



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