

**Entrées – Starters**

ESCARGOTS À LA BOURGUIGNONNE Snails cooked with a garlic and parsley butter. Served hot. Speciality from Bourgogne	18	CREVETTES ROSES MAYONNAISE Prawn served with homemade mayo	8
POIREAUX VINAIGRETTE Leek with French vinaigrette	8	AVOCAT AUX CREVETTES SAUCE COCKTAIL Avocado, shrimp with French cocktail sauce	8
SALADE DE TOMATES MOZZARELLA Tomato & mozzarella salad with French vinaigrette	11	SAUCISSON SEC BEURRE Sliced Saucisson and butter	9
OEUF MAYONNAISE Egg with homemade mayo	5	JAMBON D'AUVERGNE Cured ham. Speciality from Auvergne region	12
OS À MOELLE À LA FLEUR DE SEL Bone marrow with fleur de sel	17	PÂTÉ EN CROÛTE Slice of pâté en croûte	12
HARENGS MARINÉS POMMES À L'HUILE Pickled herring and boiled potato salad	9	TERRINE DU MOMENT Slice of homemade terrine	9

Viandes – Meats

** RZ meats **

FAUX FILET GRILLÉ, FRITES Grilled sirloin with French fries	28	POULET RÔTI, FRITES Fresh roast chicken, with French fries	25
BAVETTE GRILLÉE, FRITES Grilled flank steak with French fries	28	BŒUF BOURGUIGNON, COQUILLETES Beef stew braised in red wine and beef stock, flavored with carrots, onions and garlic. With elbow pasta. Speciality from Burgundy	28
CONFIT DE CANARD, POMMES DE TERRE à la graisse de Canard Duck Confit, with duck fat potatoes	29	BLANQUETTE DE VEAU, RIZ Traditional veal stew cooked in a white creamy sauce, with rice	28
STEAK TARTARE AU COUTEAU, FRITES Raw steak Tartare with French fries	29	SAUCISSE DE TOULOUSE, PURÉE Toulouse sausage, with mashed potatoes	25
COTES D'AGNEAU GRILLÉES, PURÉE HARICOTS VERTS Grilled lamb chops, with mashed potatoes and green beans	29	EXTRA SAUCES (all dishes come with sauce) - Poivre (Pepper sauce), - Beurre Maître d'hôtel (parsley butter), - Jus (gravy)	5
RÔTI DE PORC, PURÉE, HARICOTS VERTS Pork loin, with mashed potatoes and green beans	29		

Plat Végétarien – Vegetarian Main

BOURGUIGNON VÉGÉTARIEN, PURÉE Vegetarian Bourguignon with a refined red wine reduction and mash potatoes	27	AUBERGINE À LA PARMESANE, SALADE Eggplant Parmigiana, served with salad	28
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Poissons – Fish

BOUILLABAISSÉ À LA BISQUE DE LANGOUSTE Inspired Bouillabaisse with Crayfish Bisque	28	POISSON À LA SAUCE VIERGE, RIZ Market fish filet with sauce made of diced tomatoes, olive oil, herbs and lemon juice. Served with rice	29
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Accompagnements – Sides

POMMES FRITES French fries	7	CHAMPIGNONS À L'AÏL Garlic mushrooms	9
POMMES DE TERRE à la graisse de Canard Duck fat potatoes	9	HARICOTS VERTS BEURRE À L'AÏL Green beans tossed in garlic herb butter	8
PÂTES AU FROMAGE Mac and cheese	10	RATATOUILLE Dish of stewed vegetables (tomato, zucchini, eggplant, capsicum, garlic, onion). Speciality from Provence	11
SALADE VERTE Green leaves with French vinaigrette	5		

Fromages – Cheeses

Plateau de fromages présenté au chariot.
Sélection de différents fromages coupés
à la demande.

Cheeses selection cut on demand.

0.2 / 1gr

Served with bread

Desserts

COMPOTE MAISON Homemade fruit purée	5	TARTE TATIN Pastry in which the apples are caramelized in butter and sugar before the tart is baked.	9
MOUSSE AU CHOCOLAT Chocolate mousse	9	ÎLE FLOTTANTE Floating Island, meringue served on a custard with caramel sauce	9
YAOURT et CRÈME DE MARRON Yoghurt with chestnut cream	6	SORBET 2 BOULES Sorbet 2 scoops	6
CRÈME BRÛLÉE Custard base topped with a layer of hardened caramelized sugar.	10	CAFÉ ou THÉ GOURMAND Three "mignardises" served with a coffee or a tea	15
PROFITEROLE Pastry chou filled with vanilla ice-cream and chocolate sauce	10	DIGESTIF GOURMAND Three "mignardises" served with an after-dinner liqueur	28

