

# MENU

# Room Service

## **Tuesday to Sunday**

**12 p.m to 3 p.m and 6 p.m to 8 :30 p.m**

Depending on the time of day, we offer classic tray-based catering.

For information or to place an order, please dial 2000.

Please allow around 30 minutes for the dessert to be served.

To order, please dial 2000.

Smoked Salmon with Beech Wood, Butter Medley and Crusty Bread.....	28 €	
Selection of Cold Cuts Salaisons from Meillonnas.....	28 €	
(V) Multicolored Tomatoes and Buffalo Mozzarella with Genovese Basil.....	20 €	
The "Ancienne Auberge" pâté en croûte, mirror juice with Syrah....	34 €	
Caesar Plain Salad	Nature .....	16 €
	with Chicken Breasts .....	24 €
	with Lobster Salpictons .....	30 €
Tender Label Rouge Charolais Beef Sirloin with Mashed Potatoes with Mascarpone.....	46 €	
Roasted Sea Bass with Aniseed Essences and a Tangy Vierge Sauce .....	42 €	
Bresse chicken with "Mère Blanc" cream, Rice Pilaf .....	39 €	
	with morels .....	47 €
Pasta alla Georges Blanc (Gluten Free Available)		
	Arrabbiata .....	20 €
	Guanciale .....	24 €
	Slow-Cooked Veal Stroganoff .....	24 €
(V) With Royal Herb .....	24 €	
Caviar (30 gr).....	95 €	
Selection of cheeses by Fabien Picard.....	19 €	
A Cottage cheese with Bresse PDO cream .....	15 €	
The Classic Dark Chocolate Cake.....	19 €	
L'Eclair "Paris-Bresse" with salted butter Caramel and Honey .....	19 €	
Fruits of the Moment, Iced Juice, Fresh Coriander .....	19 €	
"Grand-Mère Blanc" Orange Cake.....	19 €	
The box of 8 assorted macarons .....	20 €	
The platter of Mignardises .....	20 €	

 Vegetarian dish, no meat, no fish.

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All day long, you can order

Smoked salmon with beech wood .....	28 €
The "Ancienne Auberge" pâté en croûte, mirror juice with Syrah....	34 €
Selection of cheeses by Fabien Picard.....	19 €
The Classic Dark Chocolate Cake.....	19 €
L'Eclair "Paris-Bresse" with salted butter Caramel and Honey .....	19 €
"Grand-Mère Blanc" Orange Cake.....	19 €
The Box of 8 Assorted Macarons.....	20 €

Dear Sir/Madam,

We wish you a pleasant meal.  
When this is over, we invite you to contact the reception at **2000**  
so that we can get rid of it.

Kind regards,  
The Georges Blanc team

The wine list of the Gastronomic Restaurant is available  
on Wednesday and Thursday evenings  
as well as lunch and dinner on Friday, Saturday and Sunday.  
[A map showing allergens contained in dishes and wines](#)  
is available on request.

In low season, we do not provide room service on Mondays.

Unless otherwise indicated, our meats are born,  
raised and slaughtered in France.

Availability of dish depends on weekly delivery. Some dish can miss

Prices net of taxes and service included

CARTE

# MENU

Room Service

## Drinks selection to go along your meal

### *Home Apetizer*

Fruity composition around Apple and Spice Pumpkin,  
complemented with Blanc de Blancs

**25 €**

Still Water: Evian, Velleminfroy (1L) .....	10 €
Sparkling water: Badoit, Badoit rouge, Châteldon (75 cl) .....	10 €
Sodas, fruits juice.....	10 €
Our Selection of Coffees and Decaffeinated Coffees	
From the Dagobert Roasting House in Châtillon-sur-Chalaronne.....	10 €
Our Herbal Infusions from "C comme Cueillette" in Viriat .....	12 €
Our Grand Cru Teas from "Confidentiali'thé" in Bellet .....	12 €

### **CHAMPAGNE & CRÉMANT**

12 cl                  75 cl

Champagne Pol Roger « Brut Reserve » .....	30 € .....140 €
Champagne Deutz Rosé « Sakura » .....	40 € .....180 €
Champagne Krug « Grande Cuvée » .....	50 € .....400 €

### **WHITE WINES**

Montagny 1 <sup>er</sup> Cru « Découverte » D. Stéphane Aladame .....2020 .....	25 € .....100 €
Macon-Villages « Fleur d'Azenay » D. d'Azenay .....2022 .....	15 € .....62 €
Ladoix « Les Bois Grechons » Domaine Mallard .....	30 € .....140 €
Saint Aubin 1 <sup>er</sup> Cru « Le Charmois » D. Pascal Matrot .....	2017.....130 €
Côtes-du-Rhône, Domaine Jean-Paul Jamet.....	2018.....90 €
Sancerre, Domaine Vacheron .....	2019.....120 €

### **ROSÉ WINE**

Côtes-de-Provence « By Ott » Domaine de Ott .....	2024 .....20 € .....65 €
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### **RED WINE**

Bourgogne Côte d'Or, Domaine Morey-Coffinet .....	2021.....25 € .....100 €
Chorey-Lès-Beaune « Les Poiriers » D. Decelle-Villa .....	2018.....30 € .....100 €
Régnié « Sous la Croix » D. Les Capréoles .....	2021.....20 € .....90 €
Nuits-Saint-Georges « Les Lavières » D. Daniel Rion.....	2016.....35 € .....170 €
Saint Joseph « Cuvée du Papy » D. Stéphane Montez.....	2017.....160 €
Lirac « Les Sables d'Arènes » D. Giraud.....	2018.....120 €

DRINKS

Alcohol abuse is dangerous for health. To consume with moderation.  
Price taxes and service included.