

As a Starter

“Place du Marché” Salad for Summer 16 €
Salad mix, Beef Tomatoes, Deviled Eggs, Avocado,
Radis Pickles and local Goat Cheese

Local Trout, Smoked Salmon and Spices 17€

Artichoke dressed with a whole-grain mustard vinaigrette 16 €

Marinated Red Mullet with Olive Oil and seasoned Vegetables 18 €

Poached Farm Egg, as in Burgundy 15 €

Marinated Sweet Pepper and Tuna Salad 18 €

House-made pate baked in a pie-crust with Syrah juice 21 €

Foie Gras marinated with Porto, candied Grapefruit 21 €

A ragout of Snails with Parsley and Garlic 17 €

The rustic Blond Liver Pie by Elisa Blanc 18 €

From the Sea to the River

Pike fish dumpling served with a lobster sauce and Pilaf Rice 24 €

Shrimps with an Aubergine and Tomato Cannelloni
and a Pesto and Garlic Mayonnaise 28 €

Cod Fish with Crustaceans and Green Curry Velouté
Fennel Polenta and Candied Onions 25 €

Frogs Legs traditionally cooked in butter and Parsley

Starter	22 €
Main Course	34 €

Children's Menu

(10 years old and under)

16 €

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...

Chicken and Veal Sausage with stuffed Tomato 25 €

Roasted rack of Lamb with Savory,
slow cooked Season's Vegetables 27 €

Veal Chop (France) served with Pasta, small Potatoes 34 €

Rib Eye Steak of Black Angus (Kansas, USA) \simeq 220 gr 38 €

The famous Rib Steak heart "Fleur de Bœuf" (France)
matured for about 35 days \simeq 300 gr 45 €

Different pieces of Charolaise-Terroir Beef Aloyau
"LABEL ROUGE" (France) matured between 30 and 60 days:

Porterhouse Steak \simeq 250 gr 38 €

Prime Rib of Beef (for 2-3 persons) 1.2 kg at least 90 €

Rib Steak heart \simeq 250 gr 34 €

Side Dish for your meat

(extra dish: 5 €)

Mash potatoes

Small Potatoes

Vegetables

Peas

Pilaf Rice

Aubergine Lasagna with Curry

The Emblematic PDO Bresse Chicken

Bresse Chicken cooked with cream (la Mère Blanc recipe)

Served with Pilaf rice 30 €

(with Morels: 8 €)

Bresse Chicken roasted on the spit

Served with Potato mash 30 €

Image de Saison*

“Place du Marché” Salad for Summer
Salad mix, Beef Tomatoes, Deviled Eggs, Avocado,
Radis pickles and local Goat Cheese

or

Local Trout, Smoked Salmon and Spices

or

Poached Farm Egg, as in Burgundy



Cod Fish with Crustaceans and Green Curry Velouté
Fennel Polenta and Candied Onions

or

Shrimps with an Aubergine and Tomato Cannelloni
with a Pesto and Garlic Mayonnaise

or

Chicken and Veal Sausage with stuffed Tomato



Cheese **OR** Desserts
39 €

Cheese **AND** Desserts
45 €

Invitation Gourmande

Marinated Red Mullet with Olive Oil and seasoned Vegetables

or

Foie Gras marinated with Porto,
candied Grapefruit

or

House-made pate baked in a pie-crust with Syrah juice



Traditionally cooked frogs' legs in butter and parsley (+7€)

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 Pilaf rice
(with Morels +8€)

or

Chicken roasted on the spit served with mash potatoes



Cheese or Dessert

66 €

* Served every day except Sunday and non-working days.

According the Market

Except Saturday, Sunday and non-working days

Midi Express 26 €

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 26 €

Finger Food of the day
+
Starter of the day
+
Dish of the day (19 € if taken alone)
+
Cheese or Dessert of the day

We welcome you every day until 2.00 pm for lunch and until 9.30 pm for dinner.

Our menu changes with the seasons.

**Menu by Georges Blanc for the Ancienne Auberge
Chefs : Olivier CHARDIGNY and Arthur MENAHEM
Managers: Adeline KAPRIELIAN and Ariane MARQUIS**

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.

Taxe included – Ancienne Auberge – Summer 2021