



BONJOUR, BIENVENUE,

Chef Sébastien Myet and his team are
pleased to present

THE CARD TO SHARE

STARTERS, FISH, MEAT DISHES, CHEESE
PLATTER AND DESSERTS

MENUS IN 3 OR 4 COURSES

THE 100% CÔTE-D'OR MENU

REMERCIEMENTS

TRUITE DE L'AUBE L TRUITE
FERME ASDRUBAL L BOEUF
GERARD CHEVILLARD L CHAMPIGNONS
YANN BEZEUX L TRUFFES
FROMAGERIE DELIN L FROMAGES
LUDOVIC MARET POULET COMPAGNIE L VOLAILLES ET FRUITS
FERME FRUIROUGE L CONFITURES, KETCHUPS ET MOUTARDE DE
CASSIS
POTAGER DES DUCS L LEGUMES ET HERBES AROMATIQUES
UN GROIN DE PARADIS L COCHON BIO
L'ESCARGOT DIJONNAIS L ESCARGOTS





TO SHARE

A piece of charcuterie
12€

A marinated or smoked fish
12€

Shrimp fritter
Sweet and sour sauce
12€

CHILDREN'S MENU

21€ three courses, 15€ two courses

Tomato salad,
Rump steak fillet and pomme duchesse
Chocolate fondant

THE STARTERS

Beef and oyster tartar

Fresh herbs and
fine citrus jelly

28€

Duck

Leg in rillettes and smoked duck
breast with spices, orange carrot
and coriander

26€

Open lobster ravioli

Vegetable balls and tarragon
bisque

36€





FISH

Arctic char

Celery in a salt and pistachio crust,
consommé with pesto

39€

Monkfish

With nori seaweed, peas and tomato confit,
yuzu emulsion

41€

MEATS

Veal blanquette

Green asparagus, and hazelnuts

38€

Supreme of poultry Albuféra

Gnocchi, leeks and reduced jus

39€

CHEESES

Cheese platter
14€

DESSERTS

Grapefruit
In different textures, Madagascar vanilla
and cardamom frosted mousse
14€

Pecan nut
Crunchy bar, Dulcey chocolate ganache and exotic confit
14€

Orange
Texture, almond ganache and saffron ice cream
14€

Crêpes Suzette
Flavored with Grand Marnier, *flambée* with Cognac
18€





THREE-COURSE MENU

59 €

Beef tartare and oysters

or

Duck

-

Arctic char

or

Veal blanquette

-

Grapefruit

or

Pecan nut

FOUR-COURSE MENU

79 €

Beef tartare and oysters

Or

Duck

-

Turbot

-

Supreme of poultry Albuféra

-

Orange





100% CÔTE-D'OR MENU
40€

Trout gravlax,
Beetroot origami with Petit Vougeot
& tarragon



Pressed beef,
Red wine sauce
& Burgundy garnish



Blackcurrant Parfait
de Bourgogne ,
Confit & crispy tuile

