

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

## **AS A STARTER**

“PLACE DU MARCHÉ” SALAD 18 €  
SALAD MIX, CHICORY, DEVILED EGGS GOAT CHEESE AND BEETROOT

HADDOCK MIMOSA, EGGPLANT MILLEFEUILLE  
WITH CARAMELIZED CURRY 22 €

MARINATED FOIE GRAS WITH PORTO 26 €

LOCAL TROUT COOKED WITH WHITE WINE  
AND HERBS JELLY, MAYONNAISE 24 €

POACHED FARM EGG, AS IN BURGUNDY 20 €

GREEN LENTILS WITH TUMERIC, ALBACORE TUNA MARINATED 24 €

THE RUSTIC BLOND LIVER PIE BY ELISA BLANC 22 €

A RAGOUT OF SNAILS WITH PARSLEY AND GARLIC 22 €

HOUSE-MADE PATE BAKED IN A PIE-CRUST WITH SYRAH JUICE 25 €

## **FROM THE SEA TO THE RIVER**

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 €

LIGHTLY SALTED COD IN A BOUILLABAISSE JUS,  
WITH MELT-IN-THE-MOUTH POTATOES 35 €

FROGS LEGS TRADITIONALLY COOKED IN BUTTER AND PARSLEY

(UPON ARRIVAL)

<u>STARTER</u>	30 €
<u>MAIN COURSE</u>	43 €

***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 (FRANCE), MORELS AND YELLOW WINE 29 €

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 €

RIB STEAK HEART ≈ 250 GR 38 €

### SIDE DISH FOR YOUR MEAT

(EXTRA DISH: 8 €)

MASHED POTATOES  
ELBOW MACARONI AND BOLETUS GRATIN  
GREEN CABBAGE AND CARAMELISED ONION

ENDIVE AND LEEK FONDUE  
PILAF RICE  
PEPPERS FONDUE

### THE EMBLEMATIC PDO BRESSE CHICKEN

BRESSE CHICKEN COOKED WITH CREAM (LA MÈRE BLANC'S RECIPE)  
SERVED WITH POTATOES PANCAKE  
(WITH MORELS: +9 €)

OR

BRESSE CHICKEN ROASTED ON THE SPIT  
SERVED WITH MASH POTATOES

33 €

## IMAGE DE SAISON

"PLACE DU MARCHÉ"

SALAD MIX, CHICORY, DEVILED EGGS GOAT CHEESE AND BEETROOT

OR

HADDOCK MIMOSA, EGGPLANT MILLEFEUILLE  
WITH CARAMELIZED CURRY

OR

POACHED FARM EGG, AS IN BURGUNDY



RED MULLET "BARBET" WITH SAFFRON, ENHANCED WITH A BRAISED PEPPER  
FONDUE AND ESPELETTE SPICES

OR

LIGHTLY SALTED COD IN A BOUILLABAISSE JUS,  
WITH MELT-IN-THE-MOUTH POTATOES

OR

THE FAMOUS STUFFED CABBAGE (FRANCE)  
MORELS AND YELLOW WINE



DESSERTS' CHOICE

## LA CUISINE DE NOS MÈRES

INVITATION GOURMANDE

A TASTY APPETIZER



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



DESSERTS' CHOICE

78 €

# MENU OF THE DAY

*EXCEPT SATURDAY, SUNDAY, AND NON-WORKING DAYS*

## MIDI EXPRESS 32 €

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 32 €

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**  
**DIRECTOR OF THE RESTAURANT: ADELINE KAPRIELIAN**

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 — SPRING 2025