



le Rempart
— BRASSERIE —

All our dishes are homemade, with fresh and seasonal products.

All our meats are of French origin.

Some products may be out of stock



The Entrees

Eggs meurette, organic egg from the farm "La Poule Verte"	9.00 €
Homemade pâté en croûte: Duck foie gras, morels and pickled vegetables	12.00 €
12 Snails in parsley from "La ferme de Montret" in a casserole dish	16.00 €
Homemade country terrine (chicken livers and peasant bacon) toasted bread and pickled vegetables	11.00 €
Duck foie gras terrine with spices, onion confit and toasted bread	16.00 €
Homemade smoked salmon "Scottish Red Label" blinis and lemon cream	13.00 €
Trout from Mont Jura en Bellevue, watercress and Arënkha caviar	11.00 €

The Fish

Homemade pike quenelle, crayfish bisque and rice pilaf	20.00 €
Fillet of arctic char meunière with steamed potatoes and mushrooms	24.00 €
Frog legs in watercress and vegetable Matignons	35.00 €

Meats

Chicken supreme with yellow wine sauce, morels and seasonal vegetables	23.00 €
Pigeon in two cookings, the roast supreme and the leg in pithivier and green cabbage compote	20.00 €
"Charolais" beef chuck in Bourguignon style Vegetable and potatoes	18.50 €
Rossini beef fillet Apple dolphin and port sauce	35.00 €
Homemade black pudding with colonnata bacon and herbs, mashed potatoes	18.00 €

Coté Grill

Charolais entrecote »(300gr) Bresse blue sauce	34.00 €
Accompaniments: new potatoes, vegetables or green salad	



Our Burgers

The Charolais	16.00 €
Charolais ground steak, onion compote, Comté and grape must mustard	
Le Bressan	15.50 €
Grilled chicken fillet, curry sauce, Bresse blue cheese and red onion	

Cheeses

Seasonal cheese platter	9.00 €
Cottage cheese, served at your convenience	
“From the Marnizot Farm to Buxy”	6.00 €
(Cream, chives, shallots or red fruit coulis)	
Mont d'Or truffé	9.00 €

The desserts

Hot soufflé with Grand Marnier (20 minutes preparation)	10.00 €
Hot chocolate soufflé	10.00 €
Assortment of homemade ice creams and sorbets	7.00 €
Mille-feuille, Madagascar vanilla and fleur de sel caramel	8.00 €
Tournusian	
Tatin-style tart served with its Bresse cream	8.00 €
Chocolate fondant (15 minutes of preparation)	8.00 €



Vegetarian dishes

Entry € 12.00

As a main course € 16.00

Arancini (parmesan, citrus and arugula sprouts)

Pan-fried chanterelles and mushroom cakes

Children's menu

10.00 €

Salmon steak

Or

Hamburger

Accompaniment: fries or vegetables

Chocolate fondant

Or

Ice cream cup

Fruit juice or syrup