

# À La Carte & Set Menu

Spring 2025

The "Sea and Freshwater" **Spider crab**, a thin jelly with crustacean juices and Bresse Saffron **120 €**

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

The **Red mullet** of our Coasts in a marine Essence with aniseed Fennel **110 €**

A fine pairing of 'Fario' **Trout**, from Moulin de l'Etre Asparagus, and the Ossetra Caviar slightly smoked **110 €**

Flame **Lobster** from our tank Savagnin and Sorrel from the Epeyssoles Garden **130 €**

## TWO FAMOUS DISHES in their original version

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

The Emblematic **Poularde de Bresse** "Elisa Blanc" with "Crêpes Vonnassiennes" **120 €**

The Suprême of **Poularde de Bresse** matured and cooked in a surprising milky Marinade **120 €**

Gourmet Triptych of **suckling Lamb** enhanced with a seasoned Vegetal Note **120 €**

Didier Massot's selection of French **Veal chop**, a Pear topped with an Onion fondue and Vegetable stuffed Pasta with Fragrant Herbs **for 2 people 230 €**

Tender whole **Bresse Poultry** confit in a Salt Crust with Aromatics and fragrant Herbs (*ordered the day before for 2 or 4 people*) **420 €**

## THE LAST NOTES

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**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 €**

Georges BLANC, owner, Head Chef and "Meilleur Ouvrier de France"  
Frédéric BLANC and Florent MARECHAU Executive chefs  
Alain PICHON, Maitre D' and Camille BLANC, Head Sommelier  
And all their teams wish you a pleasant moment among us.

Prices include taxes and services

We love cooking exceptional Products  
with the authentic Taste of our Terroirs and our signature Sauces

## Saveurs au Village

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3 small appetizers

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The "Sea and Freshwater" **Spider crab**, a thin jelly with crustacean juices and Bresse Saffron

**OR**

★ Spring fragrance for **Pigeon from Pierre-Eudes** served with crispy Pastilla of legs with a deep Flavor

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★ A fine pairing of 'Fario' **Trout**, from Moulin de l'Etre Asparagus, and the Ossetra Caviar slightly smoked

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★ The **Red mullet** of our Coasts in a marine Essence with aniseed Fennel

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Flame **Lobster** from our tank Savagnin and Sorrel from the Epeyssoles Garden

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Gourmet Triptych of **suckling Lamb** enhanced with a seasoned Vegetal Note

**OR**

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

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A **First Sweet Note**

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★ Our **Desserts Selection of the Moment**

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A **Range of small Sweets**

fruity and chocolates



In **5** sequences *(among the dishes with ★)*  
**320 €**

+230 € for the Food and Wine Pairing  
or +340 € for the Premium Food and Wine Pairing

In **6** sequences *(among the menu and its choices)*  
**380 €**

+270 € for the Food and Wine Pairing  
or +400 € for the Premium Food and Wine Pairing

*The Choice of Menu imposes itself on the whole Table*

*Regarding allergens in the dishes, our maître d'hôtel is at your disposal.*

*All our meats are born, raised, and slaughtered in France.*