

Menu Clin d'Œil du chef

à 24 Euros

*only available at lunchtime, on
Mondays, Tuesdays, Wednesdays, Fridays, and Saturdays*

(except for public holidays)

Appetizer

Green salad with Crispy chicken, parmesan,
Quail egg and anchovy vinaigrette

Pollack fillet with spelt, vegetables,
Horseradish and tarragon emulsion

Faisselle de Fromage blanc et sa crème épaisse de Bresse

Or

French custard pie with seasonal fruits,

And soy milk sorbet

Net prices – Service included

Burgundy Specialties

33 Euros (Starter, main course, cheese or dessert)

37 Euros (Starter, main course, cheese and dessert)

Appetizer

Croquilles of Burgundy Snails garlic butter

Or

Poached egg at 65° with meurette sauce, garlic finger

Zander and trout, pike mousse,

Small vegetables, Chardonnay emulsion

Or

12 Hours cooked braised beef in red wine

with its Amandine potatoes

Platter of three fine local cheese

Or/And

Crème brulée caramélisée with Anis de Flavigny

Or

Blackcurrant Tiramisu with

Mulot & Petitjean gingerbread

Net prices – Service included

Summer Menu 44 Euros

Starter, main course, cheese and dessert

Summer Menu 52 Euros

Starter, fish and meat, cheese and dessert

Appetizer

Challans duck tataki, small vegetables
hazelnut oil vinaigrette

Or

Escabèche Mackerel and rilette,
Summer tomatoes with parmesan and thyme crumble

Cod fish with Arborio rice risotto,
Seasonal vegetables and Colombino olive oil

Or/And

Rack of pork “Duroc de Batallé”, potatoes grenaille,
With roasted carrots and scallion, jus

Fresh goat cheese with mini Pita bread,
Mix of celery, granny smith, black olives and honey coulis

Dessert of your choice

Net prices – Service included

Tasting menu the harmony between a dish and a wine

Starter, main course, cheese and dessert

55 Euros or 70Euros with 3 glasses of wine

Starter, fish and meat, cheese and dessert

68 Euros or 86 Euros with 4 glasses of wine

Appetizer

Natural duck Foie Gras, papaya chutney,
roasted red pepper and peanut, toasted brioche

Glass of Haute Côtes de Beaune Les Gueulottes, Capitain Gagnerot

Ou

Crispy langoustines, vegetable spring roll, miso vinaigrette

Glass of Macon Cruzille Clos des Avouries, château de Messey

Turbot Fillet, Fennel

Roasted Tomatoes and spelt, fish juice

Glass of Maranges Le Bas des Loyères, Bouthenet-Clerc

Or / And

Rack and lamb magret with black garlic, gnocchi,
Artichoke buttons, girolles, thyme jus

Glass of Chorey les Beaune les Beaumonts, Domaine Belin

Cheese platter Or cottage cheese Or

Fresh goat cheese with mini Pita bread,

Mix of celery, granny smith, taggiasca olives...

Dessert of your choice

*We suggest either a glass of red wine with the cheese course or a flute
of Crémant de Bourgogne with the dessert*

Net prices – Service included

Starters

Natural Foie Gras, papaye chutney, roasted red pepper
and peanut, toasted brioche **24 Euros**

Croquilles d'Escargots de Bourgogne Natures (6) et Fumés (6)
au beurre d'ail persillé **18 Euros**

Crispy langoustines,
vegetables spring roll, miso vinaigrette **25 Euros**

Poached egg at 65° with meurette sauce, garlic finger **16 Euros**

Challans duck tataki, small vegetables,
hazelnut oil vinaigrette **18 Euros**

Fishes

Cod fish, with Arborio rice risotto,
seasonal vegetables and Colombino olive oil **27 Euros**

Zander and trout, pike mousse,
small vegetables, Chardonnay emulsion **22 Euros**

Turbot fillet, fennel, roasted tomatoes
And spelt, fish juice **30 Euros**

Net prices – Service included

Meats

Faux filet de Boeuf, Dauphine potatoes, Red onions, Red wine sauce (Origine Irlande)	31 Euros
Rack of pork “Duroc de Batallé”, potatoes grenaille With roasted carrots and scallion, jus (Origine France)	26 Euros
Rack and lamb magret with black garlic, gnocchi, Artichoke buttons, girolles, thyme jus (Origine Irlande)	32 Euros
Sweetbread of veal in butter, grenailles potatoes And onions, morilles, potato butter sauce (Origine France)	35 Euros

Cheeses

Plateau de fromages Affinés, Alain Hess Maître fromager in Beaune	12.00 Euros
Fresh goat cheese with mini Pita bread, mix of celery, Granny smith, black olives and honey coulis from Mr Brinet at Ladoix-Serrigny	11.00 Euros
Faisselle de Fromage blanc et sa crème épaisse de Bresse	5,50 Euros

Net prices – Service included

Delicacies

Orizaba chocolate and hazelnut praline entremet served with
Irish Coffee Ice Cream
(Chocolat Valrhona) 13 Euros

Raspberry rocher with cranberries and hibiscus mousse,
Pistachio cream and rhubarb sorbet 12 Euros

Honey madeleine served with summer berries,
Creamy ginger and Mara des bois sorbet 12 Euros

Assortiment of ice cream and sorbet (3 flavours)
Maitre Glacier PEDONE 8,50 Euros

Crème brûlée à la vanille de Madagascar  10,00 Euros

Pour Accompagner votre dessert nous vous proposons au verre :

L'Or Muscat de Rivesaltes du Mas Delmas élevé en fût de chêne 8,50 Euros

Muscat de Rivesaltes du Mas Delmas 8,50 Euros

Maury Mas Amiel Rouge 7,00 Euros

Porto Rouge ou Blanc 9,50 Euros

Rhum Reserva 1863 Albert Michler 9.00 Euros

Mini Chefs menu 13,00 Euros

(child up to 10 years old)

Fish or meat, Grenaille potatoes or vegetables
dessert, syrup with water

Net prices – Service included

Le Cheval Noir

17bld St Jacques

21 200 Beaune