

FOR A TASTY BEGINNING...OUR APPETIZER
LE ROYAL VONNAS
16 €

AS A STARTER

“PLACE DU MARCHÉ” SALAD 18 €
SALAD MIX, DEVEILED EGGS, SEMI CANDIED TOMATOES AND LOCAL GOAT CHEESE

MARINATED MACKEREL AND GREEN LENTILS WITH TUMERIC 21 €

MARINATED FOIE GRAS WITH PORTO 25 €

LOCAL TROUT COOKED WITH WHITE WINE
AND HERBS JELLY, MAYONNAISE 23 €

POACHED FARM EGG, AS IN BURGUNDY 20 €

« CAMUS » ARTICHOKE, AROMATIC VINAIGRETTE 21 €

THE RUSTIC BLOND LIVER PIE BY ELISA BLANC 20 €

A RAGOUT OF SNAILS WITH PARSLEY AND GARLIC 20 €

HOUSE-MADE PATE BAKED IN A PIE-CRUST WITH SYRAH JUICE 24 €

FROM THE SEA TO THE RIVER

PIKE FISH DUMPLING SERVED WITH A LOBSTER SAUCE AND PILAF RICE 26 €

“BLACK TIGER” SHRIMPS AND FRENCH ARTICHOKE
IN A GINGER-LEMONGRASS STOCK 30 €

COD FISH AND ASPARAGUS,
TARRAGON HOLLANDAISE 34 €

FROGS LEGS TRADITIONALLY COOKED IN BUTTER AND PARSLEY
(UPON ARRIVAL)

<u>STARTER</u>	28 €
<u>MAIN COURSE</u>	41 €

CHILDREN’S MENU
(10 YEARS OLD AND UNDER)
22 €

MOST DISHES ON OUR MENU CAN BE BOUGHT AT BOUTIQUE GOURMANDE TO TAKE AWAY
ALL OUR BREADS ARE BAKED AT OUR IN-HOUSE BAKERY

A DESIRE OF GOOD MEAT...

THE FAMOUS STUFFED CABBAGE WITH MORELS 28 €

*VEAL CHOP (FRANCE) SERVED WITH SMALL POTATOES 36 €

RIB EYE STEAK OF BLACK ANGUS (KANSAS, USA) ≈ 220 GR 42 €

RIB STEAK HEART "FLEUR DE BŒUF" (FRANCE)
MATURED FOR ABOUT 35 DAYS ≈ 300 GR 47 €

DIFFERENT PIECES OF CHAROLAISE-TERROIR BEEF ALOYAU
"LABEL ROUGE" MATURED BETWEEN 30 AND 60 DAYS:

PORTERHOUSE STEAK ≈ 250 GR 42 €

*PRIME RIB OF BEEF (FOR 2-3 PERSONS) 1.2 KG AT LEAST 95 €

RIB STEAK HEART ≈ 250 GR 38 €

SIDE DISH FOR YOUR MEAT (EXTRA DISH: 8 €)

MASHED POTATOES
PINK GARLIC AND GINGER POLENTA
GREEN CABBAGE AND CARAMELISED ONION
LEEK AND FENNEL

SMALL ROASTED POTATOES
PILAF RICE
FRIED MUSHROOMS

THE EMBLEMATIC PDO BRESSE CHICKEN

BRESSE CHICKEN COOKED WITH CREAM (LA MÈRE BLANC'S RECIPE)
SERVED WITH POTATOES PANCAKE 32 €
(WITH MORELS: +8 €)

BRESSE CHICKEN ROASTED ON THE SPIT
SERVED WITH MASH POTATOES 32 €

*VEAL CHOP AND PRIME RIB OF BEEF ARE NOT SERVED ON SATURDAY, SUNDAY AND NON-WORKING DAYS

IMAGE DE SAISON*

"PLACE DU MARCHÉ"

SALAD MIX, DEVILED EGGS, SEMI CANDIED TOMATOES AND LOCAL GOAT CHEESE

OR

FARMED MUSSELS VELOUTÉ WITH SAFFRON

OR

POACHED FARM EGG, AS IN BURGUNDY



BLACK TIGER" SHRIMPS AND FRENCH ARTICHOKE
IN A GINGER-LEMONGRASS STOCK

OR

COD FISH AND ASPARAGUS,
TARRAGON HOLLANDAISE

OR

THE FAMOUS STUFFED CABBAGE
WITH MORELS

CHEESE OR DESSERTS
48 €

CHEESE AND DESSERTS
54 €

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, + 10 €)

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

76 €

** SERVED EVERY DAY EXCEPT SUNDAY AND NON-WORKING DAYS.*

MENU OF THE DAY

EXCEPT SATURDAY, SUNDAY, AND NON-WORKING DAYS

MIDI EXPRESS 30 €

FINGER FOOD OF THE DAY

+

STARTER AND DISH OF THE DAY

OR

DISH AND DESSERT OF THE DAY

+

A GLASS OF WINE OR A BOTTLE OF MINERAL WATER

+

COFFEE

AU FIL DES JOURS FOR LUNCH 30 €

FINGER FOOD OF THE DAY

+

STARTER OF THE DAY

+

DISH OF THE DAY (20 € IF TAKEN ALONE)

+

CHEESE OR DESSERT OF THE DAY

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

OUR MENU CHANGES WITH THE SEASONS.

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

OUR COMMITMENT AND OUR PLEASURE: TO COOK FOR YOU USING QUALITY FRESH PRODUCE,
ENSURING HYGIENE AND TRANSPARENT FOOD SECURITY
IN OUR MODERN FACILITIES WITH THE CONTINUING EDUCATION OF OUR TEAM



EVERY DISH IS MADE IN-HOUSE, COOKED IN OUR KITCHEN USING THE FRESHEST PRODUCE.

PLEASE NOTE WE DO NOT ACCEPT CHEQUES.

BE AWARE IF YOU LEAVE YOUR PERSONAL BELONGINGS / COAT ON THE ENTRANCE HOOKS IT IS AT YOUR OWN RISK.

TAXES INCLUDED — ANCIENNE AUBERGE — SPRING2024