parmesan, basil, confit tomatoes, fries, salad	19.00 €
Duck leg with morello cherries, summer vegetables and tomatoes	19.50 €
Escalope of salmon trout poached in Crémant de Bourgogne	23.00 €
Pike quenelle with a spoon, rice and vegetables	14.00 €
Creamy risotto with vegetables and king prawns, tomatoes, summer vegetables	19.00 €
Lamp chop and vegetables	24.50 €

⊕ Also served from 2:30 p.m. to 6:45

The allergen card is available at the reception

Bovine meat of French origin ■ ■

CHEESE

Assortment of «CHEVENET» goat cheeses.....	7.50 €
Fromage blanc with cream, Etrez dairy.....	6.00 €
Strong cheese, house «CHEVENET».....	6.00 €
Comté 18 months, DELIN cheese dairy.....	6.00 €

DESSERTS

Homemade gourmet coffee.....	8.00 €
Homemade coffee and cherry tiramisu.....	8.00 €
Vanilla Profiteroles, homemade Chocolate Sauce.....	8.00 €
Strawberry soup, lime sorbet and homemade Mâconnaise wafer.....	8.00 €
Homemade vanilla crème brûlée.....	8.00 €
Homemade chocolate mousse.....	8.00 €
Homemade fresh fruit salad.....	8.00 €
Homemade rum baba.....	8.00 €
Homemade grandmother's rice pudding.....	8.00 €
Homemade Vacherin from the restaurant..... (ice cream, meringue, chantilly and fruit coulis)	8.00 €
Homemade lemon meringue tartlet.....	8.00 €
Homemade caramel pie.....	8.00 €
Snow eggs with grilled almonds and homemade custard.....	8.00 €
Homemade «Idéal Mâconnais»..... (almond meringue biscuit, vanilla cream, burst of nougatine)	8.00 €
Homemade Gaufrette Mâconnaise (traditional Mâcon waffle).....	2.50 €

The allergen card is available at the reception

ICE CREAM SUNDAES

Alcohol-free cups - served with whipped cream

Wild wood (berries, blackcurrant, raspberry, red fruit coulis).....	7.00 €
Banana split (chocolate, vanilla, strawberry, coulis).....	7.00 €
Belle Hélène pear (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, fleur de sel caramel with blueberries and grilled almonds).....	7.00 €
Exotic (mango, passion fruit, banana with fruits).....	7.00 €

Alcoholic Cups

Colonel (lime, Vodka*).....	8.00 €
Cuba (raisin rum ice cream, Rum by JACOULOT*).....	8.00 €
Crazy Pear (pear sorbet, fruit, JACOULOT pear brandy*).....	8.00 €
Iceberg (mint, peppermint liqueur by JACOULOT*).....	8.00 €
Bourguignonne (vanilla, blackcurrant, marc de Bourgogne JACOULOT*).....	8.00 €
Irish Iced Coffee (vanilla, coffee with whisky*, whipped cream).....	8.00 €
Limoncello (lime sorbet, Limoncello by JACOULOT*).....	8.00 €

Full Fruit Ice Creams and Sorbets :

2 scoops (flavors of your choice).....	5.50 €
3 scoops (flavors of your choice).....	7.00 €
Supplement 1 scoop of ice cream.....	3.50 €

Ice cream :

Bourbon Vanilla from Madagascar • Dark chocolate • Chestnut • Yogurt • Salt flower caramel • Coffee
• Rhum-Grape • Coconut • Mint • Pistachio • White chocolate • Banana • Nougat • Temptation
Meringue Vanilla Raspberry.

Fruit sorbets (🌱 - vegan) :

Lime 🌱 • Roseberry 🌱 • Passion fruit 🌱 • Indian mango 🌱 • Blackcurrant 🌱 • Strawberry 🌱 • Pear
• Apricot • Forest fruits • Mediterranean peach • Cherry.

