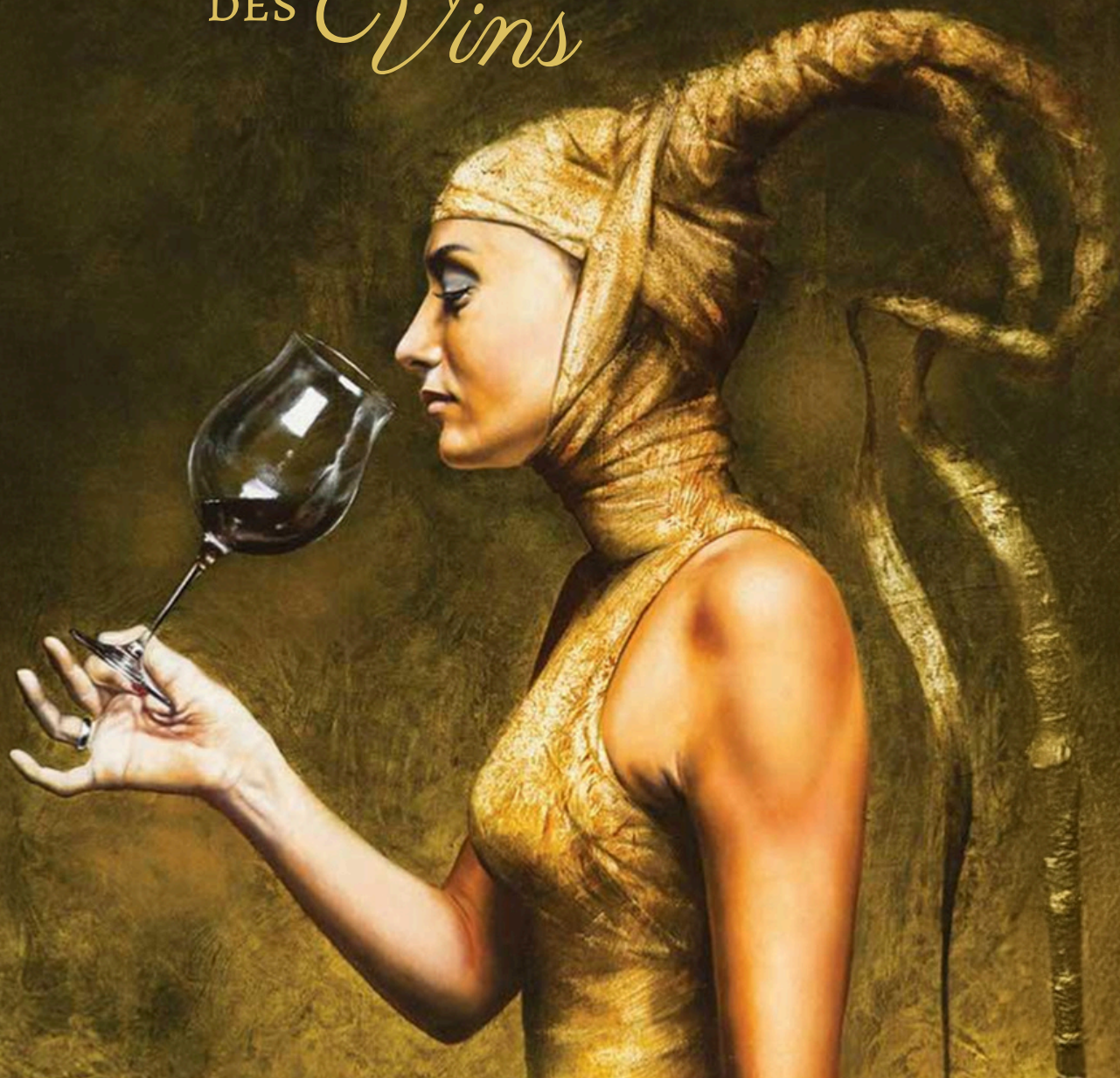


LA
Maison
MÂCONNAISE
DES *Vins*



– APERITIF PLATTERS –

SERVED WITH COLD CUTS, GOAT CHEESES
AND YOUR CHOICE OF SPREADS :

