



« Menu-Carte Gourmand »

The chef suggests his dishes of the moment according to his market, menu changing very often ...

- starter, 1 main course (fish or meat), cheese or dessert : 44 €
- starter, 1 main course (fish or meat), cheese and dessert : 49 €
- starter, 2 main courses (fish and meat), cheese or dessert : 64 €
- starter, 2 main courses (fish and meat), cheese and dessert : 69 €

A la carte : some suggestions

(a few examples of dishes proposed according to the seasons)

For starting...

- 6, 9 or 12 Burgundy Snails in their Shells (Garlic and Parsley Butter) 12 € / 18 € / 24 €
Duck Terrine « like in the Farm » with Homemade Pickles 18 €
Bresse Poultry Fevers Fried in Xeres Vinegar Dressing, Spring Salad 15 €
« Jambon Persillé » from Burgundy (Parsley Seasoned Ham Terrine) 15 €
Mâconnais Goat Cheese Roasted and his Piece of Bacon on a Mesclun Salad 14 €
Plate of Fresh Garden Vegetables 18 €
« Oeufs en Meurette » from Mâconnais (Poached Eggs in a Red Wine Sauce) 15 €
Gourmet Salad : Artichokes Hearts, Green Peas,
Duck Foie Gras and Burgundy Truffels 24 €
Asparagus (Green Tips) from Provence, served with a Beaujolais Wine Dressing 22 €

Fishes...

- Plate of Smoked Salmon of « La Montagne de Brancion » 24 €
Pike «Quenelles of Lyon» from Giraudet House, in a Crayfishes Creamy Soup 20 €
Pikeperch Filet Roasted, Risotto with Parmesan Cheese and Carrots 25 €
Miller's French Trout (Meunière), Parsley, Capers, Butter and Lemon 24 €
Pike Mousseline with Fresh Wood Garlic Creamy Sauce 23 €
Traditional Salmon Pavement Roasted in a Sorrel Cream 25 €
Stew of Crayfishes with his Shells Soup 27 €

Meats and Poultryes...

- Rack of Lamb in Oven on Bone Roasted, Thyme and Fresh Herbs Meat Juice 39 €
Beef Filet from Charolais with Red Wine Sauce
or Simply Fried in a Green Peper Sauce 42 €
Veal Chop Braised in her Cooking Juice, Flavoured with Garden Sage 42 €
Traditional Stew of Tender Pieces of Beef with Simmered Carrots 29 €
Charolais Beef Rib Steak Grilled in Butter with Shallots 39 €
French Lamb Stew with Spring Vegetables 30 €
Farm Chicken, Gently Simmered like a «Coq au Vin» 34 €
Braised Duck Legs like a Confit with Blackcurrant Juice 36 €

For 2 persons, a « classic dish » of « Le Garde-Manger » in « La Montagne de Brancion » :
Whole Bresse Chicken simply Baked and Roasted in his Cooking Juice
with Mashed Potatoes Puree
served in 2 Courses 45 € / personne
(45 mn for cooking)

Cheese...

- White Cheese with Fresh Cream 9 €
Cheese Plate 12 €
Plate of Mâconnais Goat Cheese 11 €

Sweet Desserts for ending your meal...

- Traditional « Crème Renversée » like a Flan, Caramel and Sweet Madeleine 9 €
« Floating Island » : Meringue, Caramel and Vanilla Creamy Sauce 10 €
Rum Baba, Vanilla Whipped Cream 13 €
Dark Black Chocolate Mousse with « Gaufrette Mâconnaise » (Crusty Thiny Wafer) 13 €
Vanilla Bourbon Ice Cream, Hot Chocolate Juice 9 €
Warm Souffle with Grand-Marnier 14 €
Homemade Wafle from « Mamie Laurence » 13 €
Appels in Oven Roasted, like a « Tarte Tatin », Caramelized Juice 13 €
Citrus Fruits Salad with Fresh Mint Leaves 12 €
« Millefeuille » Crusty Pastry with Strawberries and Red Fruits Coulis 14 €
Plate of Ice-Cream and Sorbets 11 €

Children Menu at 20 € :

The chef propose a garnished dish and a dessert

*Local products, authenticity, quality and simplicity, regional culinary cooking,
flavours of our local heritage and recipies of our « grand-mothers »,
a limited choice for freshness ...*

Net Prices , all taxes and services included, without drinks