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*Fermé dimanche et lundi*



[www.caveau-des-arches.com](http://www.caveau-des-arches.com)

### **BURGUNDIAN MENU AT 26.00 €**

Authentic Ham and Parsley Marbled Terrine Small Green Salad  
And a Light Cream of Mustard Grain Sauce  
Or Duet of Six Burgundy Snails in Garlic and Hazelnuts  
Served with a Burgundian style Poached egg on toasted Country Bread  
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Burgundian Beef Stew with Mushrooms, Bacon and Small Onions  
Or Chicken Breast with « Berthaut » Epoisses Cheese Sauce and Fresh Pasta  
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Platter of Regional Cheeses  
Or Fresh Soft White Cheese with Cream, Sugar or Herbs  
Or Bavaroise and Cassis Sorbet in Verrine Meringue with Gingerbread

### **TRADITIONAL MENU AT 36.00 €**

Twelve Burgundy Snails in Garlic and Hazelnuts  
Or Pressed Beef Chuck with Brunoise of Vegetables and Vinaigrette  
Or Soufflé of Pike with Coraline Sauce  
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Fillet of Duckling Carrot Tops and Beetroot Reduced Jus  
Or Veal Tartare with Basil and Parmesan Sautéed Potatoes  
Or Yellow Pollack Served with Vegetables  
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'Berthaut' Epoisses Cheese matured in Marc de Bourgogne with a Small Green Salad  
Or Fresh Soft White Cheese with Cream, Sugar or Herbs  
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Black Chocolate Fondant Cake Vanilla Ice Cream  
Or Lemon Meringue Tart  
Or Vanilla Crème Caramel

### **GOURMAND MENU AT 58.00 €**

Appetizer  
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Foie Gras of Duck Prepared in Sweet Brioche Cake  
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Fillet of Wild Turbot Roast Squash  
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Grilled Châteaubriand (150g) Epoisses Cheese Sauce Pont Neuf Potatoes  
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Burgundian Brillat Savarin Cheese, with Walnuts  
Or Fresh Soft White Cheese with Cream, Sugar or Herbs  
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Choice from our Dessert Menu

*All of our dishes are home-made and dependent on seasonal availability  
A carafe of water is available upon request  
Changes cannot be made to the set menus*