90G PORTION / 2 PEOPLE – €21.00

TERRINES

Snail terrine with parsley
Forest-style terrine with porcini mushrooms
Frog legs terrine with Aligoté wine
Smoked duck breast terrine
Duck terrine with morel mushrooms
Burgundy-style terrine with red wine and blackcurrant berries
Chicken rillettes with lime

VEGETABLE SPREADS

Black olive tapenade
Eggplant spread with confit tomatoes
Provençal-style pepper spread

180G PORTION / 4 PEOPLE – €27.00

TERRINES

Snail terrine with parsley
Frog legs terrine with Aligoté wine
Burgundy-style terrine with red wine and blackcurrant berries
Burgundy-style terrine with Chablis wine
Bresse-style terrine with white wine
Country-style terrine with Marc de Bourgogne
Country-style terrine with Espelette pepper
Comté cheese terrine

Allergen information available at reception.

– SET MENUS –

DISCOVERY MENU

€25.50

6 Burgundy snails

or

Country-style salad

or

Green pea gazpacho with
feta, fresh strawberries,
chorizo and crispy turmeric
croutons

or

Melon and raspberry verrine
flavored with Pineau des
Charentes



Mâcon-style andouillette
sausage

or

Light salt pork (hot or cold)

or

Farm-raised chicken

or

Pike dumpling (quenelle)



Choice of dessert

GOURMAND MENU

€33.50

Traditional œufs meurette
(poached eggs in red wine sauce)

or

Toasted cherry tomatoes
and peaches, creamy
burrata, arugula, toasted
pine nuts and green pesto

or

Fresh salmon tartare with
herbs, pomegranate and
avocado



Duck confit with
yellow wine jus

or

Italian-style beef tartare

or

Creamy prawn risotto with
seasonal vegetables, sun-dried
tomatoes and basil



Choice of dessert

GOURMET MENU

€38.50

Homemade duck foie gras with onion
chutney, apples and blueberries

or

Vegetable caponata with coppa,
poached egg, capers and
parmesan shavings

or

Summer salad
with spiced shrimp skewer, avocado,
grapefruit, cherry tomatoes,
asparagus, strawberries, red onions
and crunchy seeds



Veal sweetbread casserole with
wild mushrooms

or

Braised lamb shank
with marjoram

or

Féra fish fillet
with crayfish cream



Choice of dessert

MENU OF THE DAY

€15.50

Dish of the day

or

Light salt pork (hot or cold)



Creamy cottage cheese

or

Dessert of the day

FROG LEGS MENU

available June to September

€39.50

Fresh frog legs

Served with
fries and salad



Choice of dessert

CHILDREN'S MENU (UNDER 12)

€11.50

Chicken breast

or

Sausages

or

Minced beef steak






Ice cream

The menu of the day is served every lunchtime, from Monday to Friday, excluding public holidays

– STARTERS –

* XL SALAD: + €4.00

Traditional œufs meurette (poached eggs in red wine sauce) *	€14.00
Cheese or herb omelette	€9.50
6 Burgundy snails	€12.50
12 Burgundy snails	€24.00
Homemade duck foie gras with fruit bread, onion chutney, apples and blueberries	€20.50 
Toasted cherry tomatoes and peaches, creamy burrata, arugula, toasted pine nuts and green pesto	€16.00 
Green pea gazpacho with feta, fresh strawberries, chorizo and crispy turmeric croutons	€15.00
Melon and raspberry verrine flavored with Pineau des Charentes	€14.00 
Fresh salmon tartare with herbs, pomegranate and avocado	€17.00
Vegetable caponata with coppa, poached egg, capers and parmesan shavings	€18.00
Summer salad *	€19.50
Spiced shrimp skewer, avocado, grapefruit, cherry tomatoes, asparagus, strawberries, red onions and crunchy seeds	
Country-style salad *	€14.00
Tomatoes, bacon, poached egg, Emmental cheese and garlic croutons	

