



Cold starters (extra €6.00 for a main course)

- * Home-made pâté en croute 14.90 €
- * Semi-cooked duck foie gras on toast with Morvan jam 19.50 €



Hot starters (extra €6.00 for main courses)

- * Périgourdine salad (salad, potatoes, quail fillets, foie gras, home-smoked duck breast, gizzards) 18.50€
- * Salade façon Franc-Comtoise (Salad, bacon, potatoes, cancoillotte) 14.50€
- * Picattas of monkfish on a bed of leeks 21.50€
- * Poached eggs with morels 20.00€
- * Poached eggs in Meurette 14.50€
- * Poached eggs with Epoisses cheese 15.50€
- * Casserole eggs with bacon cream 14.50€
- * A dozen Burgundy snails in shell 16.50€
- * 1/2 dozen Burgundy snails in shell 9.50€
- * Morel crust 24.50€



Fish and fish trimmings

- * Monkfish medallions with a seaweed cream sauce 28.50€
- * Medallions of Monkfish in Meurette Sauce 28.50€
- * Medallions of Monkfish with Morels 31.50€
- * Trout fillets with seaweed cream 21.50€



Meat and trimmings

- * Plain fillet of beef 24.90€
- * Fillet of beef in Meurette sauce 26.90€
- * Fillet of Beef with Epoisses sauce 29.00€
- * Fillet of beef with morel mushrooms 35.00€
- * Filet Mignon of venison 29.50€
- * Filet Mignon of venison in Epoisses sauce 32.00€
- * Filet Mignon of venison Grand Veneur style 32.00€
- * Filet Mignon of venison with morel mushrooms 35.00€
- * Sauté of wild boar Grand-Veneur style 21.50€
- * Duck breast Grand Veneur style or blackcurrant 26.50€
- * Duck breast with morel mushrooms 32.00€
- * Beef cheek à la Bourguignonne 21.50€
- * Meurette or Epoisses free-range chicken breast 19.50€

Everything in our restaurant is cooked on the premises

Our various dishes may contain lactose, gluten or peanuts.

Please contact us if you have any allergies.

|| or prices include VAT and service.

A carafe of water is provided free of charge.

