

BOARDS APPETIZERS

ACCOMPAGNIED BY TOASTS AND RAW VEGETABLES



Portion of 90g 2 people

Snail terrine with parsley.....	15.00€
Forest terrine with porcini mushrooms	13.00€
Terrine of frog leg with aligoté.....	15.00€
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€



Portion of 180g - 4 people

Snail terrine with parsley.....	19.00€
Terrine of frog leg with aligoté.....	19.00€
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€

The allergen map is available at the reception

MENU

DISCOVER MENU

24.00€

6 large snails
Burgundy
or

Melon and strawberry verrine
with Pineau de Charentes
or

Gazpacho of tomatoes, feta,
watermelon and strawberries
or

Peasant salad



Andouillette Mâconnaise
or

Small salty hot or cold
or

Free-range chicken
or

Pike quenelle with a spoon
or

Dish of the day
(only for lunch from Monday to
Friday - excluding public holidays)



Dessert of your choice

GOURMAND MENU

31.00€

Real eggs meurette
or
Beef heart tomatoes,
mozzarella di Buffala, pine nuts,
olive oil and pesto
or

Meli melo of salad,
radishes, cucumber, tomatoes,
broad beans, poached egg,
peas, olives, hazelnuts, flax and
squash seeds



Risotto with prawns,
Artichokes and cherry toma-
toes
or

Charolais beef steak with se-
same
or

Can leg
blueberries



Dessert of your choice

GOURMET MENU

36.00€

Assortment of salads, farm goat
with honey and herbs
of Provence, chips of
ham, radishes and blackberries
, pine nuts
or

Salmon carpaccio with pink
berries and tips
asparagus
or

Scallops and crayfish tails



Andouillette gratin with veal
strawberry
or

Veal sweetbread casserole
with wild mushrooms
or

Hake fillet with Crémant de
Bourgogne



Dessert of your choice

MENU OF THE DAY - 14.50€

(Monday noon to Friday noon excluding public holidays)



Small salty hot or cold
or

Dish of the day



Cream cottage cheese
or
Dessert of the day

CHILDREN MENU- 11.00€

(-12 years)



Poultry breast
or
Knackis
or

Ground beef

Chocolate mousse
or
Ice cream

The allergen map is available at the reception



Beef of French origin



STARTERS



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

XL salad : supplement 3.50€



Real eggs Meurette..... 12.50€

The 6 large snails of Burgundy..... 11.50€

Assortment of salads, farm goat with honey and herbs of Provence,
shavings of raw ham, radishes and blackberries..... 15.00€

Verrine of melon and strawberries with Pineau des Charentes..... 12.00€

 Beef heart tomatoes, mozzarella di Buffala, pine nuts, olive oil and pesto..... 13.00€

 Gazpacho of tomatoes, feta, watermelon and strawberries..... 12.00€

Peasant salad (tomato, bacon, hard-boiled egg, comté and croutons)..... 13.00€

Melo mash of salad, radish, cucumber, tomatoes, beans, poached egg, peas,
olives, hazelnuts, flax and squash seeds..... 15.00€

 Salmon carpaccio with pink berries and asparagus tips..... 16.50€

Gratin de Saint-Jacques and crayfish tails..... 16.50€







MAIN COURSES



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



Veal head with gribiche sauce, steamed apples, carrots, leeks.....	18.50€
Bobosse andouillette gratin (veal strawberry specialty),homemade grandmother puree.....	23.00€
Andouillette Mâconnaise, old-fashioned mustard, homemade grandmother puree.....	14.50€
Small hot salty, steamed apples, carrots and lentils.....	12.50€
 Small cold salty, lentil salad and potato salad.....	12.50€
 Free-range chicken, thyme juice, french fries.....	15.50€
Calf sweetbread casserole with wild mushrooms.....	27.50€
Beef steak with sesame, summer pan-fried and candied tomatoes.....	21.00€
Entrecote du Charolais 300g, fries, salad, butter maître d'hôtel.....	27.00€
Italian beef tartare: parmesan, basil, candied tomatoes, fries, salad.....	19.50€
Can leg with blueberries, summer pan-fried and candied tomatoes.....	19.50€
Hake fillet with Crémant de Bourgogne.....	21.00€
Pike quenelle with a spoon, rice and vegetables.....	14.50€
Risotto with prawns, artichokes and cherry tomatoes.....	19.50€