The allergen card is available at the reception

WINE

Wine Carafe

	46 cl	12 cl
Mâcon Villages - Cave d'Igé - AOC Mâcon villages	11,50€	3,00€
Mâcon Rouge - Cave de Lugny - AOC Mâcon	11,50€	3,00€
Viré Clessé - Cave de la Vigne Blanche - AOC Viré Clessé.....	13,00€	3,50€
Saint Véran - Vignerons des Terres Secrètes - AOC St Véran	13,00€	3,50€
Mâcon Rosé - Vignerons des Terres Secrètes - AOC Mâcon	11,50€	3,00€
Beaujolais Villages - EARL Gelin - AOC Beaujolais Villages	12,50€	3,50€

White Wine

	75 cl	37,5 cl	12 cl
Mâcon Azé « Jules Richard » 2020 - Cave d'Azé - AOC Mâcon-Azé.....	22,50€	-	-
Mâcon Verzé « Croix-Jarrier » 2019-2020 - Cave Terres Secrètes - AOC Mâcon Verzé.....	29,50€	-	-
Mâcon Lugny « Les Charmes » 2020 - Cave de Lugny - AOC Mâcon Lugny.....	29,00€	17,50€	-
Viré Clessé 2020 - Cave de la Vigne Blanche - AOC Viré Clessé.....	24,50€	15,50€	-
Viré Clessé « En Long Champ » 2020 - Cave de Viré - AOC Viré Clessé.....	35,00€	-	-
Saint-Véran « Croix de Montceau » 2019-2020 - Vignerons des Terres Secrètes - AOC Saint-Véran.....	38,00€	-	-
Saint-Véran « Les Cras » 2019-2020 - Vignerons des Terres Secrètes - AOC Saint-Véran.....	43,00€	-	-
Saint-Véran 2020 - Orfèvres du Vin Cave de Charnay - AOC Saint-Véran.....	32,00€	-	-
Saint-Véran Les preludes 2020 - vigneron des terres secrètes - AOC Saint-Véran	-	17,50€	-
Pouilly Fuissé « Ame Forest » 2020 - Domaine Eric Forest - AOC Pouilly Fuissé	49,00€	27,50€	8,50€
Pouilly Loché « Les Mûres » 2020 - Cave des Grands Crus Blancs - AOC Pouilly Loché	35,00€	-	-
Pouilly Vinzelles 2020 - Cave des Grands Crus Blancs - AOC Pouilly Vinzelles	30,50€	17,50€	-
Montagny 1er Cru «Vigne du Soleil » 2018 - 2019 - Cave de Buxy - AOC Montagny 1er Cru.....	49,00€	-	-

When a vintage runs out, we reserve the right to move on to the next vintage.

WINE

Red Wine

	75 cl	37,5 cl	12 cl
Mâcon Pierreclos 2018 - 2019 - Vignerons des Terres Secrètes - AOC Mâcon Pierreclos	28,00€	-	-
Mâcon Charnay 2020 - Orfèvres du Vin Cave de Charnay - AOC Mâcon	24,50€	-	-
Beaujolais Villages 2018 - 2019 - SAS Giles Gelin - AOC Beaujolais Villages	24,00€	16,00€	-
Saint-Amour « En Paradis » 2020-2021 - Domaine Pascal DURAND - AOC Saint-Amour	38,00€	22,00€	6,00€
Chénas 2019-2020 - Domaine Rémi Benon - AOC Chénas	27,00€	17,00€	5,00€
Juliéna « Coeur de Granit » 2019 - Chateau de Chénas - AOC Juliéna	30,50€	17,00€	4,50€
Moulin à Vent 2018 - Domaine de la Teppe - AOC Moulin à Vent	35,00€	-	6,00€
Givry 2018 - Propriété Desvignes - AOC Givry	48,00€	-	8,00€
Givry 1er Cru « La Grande Berge » 2019 - Propriété Desvignes - AOC Givry 1er Cru	56,00€	-	-
Bourgogne côte Châlonnaise 2020 - Les Vignerons de Buxy - AOC Bourgogne côte Châlonnaise	26,00€	14,50€	4,50€
Mercurey 2018-2019 - Domaine de Clos Moreau «Château Beau» - AOC Mercurey	41,00€	-	7,00€
Mercurey 2019 - Domaine Meix Foulot - AOC Mercurey	-	28,50€	-
Mercurey 1er Cru « Les Veleys » 2018 - 2019 - Domaine Meix Foulot - AOC Mercurey 1er Cru	47,00€	-	-
Rully Rouge 2019 - EARL Vincent Daux - AOC Rully	41,50€	-	7,00€
Maranges 2019-2020 - Domaine Claude Nouveau - AOC Maranges	47,00€	-	8,00€
Maranges 1er Cru « La Fussièrre » 2019-2020 - Domaine Claude Nouveau - AOC Maranges 1er Cru	58,00€	-	-

Rose Wine

Mâcon Rosé « Alphonse » 2020 - Vignerons des Terres Secrètes - AOC Mâcon	22,00€	-	-
Mâcon Rosé Charnay 2020 - Orfèvres du Vin Cave de Charnay - AOC Mâcon	21,00€	-	-

When a vintage runs out, we reserve the right to move on to the next vintage.

