

## A La Carte

### Our Essentials

- *Chef's Crust with Morels and Vin Jaune* 24,00 €
- *Beef Bourguignon, Mushrooms, Lardons and Onions* 22,00 €
- *Poultry Fillet with "Berthaut" Epoisses Cheese Fresh Pasta* 22,00 €
- *Pancakes with Orange and Grand Marnier* 12,00 €

### Starters

- *Burgundy Ham and Parsley Terrine Light Mustard Seed Cream* 13,00 €
- *Skillet of Twelve Burgundy Snails with Garlic and Hazelnuts* 17,00 €
- *Burgundy Meurette-style Eggs Toasted Farmhouse Bread* 15,00 €
- *Chilled Pea Soup Pan-seared King Prawns Pomegranate Sorbet* 22,00 €
- *Traditional Duck Terrine Pistachios and Trumpet mushrooms* 18,00 €

### Fish

- *Poached Bass Fillet Absinthe Broth Crushed Potatoes* 34,00 €
- *Cod Loin Blackcurrant Reduction Assortment of Vegetables* 29,00 €
  
- *Large Seasonal Vegetarian Plate* 26,00 €

### Meat

- *Braised Veal 'Souricette' Elbow Pasta Risotto with Black Olives* 29,00 €
- *Simmental Rib Eye Steak Epoisses Sauce Mashed Potatoes* 39,00 €
- *Pluma of Pork from the Plancha Seasonal Ratatouille* 32,00 €
- *Fillet of Beef Morel and Vin Jaune Sauce Fresh Pasta* 49,00 €

### Cheeses

- *Regional Cheese Platter* 15,00 €
- *Choice of one Cheese from our Platter* 6,00 €
- *Fromage Blanc with Cream, Sugar or Herbs* 6,00 €

### Desserts

- *Sloe Frozen Parfait* 10,00 €
- *Dark Chocolate Fondant Pear Sorbet* 10,00 €
- *Mango Pavlova Exotic Coulis* 10,00 €
- *Crème Brûlée with Blackcurrants* 10,00 €
- *Gourmet Coffee* 15,00 €
- *Ice Cream and Sorbet Dessert (two scoops)* 8,00 €

Mandatory information on allergens contained in our dishes will be provided upon request. All our dishes are home-made and prepared on the premises from fresh produce  
All our prices are net and inclusive of VAT