

The allergen card is available at reception

 Beef of French origin

# MENU

## DISCOVER MENU - 24.00€

Poultry liver cake  
or  
6 large Burgundy snails  
or  
Peasant salad  
or  
Onion gratin



Andouillette Mâconnaise  
or  
Hot or cold savory  
or  
Pike quenelle  
with a spoon  
or  
Veal stew  
Grandmother



Choice of dessert

## GOURMAND MENU- 31.00€

Real poached eggs  
or  
Pressed beef cheek and pig's trotter  
or  
Chicken mustard pie  
old-fashioned hint of lime  
or  
Mixed salad, smoked salmon, cucumber,  
tomatoes, beans, poached egg, peas,  
olives, hazelnuts,  
flax and pumpkin seeds



Prawn risotto, cherry tomatoes  
and parmesan  
or  
Flank of beef and marrow bone  
pot au feu  
or  
Pork knuckle poached beans  
herbal ingots



Choice of dessert

## GOURMET MENU - 36.00€

Gourmet salad ;  
duck gizzards, duck breast,  
poached egg, grapefruit,  
pomegranate and parmesan  
or  
Gingerbread with goat cheese and  
roasted pears  
or  
Chestnut velouté and  
Scallops with parmesan



Andouillette gratin  
veal strawberries  
or  
Chicken with crayfish  
or  
Veal sweetbread casserole with wild  
mushrooms  
or  
Hake fillet, confit tomato cream and  
Espelette pepper



Choice of dessert

Menu of the day - 14.50€  
Monday noon to Friday noon  
excluding public holidays

Hot or cold savory  
or  
Today's special

Cottage cheese with cream  
or  
Dessert of the day

Sauerkraut menu - 31.00€

**Royal sauerkraut**  
(5 meats: hot salt pork,  
morteau sausage,  
smoked sausage,  
knacki, pork knuckle)

Choice of dessert

Kids menu - 11.00€  
(-12 ans)

Chicken breast  
or  
Knackis  
or  
Chopped steak  
Chocolate mousse  
or  
Ice cream

# BOARDS APPETIZERS

→ ACCOMPAGNIED BY TOASTS AND RAW VEGETABLES



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 €
Burgundy terrine with red wine and blackcurrant berries.....	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-style 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 .....	16.00 €

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# STARTERS



🕒 Also served from 2:30 p.m. to 6:45 p.m.

Authentic Meurette eggs.....	12.50€
The 6 large snails of Burgundy .....	11.00€
🚫 Pressed beef cheek and pig's trotter .....	12.50€
🚫 Chicken mustard pie with a hint of lime.....	12.50€
Onion gratin .....	11.00€
Chestnut velouté and scallops with parmesan.....	14.00€
Méli mélo of salad, smoked salmon, cucumber, tomatoes, broad beans,.....	14.00€
poached egg, peas, olives, hazelnuts, flax and pumpkin seeds	
Gingerbread with goat cheese and roasted pears .....	13.00€
Farmer's salad.....	12.50€
(tomato, bacon bits, hard-boiled egg, Comté cheese and croutons)	
Gourmet salad.....	16.00€
(duck gizzards, duck breast, poached egg, grapefruit, pomegranate and parmesan)	
Omelet with herbs or cheese .....	9.00€
Poultry liver cake.....	11.00€

Salade XL: supplément 3.50€

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# MAIN COURSES



🕒 Also served from 2:30 p.m. to 6:45 p.m.

Calf's head with gribiche sauce, steamed potatoes, carrot, leek.....	18.00€
Bobosse andouillette gratin (specialty with veal strawberry), homemade mashed potatoes.....	23.00€
Andouillette Mâconnaise, old-fashioned mustard, homemade mashed potatoes.....	14.00€
🕒 Hot savory, steamed potatoes, carrots and lentils.....	12.00€
🕒 Cold savory salad, lentil salad and potato salad.....	12.00€
Free-range chicken with crayfish cream .....	23.00€
Grandmother's veal blanquette .....	15.00€
Flank of beef and bone marrow in a pot au feu, vegetables from the market.....	17.50€
Poached pork shank, lingot beans with herbs.....	16.50€
Veal sweetbread casserole with wild mushrooms, market vegetables.....	27.00€
Charolais rib steak 300g, fries, salad, maitre d'hotel butter.....	27.00€
Italian beef tartare: parmesan, basil, candied tomatoes, fries, salad.....	19.00€
Pike quenelle with a spoon, rice and small vegetables .....	14.00€
Creamy risotto with fried prawns, cherry tomatoes, parmesan and roasted hazelnuts.....	19.50€
Fillet of hake, cream of candied tomatoes and Espelette pepper, market vegetables.....	21.00€