THE DRINKS HOT

Espresso.....	2.50 €
Double Espresso.....	4.00 €
Decaffeinated.....	3.00 €
Double decaffeinated.....	5.00 €
Deca Cream.....	3.50 €
Coffee Cream.....	3.00 €
Big Crème.....	4.50 €
Tea, Infusion.....	3.50 €
Burgundian Cafe	8.00 €
(coffee, marc de Bourgogne JACOULOT, chantilly)	

The allergen card is available at the reception

THE DRINKS

Appetizers

Aperitif of the Maison des Vins (12cl).....	5.00 €
Crémant de bourgogne with fruit pearls (12cl).....	7.00 €
Mâconnais Kir (12cl).....	4.00 €
Pastis, Ricard, Berger Blanc (2cl).....	4.00 €
Guignolet, Porto, Campari (5cl).....	5.00 €
Suze, red Martini, white Martini (5cl).....	5.00 €
Banyuls (5cl).....	5.00 €
Whisky J&B (5cl).....	7.00 €
Whisky Jameson or Jack Daniels	8.00 €

Mineral Waters and Fruit Juices

Vittel, San Pellegrino, Perrier water (100cl)	5.00 €
Vittel, San Pellegrino, Perrier water (50cl).....	4.00 €
Perrier (33cl).....	3.00 €
Vittel (25cl).....	3.00 €
Vittel + sirop.....	2.80 €
(grenadine, strawberry, raspberry, blackberry, blackcurrant, lemon, peach, mint)	
Diabolo	3.50 €
Coca, Orangina, Ice Tea, Schweppes Agrum (25cl) .	3.50 €
Fruit juices (orange, apricot, pineapple, tomato) (25cl)	3.50 €

Burgundy Crémants

The 75 cl bottle of Crémant de Bourgogne Brut Blanc de Blancs - Cave de Lugny.....	29.00 €
The 10cl glass of Crémant de Bourgogne Brut Blanc de Blancs - Cave de Lugny.....	6.50 €
Half a bottle of Crémant de Bourgogne Brut Blanc de Blancs - Cave de Lugny.....	17.50 €

Digestives

Cognac, Armagnac, Calvados, Cointreau (4cl).....	7.50 €
Pear or mirabelle or plum brandy JACOULOT (4cl).....	9.00 €
Marc de Bourgogne JACOULOT (4cl).....	9.00 €
Limoncello by JACOULOT , pepper mint by JACOULOT	9.00 €
Rum aged in fine Burgundy barrels JACOULOT (4 cl).....	9.00 €
Get 27 or Get 31 (5cl)	7.50 €

BOARDS APPETIZERS

Accompanied by pâté en croute, parsley ham.

Portion of 90g - 2 people

Snail terrine with parsley.....	13.00 €
Forest terrine with porcini mushrooms.....	13.00 €
Terrine of frog leg with Aligoté.....	13.00 €
Smoked duck breast terrine.....	13.00 €
Duck terrine with morels.....	13.00 €
Duck rillettes.....	13.00 €
Chicken rillettes.....	13.00 €
Black tapenade.....	13.00 €
Zucchini spread with fresh herbs.....	13.00 €
Carrot spread with sesame seeds and cumin.....	13.00 €
Eggplant spread with candied tomatoes.....	13.00 €
Provençal pepper spread.....	13.00 €

Portion of 180g - 4 people

Snail terrine with parsley.....	16.00 €
Terrine of frog leg with Aligoté.....	16.00 €
Goose terrine with figs.....	16.00 €
Burgundy terrine with red wine and blackcurrant berries.....	16.00 €
Burgundy terrine with Chablis.....	16.00 €
Bressane terrine with white wine.....	16.00 €
Country terrine with Marc de Bourgogne.....	16.00 €
Country terrine with trumpets of death.....	16.00 €
Country terrine with Espelette pepper.....	16.00 €
Terrine with Comté cheese.....	16.00 €

The allergen card is available at the reception

