

# LE MENU DES ROULANTS

at 31.00 euros with 2 Plates (Starter and Main course **or** Main course and Dessert)  
at 40.00 euros with 3 Plates (Starter, Main course **and** Dessert)  
(Net price, Drinks non included)  
All our dishes are HOME MADE (except French fries)

## FIRST PLATE

Beetroot and fresh goat cheese ravioli,  
hazelnut oil vinaigrette, gel and beetroot mayonnaise \*

**or** Gravlax salmon on a tartlet of garden vegetables and sweet garlic mayonnaise \*

**or** Farmers plate (Salad, smoked lardoons, poached egg, croutons) \*without croûtons

**or** Eggs "en Meurette" (with 2 eggs)

**or** Six Burgundy snails in shells (Home-made stuffing)

## SECOND PLATE

Grilled beef rib steak, fried potatoes, green salad, breaded tomato \*without bread on tomato

**or** Handmade Chablis Andouillette, fried potatoes, green salad,  
breaded tomato, Seeded mustard sauce \*without bread on tomato

**or** Crisenon trout in court bouillon, carrot velouté,  
beaded with pea pod juice, fresh peas in two ways \*

**or** Saddle of rabbit with pears and roquefort cheese, 2022 version \*

**or** Eggs "en Meurette" (with 3 eggs)

## THIRD PLATE

Organic white cheese from the Abbey farm and thick cream

**or** Plate of regional cheese

**or** Dessert menu (see below)

# LE MENU DE LA PELEE

at 47.00 euros with 2 Plates (Starter and Main course **or** Main course and Dessert)  
at 55.00 euros with 3 Plates (Starter, Main course **and** Dessert)  
(Net price, Drinks non included)  
All our dishes are HOME MADE (except French fries)

## FIRST PLATE

Under a toast of seeded bread, Vichyssoise and soft-boiled egg  
go well with truffle and old Comté cheese \*

**or** Semi-cooked Foie Gras with a variation of raspberry, rhubarb pickles with grenadine \*

**or** Turbot carpaccio, vegetable creams, tichoke buttons with basil \*

**or** Twelve Burgundy snails in shells (Home-made stuffing)

## SECOND PLATE

Roast saddle of lamb, reduced jus with red Ratafia, cauliflower mousseline and eggplant caviar \*

**or** Rack of veal with charcutière sauce, morels and beans, creamed veal jus \*

**or** Roast sea bream, marinère of cockles and forest mushrooms \*

**or** Rib of beef for two, pan sautéed mushrooms and red wine sauce \*

(Dish for two persons, extra 20 euros for single person)

## THIRD PLATE

Organic white cheese from the Abbey farm and thick cream

**or** Plate of regional cheese

**or** Dessert menu (see below)

# NOS DESSERTS

Caramelized custard cream with vanilla **or** Chocolate mousse **or** Beaten egg whites

**or** Scoops of Ice Cream **or** Scoops of sorbet

**or** Paris-Brest in three bites, chocolate sauce

**or** Summer tartlet with apricots and strawberry chocolate cream

**or** Raspberry-inspired macaroons, raspberries, red fruit coulis

\* Gluten Free

# LES PLATS D'CHEU NOUS

*at 20.00 Euros (2 Plates)*

*(Net price, Drinks non included)*

*This menu is available at lunch every day except Sunday*

## *FIRST PLATE*

Daily Starter *(Ask to your waiter or waitress)*

## *SECOND PLATE*

Daily Main Course *(Ask to your waiter or waitress)*

## *THIRD PLATE*

Daily Dessert *(Ask to your waiter or waitress)*

# KID'S MENU

*à 14,50 Euros*

*(Net price, Drinks non included)*

*This menu is only for children under 12 year's old*

*All our dishes are HOME MADE (except French fries)*

## *FIRST PLATE*

Piglet's plate

*(Air dried sausage, dry-cured ham, gherkins)*

**or** Galvachou's salad

*(green salad, boiled ham, Gruyère cheese)*

**or** Six Burgundy snails in their shells

## *SECOND PLATE*

Chopped steak

**or** Small fish steak

## *THIRD PLATE*

Organic white cheese from the Abbey farm

**or** Chocolate mousse **or** Fresh fruits salad **or** Ice cream **or** sorbet balls

# LA CARTE DE NOS CAFES ET THES

CAFE "Flor Fina" ... 2.70 €

*Mélange 80 % Arabica et 20 % Robusta*

CAFE DECAFEINE ... 2.70 €

ETHIOPIE "Moka" ... 3.30 €

*SAUVAGE et PARFUMÉ*

*Pur arabica, Le grand cru originaire du lieu de découverte du café*

*Une saveur délicate, légèrement sauvage et fleurie, à l'arôme complexe*

ETHIOPIE "Moka Noisette" ... 3.30 €

*ORIGINAL et SAVOUREUX*

*Pur arabica, un café d'Ethiopie sauvage et épicé, subtilement aromatisé.*

*Un mariage équilibré entre richesse et gourmandise*

HONDURAS ... 3.30 €

*RICHE et HARMONIEUX*

*Pur arabica, rond et ample d'une noble finesse.*

*Belle acidité avec des notes fruitées de mirabelle et raisin sec*

COLOMBIE "Supremo" ... 3.30 €

*DOUX et SUAVE*

*Pur arabica de grande qualité cultivé dans une des plus belles régions*

*productrices de café, saveur très suave et aromatique, n classique*

JAMAÏQUE "Blue Mountain" ... 5.50 €

*AMPLE et OPULENT*

*Pur arabica, un grand cru d'exception d'une douceur extraordinaire,*

*très riche et équilibré, une tasse aux arômes incomparable*

CAFE MORVANDIAU ... 6.00 €

*Café " Flor Fina" , Marc de Bourgogne, Crème chantilly vanillée*

THE NOIR, THE VERT , THE FUME,

ROOÏBOS, INFUSION, TISANE ... 2.70 €

*Détail des divers parfums à demander à votre Serveur ou Serveuse*