

Menu of the « Bib Gourmand »

Guide Michelin 2011

(Except Saturday evening, Sunday and holidays)

Terrine of grilled vegetables, sticks of zucchini in tempura, Pesto of fresh basil

Or

Meurettes of poached eggs and snails of Bourgogne

★ ★ ★ ★ ★

Net of féraof the Lake Geneva, short juice of crawfishes and tarragon

On its bed of mushrooms

Or

pork filet mignon Grilled on plancha, tart of macaroni in fine stuffing

Of poultry, creamy of chanterelles

★ ★ ★ ★ ★

Pancake of buckwheat, apple, just warm light toffyand whipped cream

or

Mentholated fried fruits of the season, vanilla ice cream

Menu 29 €

Menu of bygone days

Awakening of papillae

★ ★ ★ ★ ★

Saucepan of snails of Bourgogne with chopped parsley and garlic

Or

*Red tuna in croute of blown quinoa, candy of poppy and slightly spiced
tomato mayonnaise*

Or

Chartreuse of green asparaguses and crabs in the chlorophyll of parsley

★ ★ ★ ★ ★

Half kidney of grilled veal, creamy of tarragon on potatoes

Or

Gilt-head on its risotto of green quinoa and mushrooms of the season

Or

Frogs' legs with chopped parsley way Chatillon

★ ★ ★ ★ ★

Trolley of cheeses

Or

*Warm Saint-Marcellin in thyme of Cevins, small green salad in the
walnut oil*

Or

Cottage cheese with cream or red fruits juice

★ ★ ★ ★ ★

Delicacies of the chef Mickaël Mibord,

Are to be chosen at the beginning of meal in the desserts menu

★ ★ ★ ★ ★

Menu without cheese 35 € or 40€ with cheese

Déclinaison gourmande de la Fleur De Sel

Awakening of papillae

☆☆☆☆☆

Duck foie gras in flavor of strawberries and its toasted gingerbread

Or

Lobster on its fondue of peppers in oil

Or

Snails of Bourgogne and browned frogs' legs, green asparagus tips, Harlequins of vegetables in broth of fresh garlic

☆☆☆☆☆

Sweetness of sole on mushrooms, light sauce, mini spring vegetables

Or

Thick piece of bar, smoked, grilled and cooked vapor, cake of scampi and emulsion

Or

Thick piece of beef Bourguignonne way, strong juice, small strips of potatoes

Or

Crickets of sweetbread, juice with small pieces of shrimp

☆☆☆☆☆

Trolley of cheeses,

Or, Warm Saint-Marcellin in thyme, small green salad in the walnut oil

Or, Cottage cheese with cream or red fruits juice

★ ★ ★ ★ ★

Delicacies of the chef Mickaël Mibord,

Are to be chosen at the beginning of meal in the desserts menu

★ ★ ★ ★ ★

Menu without cheese 52 € or 57 € with cheese