



*Le Rempart*

*Quality RESTAURANT SINCE 1956*

*Rempart*

Through finely composed MENUS, discover traditional BURGUNDIAN cuisine prepared by our chef David SECHET. All our MEATS ARE FROM FRANCE and our dishes ARE PREPARED with FRESH and SEASONAL products.

Land of history and gastronomy, BURGUNDY radiates for its WINES, RECOGNIZED throughout the world for their quality. To accompany your MEAL, the RESTAURANT has a beautiful list of BURGUNDY WINES. LET YOURSELF BE SEDUCED by a CHARDONNAY or a PINOT NOIR, two mythical grape VARIETIES of BURGUNDY.

**BRASSERIE**  
**RASSERIE**

*NET PRICES IN EUROS. DRINKS NOT INCLUDED*  
*All our products ARE HOMEMADE* ☺

## The Starters

MEURETTE EGGS 11.00 €

*Organic egg from the farm "Robin Vannier"*

FRENCH PIE 13.00 €

*Foie gras, pistachios, vegetable pickles*

FOIE GRAS TERRINE 19.00 €

*Foie gras and pork shank confit*

HOMEMADE PARSLEY HAM 9.00 €

*Ham terrine, parsley and candied shallots*

CASSOLETTE OF SNAILS IN PARSLEY

*Butter, garlic and parsley*

THE 6 9.00 €

THE 12 16.00 €

OYSTERS CREUSE N°3

THE 6 14.00 €

THE 12 27.00 €

CAESAR SALAD

*Salad, grated chicken fillet, anchovy sauce  
dried tomatoes, parmesan, croutons*

Small 9.50 €

Large 16.00 €

VEGGIE SALAD

*Salad, dried tomatoes, oiled artichoke, green  
beans, olive and pine nuts*

Small 9.50 €

Large 16.00 €



## The Main Dishes

HOMEMADE QUENELLE of pike <i>Nantua sauce and pilaf rice</i>	22.00 €	Royal sea BREAM <i>Steamed potatoes, white butter (prepared in front of you)</i>	26.00 €
Frog's legs <i>Parsley, homemade fries</i>	28.00 €	SUPREME of poultry <i>Morel sauce and fresh tagliatelles</i>	24.00 €
ENTRECÔTE "charolaise" (300gr) <i>Pepper sauce, accompagnement of your choice</i>	30.00 €	Charolais BEEF tartare <i>Homemade fries, salad (prepared in front of you)</i>	22.00 €
VEAL liver à la LYONNAISE <i>Mashed potatoes</i>	28.00 €	BURGUNDIAN BEEF <i>Fresh tagliatelles</i>	19.00 €
BURGER LE Charolais <i>Chopped charolais steak, onion compote, county, mustard, homemade fries</i>	20.00 €	BURGER LE BRESSAN <i>Grilled chicken fillet, curry sauce, Bresse blue cheese, red onion and homemade fries</i>	18.00 €
ROSSINI BEEF fillet <i>Charolais beef and foie gras escalope</i>	36.00 €	CHICKEN BREASTS in PARSLEY <i>Homemade fries</i>	18.00 €

## The CHEESES

CHEESEBOARD	9.00 €
White CHEESE FROM "La FERME DE MARNIZOT" in Buxy (71) <i>Cream, chives, shallots or red fruit coulis</i>	7.00 €

## The DESSERTS

VITRINE of DESSERTS	10.00 €	GRAND MARNIER Soufflé <i>20 minutes of preparation</i>	12.00 €
Chocolate fondant <i>15 minutes of preparation, vanilla ice cream</i>	10.00 €	NORWEGIAN OMELET for 2 <i>Blazed in front of you</i>	19.00 €
White Lady <i>Vanilla ice cream, chocolate sauce, whipped cream, roasted almonds</i>	9.00 €	Colonel Cup <i>Lemon sorbet and vodka</i>	9.00 €
Café Liégeois <i>Coffee ice cream, chocolate sauce, whipped cream, roasted almonds</i>	9.00 €	ICE-CREAM AND SORBETS <i><u>Ice cream:</u> vanilla, chocolate, caramel, coffee</i>	
		<i><u>Sorbet:</u> strawberry, lemon, peach, tangerine, exotic, pear</i>	
		2 balls	6.00 €
		3 balls	8.00 €



# BURGUNDY MENU

3-COURSE formula : 32.00 €

2-COURSE formula : 25.00 €

HOMEMADE parsley ham

Ham TERRINE, parsley and candied shallots

OR

MEURETTE EGGS

Red wine sauce, bacon and grelots onions

OR

Cassolette of 6 snails in parsley



Chicken breasts in parsley, homemade french fries

OR

HOMEMADE Pike QUIENELLE, Nantua sauce and pilaf rice

OR

BURGUNDIAN BEEF, fresh tagliatelles



White cheese

OR

Vitrine of desserts

OR

Chocolate fondant



## MENU of the Day

3-COURSE formula (STARTER, MAIN COURSE, DESSERT)

19.90 €

2-COURSE formula

15.90 €



## Child MENU

14.00 €

Fish

OR

HAMBURGER with fries OR vegetables



Fruit pie

OR

Cup of ICE CREAM