## STARTERS

Eggs meurette style, mushrooms, pork belly, baby onions, crispy garlic bread - 18€

Home-made jambon persillé, pickled onions, mustard condiment - 17€

Crisenon trout tataki, watercress bisque, preserved lemon, trout roe - 20€

Butternut squash velouté, tangy chestnuts, crunchy hazelnuts, bacon cream - 15€

Confit leeks from Le Breuil Farm, sudachi vinaigrette, mimosa condiment - 16€

## MAIN COURSES

Beef bourguignon, mashed potatoes with fresh butter, carrots - 26€

Grilled cod, confit parsnip, Aligoté beurre blanc - 29€

Chicken à la Gaston Gérard, paprika-braised celeriac, crispy Comté - 29€

Grilled veal chop to share, parsley-roasted baby potatoes, veal jus - 95€

Brown mushrooms, parsley emulsion, gourmet toast - 26€

## DESSERTS

Indonesian vanilla millefeuille, salted caramel ice cream - 15€

Pear, mulled wine, tonka bean cream - 15€

Chocolate fondant, praline, fleur de cazette ice cream, citrus marmalade - 16€

Spiced French toast brioche, vanilla ice cream, crunchy hazelnuts - 15€

Selection of local cheeses, blackcurrant jam, dried fruits - 12€

Faisselle from Fromagerie Delin, cream, blackcurrant jam, dried fruits - 9€

L'AUBERGE des Cîteaux

Prix nets - taxes et services inclus. Toutes nos viandes sont d'origine française. Nos préparations peuvent contenir des produits allergènes, notre équipe se tient à votre disposition pour vous renseigner.

Net prices - taxes and service included. All our meats are of French origin. Our preparations may contain allergenic products; our team is available to provide you with further information.