

**Entrées – Starters**

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

Viandes – Meats

** RZ meats **

FAUX FILET GRILLÉ, FRITES	28	POULET RÔTI, FRITES	25
Grilled sirloin with French fries		Fresh roast chicken, with French fries	
BAVETTE GRILLÉE, FRITES	28	BŒUF BOURGUIGNON, COQUILLETES	28
Grilled flank steak with French fries		Beef stew braised in red wine and beef stock, flavored with carrots, onions and garlic. With elbow pasta. Speciality from Burgundy	
CONFIT DE CANARD, POMMES DE TERRE à la graisse de Canard	33	BLANQUETTE DE VEAU, RIZ	28
Duck Confit, with duck fat potatoes		Traditional veal stew cooked in a white creamy sauce, with rice	
STEAK TARTARE AU COUTEAU, FRITES	29	SAUCISSE DE TOULOUSE, PURÉE	25
Raw steak Tartare with French fries		Toulouse sausage, with mashed potatoes	
COTES D'AGNEAU GRILLÉES, PURÉE HARICOTS VERTS	29	EXTRA SAUCES (all dishes come with sauce)	5
Grilled lamb chops, with mashed potatoes and green beans		- Poivre (Pepper sauce), - Beurre Maître d'hôtel (parsley butter), - Jus (gravy)	
RÔTI DE PORC, PURÉE, HARICOTS VERTS	29		
Pork loin, with mashed potatoes and green beans			

Plat Végétarien – Vegetarian Main

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

Poissons – Fish

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

Accompagnements – Sides

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

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