– MAIN COURSES –

Veal head with gribiche sauce, steamed potatoes, carrots, leeks	€20.50
Mâcon-style andouillette with old-fashioned mustard, homemade mashed potatoes	€16.00
Fresh frog legs with fries and green salad	€35.00
Light salt pork (hot), steamed potatoes, carrots, lentils	€13.50
Light salt pork (cold), lentil and potato salad	€13.50 
Duck confit with thyme jus, homemade mashed potatoes	€22.00
Farm chicken with thyme jus, homemade mashed potatoes	€16.00 
Veal sweetbread casserole with wild mushrooms, gratin dauphinois and vegetables	€29.00
Braised lamb shank with marjoram, gratin dauphinois and vegetables	€27.00
Beef fillet with pepper sauce, fries and vegetables	€29.00
Italian-style beef tartare (parmesan, basil, confit tomatoes), fries and salad	€19.50 
Pike dumpling (quenelle), rice and vegetables	€16.50
Féra fish fillet with crayfish cream, homemade mashed potatoes and vegetables	€27.00
Creamy prawn risotto with seasonal vegetables, sun-dried tomatoes and basil	€21.00



– CHEESES –

Cheese selection :	€8.00
Goat cheese (from the cave and fresh churned butter) and strong cheese	
Creamy fresh cheese from the Étrez dairy	€6.00
Strong cheese	€6.00

– DESSERTS –

Gourmet coffee (selection of mini desserts)	€8.00
Profiteroles with vanilla ice cream and homemade chocolate sauce	€8.00
Chocolate mousse	€8.00
Homemade vanilla crème brûlée	€8.00
Traditional homemade rum baba	€8.00
Floating island with pink pralines and toasted almonds	€8.00
French toast brioche with caramelized apples	€8.00
Peanut and caramel tiramisu	€8.00
Fresh fruit salad with Mâcon waffle	€8.00
Strawberry and mint soup with lime sorbet, Mâcon waffle	€8.00
Mâconnais signature dessert Meringue almond biscuit, vanilla cream and nougatine pieces	€9.00
Maison Mâconnaise vacherin Ice cream, meringue, whipped cream and fruit coulis	€8.00
Mâcon waffle	€3.50

Allergen information available at reception.

– ICE CREAM SUNDAES –

NON-ALCOHOLIC SUNDAES – €8.50

SERVED WITH WHIPPED CREAM

Poire Belle Hélène

Vanilla ice cream, pear, homemade chocolate sauce

Dame Blanche

Vanilla ice cream, chocolate sauce

Banana Split

Chocolate, vanilla, strawberry ice cream, homemade chocolate sauce

The Classic (“L’incontournable”)

Nutty, vanilla ice cream, caramel chunks and caramel sauce

Liégeois

Coffee or chocolate or caramel, vanilla ice cream, topping

Triple Delight

Pistachio, chestnut, nougat

La vie en rose

Strawberry, meringue temptation, raspberry, red fruit coulis

Melba

Peach or strawberry or raspberry, vanilla ice cream

Exotic

Mango, passion fruit, banana, exotic fruit coulis

ALCOHOLIC SUNDAES – €9.50

Colonel

Lime sorbet, vodka

Pear Delight

Pear sorbet, pear eau-de-vie

Limoncello

Lime sorbet, lemon liqueur

Iceberg

Mint ice cream, peppermint liqueur

Burgundy Sundae

Vanilla, blackcurrant, Marc de Bourgogne

Raspberry Delight

Raspberry, meringue temptation, vanilla-raspberry ice cream, raspberry eau-de-vie

Cuba

Rum raisin, rum

Iced Irish Coffee

Vanilla ice cream, coffee with whisky, whipped cream

CREATE YOUR OWN SUNDAE

CHOOSE YOUR FLAVORS ACCORDING TO YOUR TASTE

ICE CREAM SIZES

1 scoop €3.50

2 scoops €6.00

3 scoops €8.50

Whipped cream extra €0.50

Topping extra
chocolate, caramel, red fruit, exotic €0.50

ICE CREAM FLAVORS

Vanilla (Madagascar Bourbon) — Dark chocolate — White chocolate
Salted butter caramel — Coffee — Meringue temptation — Nutty — Nougat
Pistachio — Chestnut — Rum raisin — Mint — Banana — Coconut

FRUIT SORBETS (VEGAN)

Strawberry — Raspberry — Blackcurrant — Cherry — Passion fruit
Mango — Mediterranean peach
Apricot — Pear — Lime

Allergen information available at reception.

