FOR A TASTY BEGINNINGOUR APPETIZER LE ROYAL VONNAS	16€
As a Starter	
FOIE GRAS MARINATED WITH PORTO	25€
LOCAL TROUT COOKED WITH WHITE WINE AND HERBS JELLY, MAYONNAISE	22€
HOUSE-MADE PATE BAKED IN A PIE-CRUST WITH SYRAH JUICE	23€
A RAGOUT OF SNAILS WITH PARSLEY AND GARLIC	19€
MAIN COURSE	
THE RUSTIC BLOND LIVER PIE BY ELISA BLANC	19€
PIKE FISH DUMPLING SERVED WITH A LOBSTER SAUCE AND PILAF RICE	26€
SCALLOPS AND CHESTNUTS, CANDIED SHALLOTS WITH SWEET SPICES	28 €
EMBLEMATIC MAIN COURSES	
FROGS LEGS TRADITIONALLY COOKED IN BUTTER AND PARSLEY (UPON ARRIVAL) STARTER	39€
Bresse Chicken cooked with cream (la Mère Blanc's recipe) Served with Potatoes Pancake (with Morels: +8 €)	32€
OR	
Bresse Chicken roasted on the spit served with mash Potatoes	32€
CHILDREN'S MENU (10 YEARS OLD AND UNDER)	21 €

WE WELCOME YOU EVERY DAY UNTIL 2.00 PM FOR LUNCH AND UNTIL 9.00 PM FOR DINNER.



LA CUISINE DE NOS MÈRES

INVITATION GOURMANDE

A TASTY APETIZER



FOIE GRAS MARINATED WITH PORTO

OR

LOCAL TROUT COOKED WITH WHITE WINE AND HERBS JELLY, MAYONNAISE

OR

HOUSE-MADE PATE BAKED IN A PIE-CRUST WITH SYRAH JUICE



TRADITIONALLY COOKED FROGS' LEGS IN BUTTER AND PARSLEY (UPON ARRIVAL, +8€)

OR

PIKE FISH DUMPLING SERVED WITH A LOBSTER SAUCE

OR

THE RUSTIC BLOND LIVER PIE BY ELISA BLANC

OR

A RAGOUT OF SNAILS WITH PARSLEY AND GARLIC



THE EMBLEMATIC PDO BRESSE CHICKEN

CHICKEN COOKED WITH CREAM (LA MÈRE BLANC RECIPE) SERVED WITH POTATOES PANCAKE (WITH MORELS +8€)

OR

CHICKEN ROASTED ON THE SPIT SERVED WITH MASH POTATOES



CHEESE OR DESSERT

74€

MENU BY GEORGES BLANC FOR THE ANCIENNE AUBERGE

CHEF: OLIVIER CHARDIGNY

ASSISTED BY: SÉBASTIEN TRIHAN

DIRECTOR OF THE RESTAURANT: ADELINE KAPRIELIAN

RESTAURANT MANAGER: AMANDINE BERRY