| 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 € |
|   | 00 0 |
| BRESSE CHICKEN COOKED WITH CREAM (LA MÈRE BLANC'S RECIPE)  SERVED WITH POTATOES PANCAKE (WITH MORELS: +8 €) | 22 £ |
| OR  | 3∠ € |
| 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