

# Spring 2024

Trout from the Moulin de l'Etire with spicy Bresse saffron 80 €

Tender **Roscoff Onion** with Burgundy Cazette  
on a velvet of fresh coriander 80 €

The "Sea and Freshwater" **Spider crab**, a thin jelly with crustacean juices  
and the Oscietra Caviar slightly smoked 110 €

Autumnal fragrance for **Pigeon from Pierre-Eudes**  
served with crispy Pastilla of legs with a deep flavour 95 €



The **Red mullet** of our coasts  
in a marine Essence with anised Fennel and Tomatoes juice from our Garden 95 €

A florentine of **Whiting** and Asparagus 1/2 Salt  
with singular accents from the Bois Blanc Garden 95 €

Flame **Lobster** and Savagnin  
Miso from Burgundy and coral Harissa 130 €

## *Two famous dishes in their original version*

The famous "**Crêpe Vonnassienne**"  
and Aindinoise Trout with Royal Oscietra Caviar 120 €

The Emblematic **Poularde de Bresse** "Elisa Blanc"  
with "Crêpes Vonnassiennes" 110 €



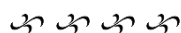
Triptych of **Suckling Lamb** with Dried Fruits, Peas with Lard of Sheep and Sorrel 120 €

**The Suprême of Poularde de Bresse** matured and cooked in a surprising milky Marinade 110 €

**Sweetbread**, Veal trotter and ruffle in a Roman leaf,  
the juice nourished by a fragrant Pulp 115 €

Didier Massot's selection of French **Veal chop**,  
a Pear topped with an Onion fondue infused with Fragrant Herbs **for 2 people** 210 €

Our whole cooked **Bresse Poultry** in salt crust  
(ordered the day before for 2 or 4 people) 360 €



Fresh and matured **Cheeses** from our Regions 35 €

The **Desserts of Vonnas** - A range of sweet treats  
Your choice from the Desserts menu of the moment  
Mignardises and Chocolates 45 €

## **Bresse poultry**

is the eldest poultry with a Protected Designation of Origin (PDO). It is raised on grassy pastures according to traditional local practices. Its fine meat and flavor are due to the breed, the land and a natural diet based on cereals and dairy products.

Georges BLANC, Proprietary, Head Chef, Meilleur Ouvrier de France H.C  
Frederic BLANC, Olivier CHARDIGNY and Florent MARECHAU Chief executive officers  
Gabriel LE QUANG, Pastrychef, Meilleur Ouvrier de France - Pastry  
Alain PICHON, Restaurant Director and Camille BLANC, Head Sommelier  
and all their teams welcome you to our table

Prices include tax and service

## The Taste of our Soils

where we love to cook exceptional products with our signature sauces

The choice of menu imposes itself on the whole table

### Images de Vonnas

3 small appetizers notes of the moment



**Trout** from the Moulin de l'Etre  
with spicy Bresse saffron



The **Red mullet** of our coasts  
in a marine Essence with anised Fennel  
and Tomatoes juice from our Garden



Flame **Lobster** and Savagnin  
Miso from Burgundy  
and coral Harissa



The Suprême of **Poularde de Bresse**  
matured and cooked  
in a surprising milky Marinade



**Soufflé** with Lime  
and Maracuja, "Rouge Gorge" Sherbet

or

The exquisite delicacy around  
**Coffee-Honey Muscovado**



A Range of small sweets  
fruity and chocolates

**320 €**

+210 € for Wine Pairing  
or +320 € for Wine Pairing Premium

### Saveurs du Moment

3 small appetizers notes of the moment



The "Sea and Freshwater" **Spider crab**  
a thin jelly with crustacean juices  
and the Oscietra Caviar slightly smoked



Autumnal fragrance for  
the **Pigeon from Pierre-Eudes** served  
with a crispy

Pastilla of Legs with a deep flavour



Tender **Roscoff Onion** with Burgundy Cazette  
on a velvet of fresh Coriander



A florentine of **Whiting** and Asparagus 1/2 Salt  
with singular accents  
from the Bois Blanc Garden



Triptych of **Suckling Lamb** with Dried Fruits,  
Peas with Lard of Sheep and Sorrel



Surprising **Mango**  
masked by Sea Buckthorn Nectar  
and a veil of Green Pepper

or

**"L'Idéal Vonnassien"**  
a fine Gaudes shortbread from my childhood  
masked with an intense milky Chocolate  
with a Tahitian Vanilla infusion



A Range of small sweets  
fruity and chocolates

**380 €**

+250 € for Wine Pairing  
or +380 € for Wine Pairing Premium

Menu

**"Nature on your plate "**

Colors and flavors from our market gardeners  
(presented separately on request)

"Spoilt children" menu  
(up to 10 years)

**80 €**