

**RESTAURANT CAVEAU DES ARCHES
BEAUNE**

SET MENU AT 16.30 €

« MENU RAPIDE »

Only served for lunch from Tuesday to Friday

Knife-chopped Beef Tartare, Sautéed Potatoes

Or Grilled Salmon with Fresh Pasta

Or Emincé of Roast Chicken with Mustard Seeds
Crushed Potatoes

Selection of Burgundy Cheeses

Or Fromage Blanc with Cream or Herbs

Or Crème Brûlée with Brown Sugar

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SET MENU AT 23.50 €

« BOURGUIGNON »

Burgundian jellied ham and shoulder with parsley served with a light mustard seeds cream

Or Duo of six snails and one "œuf en meurette" (poached egg in red wine sauce)

Burgundy beef with mushrooms, lardons and small onions,
served with crushed potatoes

Or Roasted fillet of chicken with Berthaut Epoisses,
fresh pasta and spinach leaves

Platter of cheeses from our regions

Or Fromage blanc with cream or herbs

Or Coupe Dijonnaise with Crème de Cassis

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MENU FOR 28.50 €

« TRADITIONAL MENU »

Skillet of Twelve Burgundy Snails with Garlic and Hazelnuts

Or Salmon Marinated in Dill, Olive Oil and Lemon
Avocado and Small Salad of Arugula

Or Salad of Mesclun Lettuce, Fresh Goat's Cheese
Tomatoes and Mozzarella

Risotto of Farmhouse Chicken "à la Plancha"

Veal Gravy with Thyme and Fresh Baby Vegetables

Or Braised Fillet of Cod, Chardonnay Sauce
Tomatoes, Courgettes and Fresh Spinach

Or Roast Duck Fillet with Mushrooms and Lardons
Reduced Cooking Juices

Gratin of Roseval Potatoes with Parmesan

"Berthaut" Epoisses Ripened with Marc de Bourgogne

On Salad Greens

Or Fromage Blanc with Cream or Herbs

Bitter Chocolate Moelleux, Served Warm with Vanilla Ice Cream

Or Roasted Pineapple with Caramel and Passion Fruit Sorbet

Or Lemon Tartlet with Custard

**RESTAURANT CAVEAU DES ARCHES
BEAUNE**

MENU FOR 37.00 €

"SEAFOOD GOURMET" MENU

Salmon Marinated in Dill, Olive Oil and Lemon
Warm Potatoes with Chive Cream

Risotto of Scallops "à la Plancha"
Slivers of Parmesan

Grilled Prime Fillet of Sea Bass with Green Asparagus
Beurre Battu Sauce with Lemon

Platter of Cream or Ripened Cheeses from our Regions
Or Fromage Blanc with Cream or Herbs

Orange and Grand Marnier Crêpes

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MENU FOR 50.00 €

MENU « GOURMAND DE LA TERRE »

Tatin of Duck Foie Gras Fried
With Caramelised Apples

Burgundy Eggs Meurette
Mushrooms, Lardons and Pickling Onions

Fillet of Charolais Beef with Oyster Mushrooms
Veal Gravy with Spices

Platter of Cream or Ripened Cheeses from our Regions
Or Fromage Blanc with Cream or Herbs

Giboulée of Fougerolles Griottine Cherries
Vanilla Ice Cream