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# CHEESE

Assortment of cheeses: Comté, goat and strong cheese.....	8.00€
Fromage blanc with cream, Etrez dairy.....	6.00€
Strong cheese, house "CHEVENET" .....	6.00€

# DESSERTS

Homemade gourmet coffee .....	8.00€
Pineapple and rum tiramisu .....	8.00€
Profiteroles with vanilla ice cream, homemade chocolate sauce .....	8.00€
Pear poached in red wine, Mâconnaise wafer .....	8.00€
Homemade vanilla creme brulee .....	8.00€
Homemade chocolate mousse .....	8.00€
Chocolate praline tartlet .....	8.00€
Real Baba au Rhum .....	8.00€
Homemade Grandmother's rice pudding .....	8.00€
Vacherin from the House of House Wines .....	8.00€
(ice cream, meringue, whipped cream and fruit coulis).....	8.00€
Snow eggs with toasted almonds and custard.....	8.00€
Ideal Mâconnais.....	9.00€
(almond meringue biscuit, vanilla cream, burst of nougatine)	
Homemade Mâconnaise wafer.....	3.00€

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# ICE CREAM SUNDAES

## ALCOHOL-FREE CUPS - SERVED WITH WHIPPED CREAM

Wild wood (fruits of the forest, blackcurrant, raspberry, red fruit coulis).....	8.00€
Banana split (chocolate, vanilla, strawberry, hot chocolate).....	8.00€
Belle Hélène pear (vanilla, pear, hot chocolate).....	8.00€
Coffee or Chocolate or Caramel Liégeois (coffee or chocolate or caramel, vanilla, coulis).....	8.00€
Peach or Strawberry or Raspberry Melba (peach or strawberry or raspberry, vanilla, coulis).....	8.00€
Dame Blanche (vanilla, homemade hot chocolate .....)	8.00€
Exotic (mango, passion fruit, banana with fruit) .....	8.00€
The must-have (nutty ice cream, vanilla and caramel nuggets).....	8.00€

## ALCOHOLIC CUPS

Colonel (lime, Vodka*).....	9.50€
Cuba (grape rum ice cream, Rum by JACOULOT*.....)	9.50€
Crazy pear (pear sorbet, fruit, pear brandy by JACOULOT*).....	9.50€
Framboise in madness .....	9.50€
(raspberry sorbet, raspberry vanilla meringue temptation, raspberry eau de vie by JACOULOT*)	
Iceberg (mint, peppermint liqueur by JACOULOT*).....	9.50€
Bourguignonne (vanilla, blackcurrant, marc de Bourgogne by JACOULOT*).....	9.50€
Iced Irish Coffee (vanilla, coffee with whisky*, whipped cream).....	9.50€
Limoncello (lime sorbet, Limoncello liqueur by JACOULOT* ).....	9.50€

## FULL FRUIT ICE CREAMS AND SORBETS :

Cut 2 scoops (flavors of your choice) .....	6.00€
Cut 3 scoops (flavors of your choice).....	8.00€
Supplement 1 scoop of ice cream.....	3.50€

### Ice cream

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

### Fruit sorbets

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

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# WINE

## WINE CARAFE

46cl  
carafe

12cl  
glass



Mâcon Villages Blanc - Cave d'Igé - AOC Mâcon villages.....	11.50€	3.50€
Mâcon Rouge - Cave d'Igé - AOC Mâcon.....	11.50€	3.50€
Viré Clessé Blanc - Cave de la Vigne Blanche - AOC Viré Clessé.....	13.00€	4.00€
Mâcon Rosé - Cave d'Igé - AOC Mâcon.....	11.50€	3.50€
Beaujolais Villages - EARL Gelin - AOC Beaujolais Villages.....	12.50€	4.00€

## WHITE WINE

75cl

37.5cl

12cl



Mâcon Azé « Jules Richard » 2020 - Cave d'Azé - AOC Mâcon-Azé.....	25.00€	-	-
Mâcon Verzé « Croix-Jarrier » 2019-2020 - Cave Terres Secrètes - AOC Mâcon Verzé.....	36.00€	-	-
Mâcon Lugny « Les Charmes » 2020 - Cave de Lugny - AOC Mâcon Lugny.....	32.00€	17.50€	-
Viré Clessé 2021 - Cave de la Vigne Blanche - AOC Viré Clessé.....	27.50€	15.50€	-
Viré Clessé « En Long Champ » 2020 - Cave de Viré - AOC Viré Clessé.....	38.00€	-	-
Saint-Véran « Croix de Montceau » 2020 - Vignerons des Terres Secrètes - AOC Saint-Véran.....	45.00€	-	-
Saint-Véran « Les Cras » 2019-2020 - Vignerons des Terres Secrètes - AOC Saint-Véran.....	45.00€	-	-
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.....	39.00€	-	-
Pouilly Vinzelles 2021 - Cave des Grands Crus Blancs - AOC Pouilly Vinzelles.....	34.00€	19.50€	-
Montagny 1er Cru «Vigne du Soleil » 2018 - Cave de Buxy - AOC Montagny 1er Cru.....	50.50€	-	-

