

# RESTAURANT CAVEAU DES ARCHES BEAUNE

## MENU

### STARTERS

- Salmon in Dill, Olive Oil and Lemon Marinade, Warm Potatoes, Cream with Chives 13.80 €
- Salad of Arugula, Slivers of Parmesan and Balsamic Vinegar 8.50 €
- Parsleyed Burgundy Ham and Shoulder, Light Cream with Mustard Seeds 9.00 €
- Skillet of Twelve Burgundy Snails with Garlic and Hazelnuts 12.50 €
- Pan-fried Foie Gras with Caramelised Apples 19.00 €
- Burgundy Eggs Meurette, Grilled Country 10.00 €
- Salad of Scallops Pan-fried in Olive Oil 17.50 €

### FISH

- Sea-Bream Grilled Whole in Olive Oil and Basil 23.00 €
- Prime Fillet of Sea Bass Grilled "à la Plancha", Carnaroli Risotto and Green Asparagus 21.00 €
- Salmon Goujonnettes with Fresh Baby Vegetables, Lemon Butter 15.00 €
- Fricassee of Scallops with Crispy Endives, Noilly Sauce 22.00 €

### MEAT

- Emincé of Veal Kidney with "Fallot Mustard", Fresh Pasta 18.00 €
- Beef Bourguignon, Mushrooms, Bacon and Pickling Onions 13.50 €
- Knife-chopped Beef Tartare, Sautéed Potatoes 14.50 €
- Roast Fillet of Farmhouse Chicken and Pan-fried Foie Gras, Port Sauce 18.00 €
- Duck Fillet with Morels, Cream Sauce 19.00 €
- Charolais Entrecote with "Berthaut" Epoisses (450 g) 28.00 €
- Grilled Fillet of Charolais Beef (220 g), Fresh Butter and Fleur de Sel 30.00 €

### CHEESES

- Platter of Cheeses from our Regions 7.80 €
- Fromage Blanc with Cream or Herbs 4.00 €

### DESSERTS

- Vanilla-flavoured Crème Brûlée with Brown Sugar 6.80 €
- French Apple Tart, Served Warm, Vanilla Ice Cream 7.00 €
- "Home Made" Honey Iced Nougat 6.50 €
- Citrus Fruit Soup with Fresh Mint 6.50 €
- Bitter Chocolate Moelleux, Passion Fruit Coulis, Vanilla Ice Cream 7.00 €
- Giboulée of Fougerolles Griottine Cherries 7.00 €
- Orange and Grand Marnier Crêpes 7.50 €
- Fresh Pineapple with Sugar 6.80 €
- Pineapple and Banana Fried in Rum 7.00 €
- Warm Chocolate Tart, Vanilla Custard 6.80 €