– WINES –

WINES BY THE CARAFE



12cl



46cl

Viré-Clessé White, <i>Cave de la Vigne Blanche – AOC Viré-Clessé</i>	€4.50	€16.50
Mâcon-Villages White, <i>Cave d'Igé – AOC Mâcon-Villages</i>	€3.50	€11.50
Mâcon Red, <i>Cave d'Igé – AOC Mâcon</i>	€3.50	€11.50
Mâcon Rosé, <i>Cave d'Igé – AOC Mâcon</i>	€3.50	€11.50
Beaujolais-Villages Red, <i>Domaine des Nugues – AOC Beaujolais-Villages</i>	€4.00	€12.50

WHITE WINES



37,5cl



75cl

Mâcon-Azé "Jules Richard" 2023, <i>Cave d'Azé – AOC Mâcon-Azé</i>		€29.50
Mâcon-Verzé "Croix-Jarrier" 2023, <i>Vignerons des Terres Secrètes - AOC Mâcon-Verzé</i>		€38.00
Mâcon-Lugny "Les Charmes" 2024, <i>Cave de Lugny – AOC Mâcon-Lugny</i>	€18.50	€33.50
Mâcon-Igé 2023, <i>Cave d'Igé – AOC Mâcon-Igé BIO</i>		€30.50
Viré-Clessé 2024, <i>Cave de la Vigne Blanche – AOC Viré-Clessé</i>	€16.00	€30.50
Viré-Clessé "En Long Champ" 2022, <i>Cave de Viré – AOC Viré-Clessé</i>		€44.50
Saint-Véran "Croix de Montceau" 2023, <i>Vignerons des Terres Secrètes – AOC Saint-Véran</i>		€50.50
Saint-Véran 2024, <i>Les Orfèvres du Vin – AOC Saint-Véran</i>		€35.50
Saint-Véran "Les Préludes" 2024, <i>Vignerons des Terres Secrètes – AOC Saint-Véran</i>	€18.50	
Pouilly-Fuissé "L'Âme Forest" 2023, <i>Domaine Eric Forest – AOC Pouilly-Fuissé</i>	€35.00	€67.50
Pouilly-Fuissé 1er Cru "Aux Quarts" 2023, <i>Cave de Chaintré – AOC Pouilly-Fuissé</i>		€60.00
Pouilly-Loché 2023, <i>Cave de Vinzelles-Loché – AOC Pouilly-Loché</i>		€38.50
Pouilly-Vinzelles 2023, <i>Cave de Vinzelles-Loché – AOC Pouilly-Vinzelles</i>	€21.50	€38.50
Montagny 1er Cru "Les Vignes du Soleil" 2023 <i>Cave de Buxy – AOC Montagny</i>		€59.50

IF A VINTAGE IS UNAVAILABLE, WE RESERVE THE RIGHT TO OFFER THE NEXT AVAILABLE VINTAGE

Alcohol abuse is dangerous for your health. Please drink responsibly.

– WINES –

RED WINES



12cl



37,5cl



75cl

Mâcon-Charnay-lès-Mâcon 2023, Les Orfèvres du Vin – AOC Mâcon			€26.50
Givry 2023, Propriété Desvignes – AOC Givry	€9.50		€53.50
Bourgogne Côte Chalonnaise 2023, Les Vignerons de Buxy - AOC	€6.00	€16.00	€30.00
Mercurey “Château Beau” 2022, Domaine du Clos Moreau – AOC Mercurey			€69.50
Mercurey 1er Cru “Les Veleys” 2023, Domaine Meix Foulot – AOC Mercurey			€72.00
Rully Rouge “Brange” 2022/2023, Domaine de l’Ecette – AOC Rully	€9.00		€51.50
Maranges 2023/2024, Domaine Claude Nouveau – AOC Maranges	€10.00		€58.00
Maranges 1er Cru “La Fussière” 2023, Domaine Claude Nouveau – AOC Maranges			€73.00
Beaujolais-Villages-Lancié 2022/2023, Domaine des Nuges – AOC Beaujolais-Villages			€28.50
Saint-Amour 2023/2024, Domaine des Vignes du Paradis – AOC Saint-Amour	€7.00	€24.00	€39.50
Chénas 2023, Domaine Rémi Benon – AOC Chénas	€5.50	€21.00	€31.00
Juliéna “Cœur de Granit” 2024, Château de Chénas – AOC Juliéna	€5.50	€18.00	€32.00
Moulin-à-Vent 2020, Domaine de la Teppe – AOC Moulin-à-Vent	€7.50		€42.00