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# WINE

## RED WINE



Mâcon Pierreclos 2018 - Vignerons des Terres Secrètes - AOC Mâcon Pierreclos.....	31.00€	-	-
Mâcon Charnay 2021- Orfèvres du Vin Cave de Charnay - AOC Mâcon.....	24.50€	-	-
Beaujolais Villages 2019 - 2020 - SAS Giles Gelin - AOC Beaujolais Villages.....	25.50€	-	-
Saint-Amour « En Paradis » 2021 - Domaine Pascal DURAND - AOC Saint-Amour.....	38.50€	23.00€	7.00€
Chénas 2020 - Domaine Rémi Benon - AOC Chénas.....	27.00€	17.00€	5.00€
Juliéas « Coeur de Granit » 2020 - Chateau de Chénas - AOC Juliéas.....	30.50€	17.00€	4.50€
Moulin à Vent 2018 - Domaine de la Teppe - AOC Moulin à Vent.....	35.00€	-	6.50€
Givry 2018 - Propriété Desvignes - AOC Givry.....	48.00€	-	8.00€
Bourgogne côte Châlonnaise 2020 - Les Vignerons de Buxy - AOC Bourgogne côte Châlonnaise..	29.00€	16.00€	5.00€
Mercurey 2019 - Domaine de Clos Moreau «Château Beau» - AOC Mercurey.....	49.50€	-	8.50€
Mercurey 1er cru 2017 - Domaine Meix Foulot - AOC Mercurey.....	-	39.00€	-
Mercurey 1er Cru « Les Veleys » 2020 - Domaine Meix Foulot - AOC Mercurey 1er Cru.....	60.50€	-	-
Rully Rouge 2020 - EARL Vincent Daux - AOC Rully.....	43.50€	-	7.00€
Maranges 2020 - Domaine Claude Nouveau - AOC Maranges.....	47.00€	-	8.00€
Maranges 1er Cru « La Fussièrè » 2020 - Domaine Claude Nouveau- AOC Maranges 1er Cru.....	58.00€	-	-

## ROSE WINE

Mâcon Rosé « Alphonse » 2021 - Vignerons des Terres Secrètes - AOC Mâcon.....	22.00€	-	-
Mâcon Rosé Charnay 2021 - Orfèvres du Vin Cave de Charnay - AOC Mâcon.....	21.00€	-	-

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# DRINKS



## APPETIZERS

Blueberry rosé or mirabelle plum white (12cl).....	5.00€
Crémant de bourgogne with fruits pearls (12cl).....	7.00€
Mâconnais Kir(12cl).....	5.00€
Pastis, Ricard, Berger Blanc (2cl).....	4.50€
Guignolet, Porto, Campari (5cl).....	5.00€
Suze, Red Martini , White Martini(5cl).....	5.00€
Whisky J&B (5cl).....	7.00€
Whisky Jameson ou Jack Daniels.....	8.00€

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## 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€
LHalf a bottle of Crémant de Bourgogne Brut Blanc de Blancs - Cave de Lugny.....	17.50€

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## DIGESTIVES

Cognac, Armagnac, Calvados, Cointreau (4cl).....	7.50€
Pear or mirabelle or plum brandy by 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 by JACOULOT (4 cl).....	9.00€
Get 27 or Get 31 (5cl).....	7.50€

## MINERAL WATERS AND FRUIT JUICES

Vittel, San Pellegrino, Perrier Wasser (100cl).....	5.00€
Vittel, San Pellegrino, Perrier Wasser(50cl).....	4.00€
Perrier (33cl).....	3.50€
Vittel (25cl).....	3.00€
Vittel + syrop.....	3.50€
(grenadine, strawberry, raspberry, blackberry, blackcurrant, lemon, peach, mint )	
Diabolo.....	3.50€
Coca, Orangina, Ice Tea, Schweppes Agrum (25cl)....	3.50€
Jus de Fruits (25cl).....	4.00€
(orange, apricot, pineapple, tomato,apple, strawberry,raspberry)	

# HOT DRINKS

Expresso.....	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.....	9.00€
(café, marc de Bourgogne JACOULOT, chantilly)	

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