

MENU

The allergen card is available at reception

 Beef of French origin

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
Roast free-range chicken



Choice of dessert

GOURMAND MENU- 31.00€

Real poached eggs
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
Pork knuckle poached beans
herbal ligots
or
Veal stew
Grandmother



Choice of dessert

GOURMET MENU - 36.00€

Gourmet salad,
duck gizzards, duck breast, poached
egg, grapefruit,
pomegranate and parmesan
or
Salmon tartare with lime
or
Chestnut velouté and
Scallops with parmesan



Andouillette gratin veal strawberries
or
Flank of beef and marrow bone
pot au feu
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,
Strasbourg sausage, 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

→ ACCOMPANIED BY TOASTS AND RAW VEGETABLES



Portion of 90g 2 people 

Snails 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 rillette	13.00 €
Black tapenade.....	13.00 €
Zucchini spread with fresh herbs.....	13.00 €
Carrots 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.**



Poultry liver cake.....	11.00€
Authentic Meurette eggs.....	12.50€
Salmon tartare with lime.....	15.00€
The 6 large snails of Burgundy	11.00€
☹️ 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, poached egg, peas, olives, hazelnuts, flax and pumpkin seeds,.....	14.00€
Farmer's salad (tomatoes, bacon bits, hard-boiled egg, Comté cheese and croufons).....	12.50€
Gourmet salad (duck gizzards, duck breast, poached egg, grapefruit, pomegranate and parmesan).....	16.00€
Omelet with herbs or cheese	9.00€

Salade XL: supplément 3.50€

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MAIN COURSES



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	Calif's head with gribiche sauce, steamed potatoes, carrots, leeks.....	18.00€
	Royal sauerkraut (5 meats: hot salt pork, morteau sausage, smoked sausage, Strasbourg sausage, pork knuckle).....	27.00€
	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€
☹️	Roast free-range chicken thyme juice and fries.....	15.00€
	Grandmother's veal blanquette, rice and vegetables.....	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€

CHEESE

Assortment of cheeses: Comté, goat and strong cheese.....	8.00€
Fromage blanc with cream, Etrez dairy.....	6.00€
Strong cheese.....	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, homemade hot chocolate).....	8.00€
Belle Hélène pear (vanilla, pear, homemade 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€
Fromaise 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

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

Fruit sorbets (vegan)

Lime ✓ ● Raspberry ✓ ● 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 Chamay - 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

	75cl	37.5cl	12cl
Mâcon Pierreclais 2018 - Vignerons des Terres Secrètes - AOC Mâcon Pierreclais.....	31.00€	-	-
Mâcon Charnay 2020- 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€
Juliéna « Coeur de Granit » 2020 - 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€	-	6.50€
Givry 2018 - Propriété Desvignes - AOC Givry.....	48.00€	-	8.00€
Bourgogne côte chalonnaise 2020 - Les Vignerons de Buxy - AOC Bourgogne côte chalonnaise.....	29.00€	16.00€	5.00€
Mercury 2019 - Domaine de Clos Moreau «Château Beaus» - AOC Mercury.....	49.50€	-	8.50€
Mercury 1er cru 2017 - Domaine Meix Foulot - AOC Mercury.....	-	39.00€	-
Mercury 1er Cru « Les Veveys » 2020 - Domaine Meix Foulot - AOC Mercury 1er Cru.....	60.50€	-	-
Rully Rouge 2019 - EARL Vincent Daux - AOC Rully.....	43.50€	-	7.00€
Maranges 2020 - Domaine Claude Nouveau - AOC Maranges.....	47.00€	-	8.00€
Maranges 1er Cru « La Fussiére » 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 (10cl).....	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€

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)	

..... BURGUNDY CRÉMANTS

The 75 cl bottle of Crémant de Bourgogne Brut Blanc de Blancs - Cave de Lugny.....	29.00€
The bottle of 75cl of cuvée Ice demi-sec - Cave de Bissey.....	29.00€
The 10cl cup of Crémant de Bourgogne Brut Blanc de Blancs - Cave de Lugny.....	6.50€
The 10cl cup of Crémant 100% ICE - Cave de Bissey.....	6.50€
The half-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 by JACOULOT (4cl).....	9.00€
Marc de Bourgogne JACOULOT (4cl).....	9.00€
Limoncello by JACOULOT,pepper mint by JACOULOT(4cl).....	9.00€
Rum aged in fine Burgundy barrels by JACOULOT (4 cl).....	9.00€
Get 27 or Get 31 (5cl).....	7.50€

HOT DRINKS

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.....	9.00€

(café, marc de Bourgogne JACOULOT, chantilly)

