

For a tasty note with your Appetiser...

A Kir with our white Wine Mâcon Azé and a blackcurrant liquor

10 €

A Bellini from Azenay with Crémant Wine and Peach

14 €

Menu set “Au fil des Saisons”

1 Starter + 1 Dish +1 Dessert

48 €

A la Carte

“Epeyssoles” Salad

Salad Mix, Bresse Chicken Arancini with Honey and Walnuts, Beetroot Vinaigrette

19 €

Local **Trout** Tartare and Deviled Egg

23 €

Half-cooked **Red mullet** with Saffron Potatoes

24 €



Scallops and Bolletus for a Risotto

28 €

Grilled **Shrimps** and Leek in a Lemon Sauce

28 €

Châteaubriand **Beef** (France), Choron Sauce
and grated Potatoes Pancakes infused with Coriander

32 €

English menu

Menu « Une Envie gourmande »

with outstanding products
1 Starter + 1 Dish +1 Dessert
60 €

A la Carte

Lobster stuffed Ravioli in a tasty Bisque

29 €

Duck Foie Gras in a sweet Spices crust and Grapefruit

29 €

Jean-Luc Martin's **Snail** for a “Croq-Jardin”

26 €



Whiting in a Marinière of Aromatics, Herbs and Chardonnay

32 €

PDO **Bresse Chicken** (France), with Savagnin
Camargue Rice perfumed with Wild Thyme

32 €

Milk-Fed Lamb (France),
Fondue of Sun-Kissed Vegetables, Lightly Smoked Plant-Based Pesto

34 €

Children Menu (Until 10 years old)

The “Petit Châtelain” Burger + a Dessert
22 €

Cheeses

9 €

Cheese's selection of Fabien Picard

Cottage cheese served with Etrez Cream

Desserts

14 €

Plum and Date **Tiramisu** with Vieux Maury Wine

Black Chocolate “Grand Cru” Crème Brûlée

Hot Grand Marnier **Soufflé**

Arlette Millefeuille with Caramiel and Airy Apple

Iced and Meringue **Parfait** for a Citrus Medley

Ice Cream and **Sherbet**

Menu by Georges BLANC for La Terrasse des étangs

 *Each dish is homemade except for some ice cream and sorbet. We try to provide us exclusively with local producers.
Allergen information are available on request.*

*Please note we don't accept cheques
Taxe included – Spring 2025*

The Best of our Suppliers

Bresse's Taste

Blanc's Bakery
Vonnas (01)

Epeyssoles' Garden
Vonnas (01)

Cyril Deglulaire's Farm Eggs
Saint Cyr sur Menthon (01)

Moulin de l'Etre's Trout
Polliat (01)

Chapon Bressan's and Miéral's
Chicken

Montrevel-en-Bresse (01)

Etrez Dairy
Etrez (01)

Laurent Janaudy's Vegetables
Near St Laurent sur Saône (01)

Ferme des Bioux's Vegetables
Buellas (01)

Fabien Picard's Cheese
Bourg en Bresse (01)

In the Bugey

Massot Butcher's shop
Izernore (01)

In Dombes

Ferme Rimaud's Ice cream
Chapelle du Châtelard (01)

In Beaujolais

Jean-Luc Martin Snails
à Quincieux (69)