

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

AS A STARTER

FOIE GRAS MARINATED WITH PORTO	26 €
LOCAL TROUT COOKED WITH WHITE WINE AND HERBS JELLY, MAYONNAISE.....	24 €
HOUSE-MADE PATE BAKED IN A PIE-CRUST WITH SYRAH JUICE.....	25 €
A RAGOUT OF SNAILS WITH PARSLEY AND GARLIC	22 €

MAIN COURSE

THE RUSTIC BLOND LIVER PIE BY ELISA BLANC	22 €
PIKE FISH DUMPLING SERVED WITH A LOBSTER SAUCE AND PILAF RICE	26 €
RED MULLET "BARBET" WITH SAFFRON, ENHANCED WITH A BRAISED PEPPER FONDUE AND ESPELETTE SPICES.....	34 €

EMBLEMATIC MAIN COURSES

FROGS LEGS TRADITIONALLY COOKED IN BUTTER AND PARSLEY (UPON ARRIVAL)	
STARTER.....30 €	OR MAIN COURSE..... 43 €
BRESSE CHICKEN COOKED WITH CREAM (LA MÈRE BLANC'S RECIPE)	
SERVED WITH POTATOES PANCAKE (WITH MORELS: +9 €).....	33 €
OR	
BRESSE CHICKEN ROASTED ON THE SPIT SERVED WITH MASH POTATOES	33 €

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

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



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

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 +9 €)

OR

CHICKEN ROASTED ON THE SPIT SERVED WITH MASH POTATOES



CHEESE OR DESSERT

78 €

MENU BY **GEORGES BLANC** FOR THE ANCIENNE AUBERGE

CHEF: **OLIVIER CHARDIGNY**

DIRECTOR OF THE RESTAURANT: **ADELIN KAPRIELIAN**

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 — SPRING 2025