

## THE NIÇOISE SALAD

Sucrine, Beef Tomatoe, Pepper, Boiled Egg, Green Beans,  
Tuna, Black Olives, Anchovy and Potatoe

17 €

## GRILLED EGGPLANT WITH CURRY

Topped with a Honey Goat Cheese, Multicolour Cherry Tomatoes

18 €

## POACHED LOCAL FARM EGGS FROM “LA BÂTIE”

Served in a Burgundy Wine Sauce

18 €

## MARBLED TERRINE OF CHICKEN AND FOIE GRAS

Mixed Baby Leaves Salad, Beaujeu Nut Oil

22 €

## STRIPED RED MULLET BARBET'S ESCABÈCHE

Sweet Pepper Fondue, and Fresh Coriander

22 €

## SEMI-COOKED BÖMLO SALMON

Lemon Viennese, Summer Salad

22 €



## HAKE IN A SOFT COOKING

Tender Vegetables with Sesame, and Virgin Sauce

28 €

## BRAISED TURBOT

Candied Chopped Fennel with Gray Shallots, and Ginger

31 €

## TRADITIONAL FROG LEGS *based on availability*

Cooked in Parsley and Garlic Butter

36 €

## THE CLASSIC “SOLE MEUNIÈRE” *based on availability*

48 €



## ROASTED PIGEON (France)

New Potatoes with Bacon

30 €

## SAUTÉED SWEETBREAD (Italy)

Spinach Royal with Nutmeg, and juicy Sweet Garlic pulp

36 €

## CHAROLAIS BEEF BURGER (France)

Artisanal Bun, Comté cheese, Homemade French Fries

21 €

## AUBRAC BEEF RIB STEAK (France)

Mushrooms medley, and Redwine Butter

40 €


## MOTHER BLANC'S SIGNATURE DISH - FREE FARM “BRESSE” CHICKEN (France)


Organic Basmati Rice

31 €

Morel Mushrooms Extra

8 €

 All of our menu items are homemade except for the ice creams and sorbets supplied by quality artisans.  
Each dish is prepared on site from raw products.

 Vegetarian dish, free from meat and fish.

Taxes and Service Charges Included - Rouge & Blanc - June 2023

## « CLIN D'ŒIL » ROUGE ET BLANC

### SET MENU

#### GRILLED EGGPLANT WITH CURRY

Topped with a Honey Goat Cheese, Multicolour Cherry Tomatoes

or

#### POACHED LOCAL FARM EGGS FROM "LA BÂTIE"

Served in a Burgundy Wine Sauce



#### HAKE IN A SOFT COOKING

Tender Vegetables with Sesame, and Virgin Sauce

or

#### ROASTED HALF PIGEON

New Potatoes with Bacon



Cheese or Choice of Desserts

35 €

## ESCAPADE GOURMANDE DANS LES VIGNES

### SET MENU

#### STRIPED RED MULLET BARBET'S ESCABÈCHE

Sweet Pepper Fondue, and Fresh Coriander

or

#### MARbled TERRINE OF CHICKEN AND FOIE GRAS

Mixed Baby Leaves Salad, Beaujeu Nut Oil

or

#### SEMI-COOKED BÖMLO SALMON

Lemon Viennese, Summer Salad



#### BRAISED TURBOT

Candied Chopped Fennel with Gray Shallots, and Ginger

or

#### SAUTÉED SWEETBREAD

Spinach Royal with Nutmeg, and juicy Sweet Garlic pulp

or

#### MOTHER BLANC'S SIGNATURE DISH- FREE FARM "BRESSE" CHICKEN

Organic Basmati Rice (Morel Mushrooms Extra 8€)

or

#### TRADITIONAL FROG LEGS

Cooked in Parsley and Garlic Butter



Cheese



Choice of Desserts

54 €

Starter, Main,  
Cheese or Dessert

60 €

Starter, Main,  
Cheese and Dessert

## THE MARKET SPECIAL Except on Saturdays, Sundays, and Public Holidays

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| Dish of the Day                                | 17 €                      |
| Starter – Main Course or Main Course – Dessert | 21 €                      |
| Starter – Main Course – Dessert                | Lunch 26 €<br>Dinner 28 € |

## CHEESES

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| COTTAGE CHEESE “À LA CRÈME”<br>Plain or with a Serving of Red Fruit Coulis | 8 € |
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| SELECTION OF REFINED CHEESES<br>Beaujolais Goat Cheese, Sheep and Goat Tomme Cheese, Bleu de Bresse, Timanoix, fruity Comté | 10 € |
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| THE CERVELLE DES CANUTS LYONNAISE<br>Local soft Cow Cheese with Cream, Shallots, Herbs, and a small drop of White Wine | 8 € |
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## DESSERTS

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| STRAWBERRIES WITH LOCAL HONEY, SORBET FROM FRUIT, AND WHIPPED CREAM | 12 € |
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| OUR BAKED ALASKA FLAMBÉED WITH GRAND-MARNIER | 12 € |
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| THE COLONEL “GB” BLACKCURRANT SORBET, AND JACOULOT FINE DE BOURGOGNE | 12 € |
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| BERGERON APRICOT, ROASTED ON A GAUDES SHORTBREAD, AND DIPLOMAT CREAM | 12 € |
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| THE CHOCOLATE DOME WITH SALTED BUTTER CARAMEL | 12 € |
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| RASPBERRY PAVLOVA, MADAGASCAR VANILLA ICE CREAM | 12 € |
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| SORBETS AND ICE-CREAMS OF THE DAY | 10 € |
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| SELECTION OF MINIATURE DESSERTS SERVED WITH TEA OR COFFEE | 15 € |
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## SOME SUGGESTIONS FROM OUR WINE LIST 75cl

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| AOC CRÉMANT DE BOURGOGNE Brut d'Azenay | 45 € |
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| AOC CHAMPAGNE BRUT DUVAL LEROY « Sélection Georges Blanc » | 80 € |
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| AOC MÂCON VILLAGES Domaine d'Azenay | 2021 35 € |
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| AOC BEAUJOLAIS LANCIÉ Domaine des Nuges | 2021 35 € |
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| AOC JULIÉNAS Château des Capitans Georges Dubœuf | 2020 34 € |
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| AOC MORGON « Côte du Py » Laurent Gauthier (½ bouteille) | 2021 24 € |
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OUR MISSION AND OUR PLEASURE: TO COOK ONLY THE BEST QUALITY PRODUCTS,  
GUARANTEE FOOD SAFETY AND HYGIENE USING OUR MODERN KITCHEN EQUIPMENT,  
AND ENSURE THE CONTINUED UPSKILLING OF OUR TEAM

The Bresse Chicken is the only one to have been awarded an AOP.  
It is reared on green pastures in keeping with local traditional methods.  
Its tenderness and flavor are due to the breed, the terroir, and their natural feed consisting of cereals and dairy products.  
We would like to inform you that we do not accept payments by cheque.

Menu designed and offered by GEORGES BLANC  
DIRECTOR: MANON DEBOURG HEAD CHEF: LUDOVIC HOCDE  
FOOD & BEVERAGE MANAGER: CHRISTOPHE SCHAAF

We Welcome You Every Day from 12.00 pm to 2.00 pm for lunch and from 7.00 pm to 9.00 pm for dinner.  
An allergen menu is available on request.