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 Beef of French origin

CHEESE



Assortment of cheeses: strong cheese, semi-dry cellar foot (goat) and fresh churn.....	8.00€
White cheese with cream, Etrez dairy.....	6.00€
Strong cheese.....	6.00€

DESSERTS



Homemade gourmet coffee.....	8.00€
Verrine mascarpone, strawberries, Breton shortbread.....	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€
Fresh fruit skewers, chocolate sauce.....	8.00€
Real Baba with Homemade Rum.....	8.00€
Homemade grandmother's rice pudding.....	8.00€
Vacherin from the Maison des Vins house (ice cream, meringue, whipped cream and fruit coulis).....	8.00€
Brioche perdue, chocolate sauce and fresh fruit.....	8.00€
Snow eggs with toasted almonds and homemade custard.....	8.00€
Ideal Mâconnais (almond biscuit meringué, vanilla cream, nougatine sparkle).....	8.00€
Homemade Mâconnaise wafer.....	8.00€

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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€
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

Fruit sorbets (vegan)

Raspberry.

Raspberry lime - Passion fruit - Guinea mango - Blackcurrant - Strawberry
- Pear - Apricot - Forest Fruits - Mediterranean Peach - Cherry

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WINE

46cl
Carafe

12cl
glass

WINE CARAFE



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.....	16.50€	4.50€
Mâcon Rosé - Cave d'Igé - AOC Mâcon.....	11.50€	3.50€
Beaujolais Villages - EARL Gelin - AOC Beaujolais Villages.....	12.50€	4.00€

75cl

37.5cl

12cl

WHITE WINE



Mâcon Azé « Jules Richard » 2021 - Cave d'Azé - AOC Mâcon-Azé.....	26.00€	-	-
Mâcon Verzé « Croix-Jarrier » 2020 - Cave Terres Secrètes - AOC Mâcon Verzé.....	37.00€	-	-
Mâcon Lugny « Les Charmes » 2021 - Cave de Lugny - AOC Mâcon Lugny.....	33.50€	18.50€	-
Viré Clessé 2021 - Cave de la Vigne Blanche - AOC Viré Clessé.....	30.50€	16.00€	-
Viré Clessé « En Long Champ » 2020 - Cave de Viré - AOC Viré Clessé.....	38.50€	-	-
Saint-Véran « Croix de Montceau » 2021 - Vignerons des Terres Secrètes- AOC Saint-Véran.....	45.00€	-	-
Saint-Véran « Les Cras » 2020 - Vignerons des Terres Secrètes - AOC Saint-Véran.....	45.00€	-	-
Saint-Véran 2021 - Orfèvres du Vin Cave de Charnay - AOC Saint-Véran.....	35.50€	-	-
Saint-Véran Les preludes 2021 - Vignerons des terres secrètes - AOC Saint-Véran.....	-	18.50€	-
Pouilly Fuissé « Ame Forest » 2021 - Domaine Eric Forest - AOC Pouilly Fuissé.....	64.00€	32.50€	-
Pouilly Fuissé 1er cru « Aux Quarts » 2020 - Cave de Chaintré.....	56.00€	-	-
Pouilly Loché « Les Mûres » 2021 - Cave des Grands Crus Blancs - AOC Pouilly Loché.....	43.00€	-	-
Pouilly Vinzelles 2021 - Cave des Grands Crus Blancs - AOC Pouilly Vinzelles.....	37.50€	21.50€	-
Montagny 1er Cru «Vigne du Soleil » 2019 - Cave de Buxy - AOC Montagny 1er Cru.....	51.50€	-	-
Mâcon Igé vin bio, Cave d'Igé 2021.....	29.50€	-	-

If one vintage is exhausted, we reserve the right to move on to the next vintage.

