

## Menu set “Au fil des Saisons”

1 Starter + 1 Dish + Cheese **or** Dessert 34€  
Full Menu (Cheese **and** Dessert) 38€

## A la Carte

### “Epeyssoles” Salad

Salad Mix, deviled Eggs, Avocado, Vegetable pickles  
Goat Cheese and Vinaigrette

15€

**Snail**, Pink Garlic Foam and Parsley Oil

17€

**Raw Trout** and Citrus Condiment

15€

**Farm Egg** with Asparagus and Morels,  
Comté cheese Cappuccino

17€



**Perch fillet** from the Lemman Lake

24€

Risotto with Bresse Beans and Herbs

**Crayfish Ravioli** with aniseed-flavored Sauce and candied Fennel

26€

Piece of « **Black Angus** » **Beef** (France), Béarnaise Sauce and Pommes Dauphine with Sage

28€

**Dombes Duckling** (France), Citrus and Honey from our hives,  
Glazed Turnip and Carrots tops

25€

*English menu*

## Menu « Une Envie gourmande »

with outstanding products

Cheese <b>or</b> Dessert	48€
Cheese <b>and</b> Dessert	53€

## A la Carte

### Blue Lobster Salad

Green Beens and infused sweet Pepper with Savory

28€

Frogs Legs as in Dombes, Butter and Parsley

32€



**PDO Bresse Chicken**(France), Tarragon sauce, Pilaf Rice, and candied Tomatoes

30€


**Breaded Veal Sweetbreads**, with Braised Pea

32€

## To share

**The butcher's selection** cooked in a saucepan  
roasted Potatoes with Thyme from the Epeysoles' Garden

55€

 *Each dish is homemade except some ice cream and sorbet  
We try to provide us exclusively with local producers.  
Allergen information are available on request.*

## **Cheeses**

**8€**

**Cheese's selection** of Christophe Cuinet

**Cottage cheese** served with Bresse cream

## **Desserts**

**12€**

**Dark Chocolate Pie** with Corn shortbread, Hazelnuts and Pecan praline

**Lemon and Ginger Cake** and 4 Flowers Sherbet

**Strawberry** cooked with Rhubarb and Lemon balm and Meringue

**Iced Soufflé** with Coffee and Piemont Hazelnuts Cream

**Ice Cream and Sherbet**

**Menu by Georges BLANC** for La Terrasse des étangs  
Manager : **Sebastien LAURENT**

Please note we do not accept cheques.

**Taxe included – Spring 2022**

# The Best of our Suppliers

## Bresse's Taste

Blanc's Bakery

Vonnas (01)

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Epeyssoles' Garden

Vonnas (01)

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Cyril Deglulaire's Farm Eggs

Saint Cyr sur Menthon (01)

Moulin de l'Etre's Trout

Polliat (01)

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Chapon Bressan's and Miéral's

Chicken

Montrevel-en-Bresse (01)

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Etrez Dairy

Etrez (01)

Laurent Janaudy's Vegetables

Near St Laurent sur Saône (01)

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Ferme des Bioux's Vegetables

Buellas (01)

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Jérôme Curt's meat

Vandeins (01)

## In the Bugey

Massot Butcher's shop

Izernore (01)

## In Dombes

Cuinet's Cheese

Villars-les-Dombes (01)

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Ferme Rimaud's Ice cream

Chapelle du Châtelard (01)

## In Haute Savoie

Eric Jacquier

Les Pêcheurs des Poissons du Lac

à Lugrin (74)