

l'auberge bressane

Starters

Green beans & raw mushrooms. 12

Country pork terrine. 13

Poached eggs in red wine sauce. 14

Crayfish gratin « Lucien Tendret ». 15

Veal sweetbread turnover. 16

Mixed leaf salad. 18

Escargots in house garlic butter
Six: 20 – Twelve: 34

Aged Comté soufflé. 21

Today's soufflé. 22

Pastry-sealed eggs en cocotte with morels. 23

Today's pâté en croûte. 24

Six frog legs with garlic & parsley. 24

Our house foie gras. 25

Crab meat & baby spinach. 27

Foie gras & summer truffle



Please order your wines and desserts at the beginning of your meal.

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Main Courses

Grilled veal kidneys, Béarnaise sauce. 29

Tagliatelle with morels. 30

Pike quenelles, Nantua crayfish sauce. 31
or a single quenelle at 17

Veal kidneys en cocotte, Dijon mustard sauce. 32

Traditional coq au vin « Juliénas » style. 36

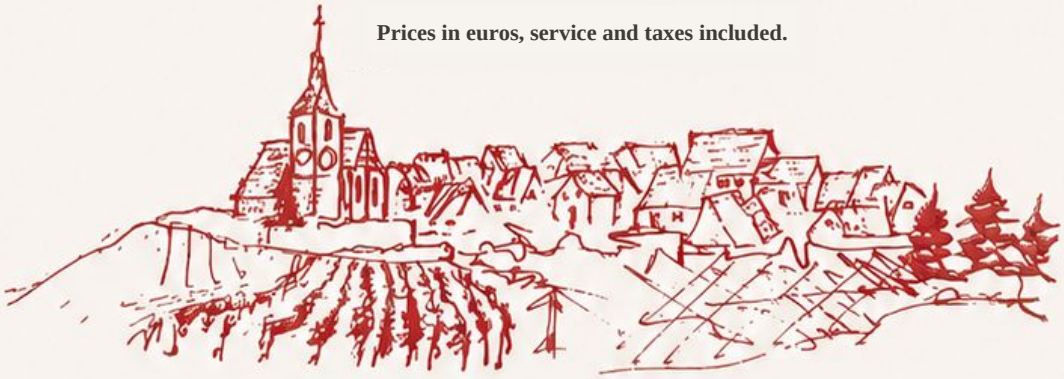
Vol-au-vent « Bouchée à la Reine ». 37

Fish of the day, subject to availability. 38

Our famous chicken in vin jaune cream sauce
with morels. 39

Please order our Soufflés & Desserts
at the beginning of your meal.

Prices in euros, service and taxes included.



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Main Courses – continued

« CHATEAUBRIAND »
(Fillet) Béarnaise or pepper sauce. 42
or with morels. 44

Today's savoury pie. 43

Pan-seared veal sweetbread escalopes, jus. 45

Whole veal sweetbread with morels. 46

Veal chop with cream & morels. 51

Fillet of beef Rossini. 52

Roast pigeon, Périgueux truffle sauce. 56

Our house hare à la royale. 58

Extra side dish at 6

Fresh spinach, green beans, mashed potatoes,
mixed leaves, matchstick fries

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Desserts

Cheese

Burgundy cheese board. 22

Soufflés

Grand Marnier soufflé. 16
Salted caramel soufflé. 16
Soufflé of the day. 16
Chocolate soufflé. 16
Pistachio soufflé. 16
Chartreuse soufflé & chocolate truffles. 20

Classics

Profiteroles. 14
Crêpes Suzette, flambéed with Grand Marnier. 14
Baked Alaska. 14
Rum baba. 14
Seasonal fruits with Chantilly cream. 19

Sorbets with Spirits

Lemon sorbet with vodka. 18
Pear sorbet with Poire Williams. 18
Apple sorbet with Calvados. 18
Wild raspberry sorbet. 18

Ice Cream

7 euros per scoop
Apple, lemon, strawberry, pear, vanilla, chocolate

Prices in euros, service and taxes included.