



STARTERS

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

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

Crisenon trout marinated, bread crisp, tangy cream - 19€

Morvan chickpeas, black garlic, salad, crunchy seeds - 14€

Cream of mushroom soup, griaudes, Comté crisp - 15€

MAIN COURSE

Beef bourguignon, mashed potatoes with fresh butter, carrots - 25€

Delicately cooked fish, Genevoise sauce, braised leeks - 29€

Chicken Gaston Gérard style, braised endive, Comté crumble - 28€

Grilled veal chop to share, homemade fries, seasonal vegetables, veal jus - 95€

Spelt risotto from Ferme de la Goutte d'Or with herbs, Comté, vin jaune - 26€

DESERTS

Spiced brioche, French toast style, caramel sauce, hazelnut shards, meadowsweet sorbet and verbena berries - 15€

Pear pavlova, Buddha's hand, thyme - 15€

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

12-hour apples, apple and dill sauce, Dulcey crumble, Granny Smith sorbet - 14€

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.