WINE

RED WINE

75cl



37.5cl



12cl



	75cl	37.5cl	12cl
Mâcon Pierreclos 2020 - Vignerons des Terres Secrètes - AOC Mâcon Pierreclos.....	32.00€	-	-
Mâcon Charnay 2021- Orfèvres du Vin Cave de Charnay - AOC Mâcon.....	26.50€	-	-
Beaujolais Villages 2020 - SAS Giles Gelin - AOC Beaujolais Villages.....	27.00€	-	-
Saint-Amour « En Paradis » 2021 - Domaine Pascal DURAND - AOC Saint-Amour.....	39.50€	24.00€	7.00€
Chénas 2020-2021 - Domaine Rémi Benon - AOC Chénas.....	29.50€	19.00€	5.00€
Juliéna « Coeur de Granit » 2021 - Chateau de Chénas - AOC Juliéna.....	32.00€	18.00€	5.50€
Moulin à Vent 2018-2019 - Domaine de la Teppe - AOC Moulin à Vent.....	35.00€	-	6.50€
Givry 2020-2021 - Propriété Desvignes - AOC Givry.....	53.50€	-	9.00€
Bourgogne côte Chalonnaise 2020 - Les Vignerons de Buxy - AOC Bourgogne Côte Chalonnaise.....	29.50€	16.00€	5.50€
Mercrey 2020 - Domaine de Clos Moreau «Château Beau» - AOC Mercrey.....	58.50€	-	9.50€
Mercrey 1er Cru « Les Veleys » 2020 - Domaine Meix Foulot - AOC Mercrey 1er Cru.....	68.50€	-	-
Mercrey 1er Cru 2020- Domaine Meix Foulot.....		41.00€	
Rully Rouge 2021 - EARL Vincent Daux - AOC Rully.....	51.50€	-	8.50€
Maranges 2021 - Domaine Claude Nouveau - AOC Maranges.....	55.50€	-	9.50€
Maranges 1er Cru « La Fussièrè » - Domaine Claude Nouveau- AOC Maranges 1erCru.....	69.00€	-	-

ROSE WINE

Mâcon Rosé « Alphonse » 2022 - Vignerons des Terres Secrètes - AOC Mâcon.....	26.00€	-	-
Mâcon Rosé Charnay 2021-2022 - Orfèvres du Vin Cave de Charnay - AOC Mâcon.....	22.50€	-	-

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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, Martini rouge, Martini blanc (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 (100cl).....	6.00€
Vittel, San Pellegrino, Perrier (50cl).....	4.50€
Perrier (33cl).....	3.50€
Vittel (25cl).....	3.00€
Vittel + sirup.....	3.50€
(grenadine, strawberry, raspberry, blackberry, blackcurrant, lemon, peach, mint))	
Diabolo.....	3.50€
Coca, Orangina, Ice Tea, Schweppes	
Agrum (25cl)	3.50€
Fruit juice (25cl).....	4.00€
(orange, abricot, ananas, tomate, pomme, fraise, framboise)	

BURGUNDY CREMANT

The 75 cl bottle of Crémant de Bourgogne Brut Blanc de Blancs - Cave de Lugny.....	32.00€
The 75cl bottle of Cuvée Ice demi-sec - Cave de Bissey.....	30.50€
The 12cl cup of Crémant de Bourgogne Brut Blanc de Blancs - Cave de Lugny.....	6.50€
The 12cl cup of Cuvée Ice demi-sec - Cave de Bissey.....	6.50€
La demi-bouteille de Crémant de Bourgogne Brut Blanc de Blancs - Cave de Lugny.....	19.00€

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€

HOT DRINKS



Expresso.....	2.50€
Double Expresso	4.00€
Decaffeinated.....	3.00€
Double decaffeinated.....	5.00€
DecaCream.....	3.50€
Coffee Cream.....	3.00€
Big Crème.....	4.50€
Tea, Infusion.....	3.50€
Burgundian Cafe.....	9.00€
(café, marc de Bourgogne JACOULOT, chantilly)	