ROSÉ WINES



75cl

Mâcon Rosé “Alphonse” 2024, Vignerons des Terres Secrètes - AOC Mâcon			€26.00
--	--	--	--------

IF A VINTAGE IS UNAVAILABLE, WE RESERVE THE RIGHT TO OFFER THE NEXT AVAILABLE VINTAGE

Alcohol abuse is dangerous for your health. Please drink responsibly

– DRINKS –

APERITIFS

Aperol Spritz 18cl	€10.00
Burgundy Spritz 18cl	€10.00
Bitter orange liqueur (Jacoulot), Suze, peach syrup	
Fruit juice cocktail 25cl	€5.00
Crémant de Bourgogne with fruit pearls 10cl	€7.00
Rosé Myrtille (blueberry rosé) 12cl	€5.00
Mirabelle white wine 12cl	€5.00
Kir du Mâconnais 12cl	€5.00
Pastis, Ricard, Berger Blanc 2cl	€4.50
Guignolet, Porto red/white, Suze 4cl	€5.50
Martini red/white, Campari 4cl	€5.50
Whisky J&B 4cl	€7.50
Whisky Jameson or Jack Daniel's 4cl	€8.00

CRÉMANT DE BOURGOGNE

			
	10cl	37,5cl	75cl
Crémant de Bourgogne Brut “Blanc de Blancs”, Cave de Lugny	€6.50	€20.00	€32.00

DIGESTIFS

Cognac, Armagnac, Calvados 4cl	€9.00
Fruit eaux-de-vie (Jacoulot) 4cl	€9.00
Pear, mirabelle, plum or raspberry	
Marc de Bourgogne (Jacoulot) 4cl	€9.00
Fruit liqueurs (Jacoulot) 4cl	€9.00
Apricot, lemon, pear, bitter orange	
Herbal liqueurs (Jacoulot) 4cl	€9.00
Peppermint, verbena, plants & spices	
Gilane liqueur (Méans distillery) 4cl	€9.00
Marasquin liqueur (Joseph Cartron) 4cl	€9.00
Aged rum (Burgundy barrel, Jacoulot) 4cl	€9.00
Blackcurrant-infused rum (Jacoulot) 4cl	€9.00
Get 27 or Get 31 4cl	€9.00

Alcohol abuse is dangerous for your health. Please drink responsibly.

– DRINKS –

SOFT DRINKS

Vittel, San Pellegrino, Perrier 1L	€7.00
Vittel, San Pellegrino, Perrier 50cl	€5.00
Perrier 33cl	€4.00
Vittel 25cl	€3.50
Vittel awith syrup 25cl Grenadine, strawberry, raspberry, blackberry, blackcurrant, lemon, peach, mint	€4.00
Diabolo 25cl	€4.00
Coca 33cl	€4.00
Orangina, Ice Tea, Schweppes Agrum 25cl	€4.00
Fruit juice 25cl Orange, apricot, pineapple, tomato, apple, strawberry, grapefruit	€4.00

HOT DRINKS

Espresso	€3.00
Double espresso	€5.00
Decaffeinated coffee	€3.50
Double decaffeinated	€5.50
Decaf with milk	€4.00
Coffee with milk	€3.50
Large coffee with milk	€5.50
Tea or herbal infusion	€4.50
Burgundy coffee Coffee, Marc de Bourgogne (Jacoulot), whipped cream	€9.00

Allergen information available at reception