

BRASSERIE
Le Rempart

Quality restaurant since 1956



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Through this menu, I wanted to share with you my deep connection to tradition and authentic flavors. My cuisine is inspired by the Burgundian spirit: generous, sincere, and deeply rooted in the land. Each dish is crafted with exacting standards and passion, using French-origin meats and fresh, seasonal produce, selected in harmony with nature's rhythms. Burgundy, a land of history and gastronomy, is an endless source of inspiration for me. Its landscapes, markets, and expertise nourish each of my creations.

To complement this sensory journey, I invite you to discover our selection of Burgundy wines, reflections of our heritage. A luminous Chardonnay or a profound Pinot Noir will enhance your tasting experience.

I wish you a delightful, elegant, and authentic moment at our table.



Cédric Charbonnier



LA CARTE

STARTERS

Pike fritters and catfish fillets Tartar sauce	18
Burgundy parsley ham Homemade gherkins, green salad	16
Platter of homemade pork dishes	16
Andalusian gazpacho	14
Basque pâté en croûte Chorizo and piquillo peppers	18
Octopus salad with chimichurri sauce Kalamata olives, celery stalks and potatoes	18
Creamy burrata Homemade piperade and chorizo	19

*All our dishes are served with:
vegetable barigoule / mashed potatoes / green salad / chips*

*EXCEPT FOR DISHES MARKED WITH AN ASTERISK
An additional €3 will be charged for an extra side dish*

CHEESES

Cervelle de Canut Curd cheese Garlic, chives, shallots	7
Curd cheese from “La Ferme de Marnizot” in Buxy (71)	7
The Burgundy cheese platter Cîteaux Abbey, Epoisses, Charolais	12

MAIN DISHES

Confit duck leg	25
Asian-style tuna tartare Soy sauce, lime, coriander and wasabi	26
Bouchot mussels in a seafood sauce	24
Bresse chicken Yellow wine and morel mushroom sauce	36
Beef tartare Prepared right in front of you	23
Veal carpaccio with anchoïade Lovage, saffron and Parmesan	27
Caesar salad Parmesan, anchovies and chicken au gratin	18
Pièce du boucher The price is shown on the blackboard	
Poisson du marché The price is shown on the blackboard	

DESSERTS

Rice pudding with red berries	9
Chocolate and custard marquise	9
Pêche Melba	10
Strawberry sorbet sweet basil pesto	10
Dessert in the display case Choose from the desserts on display	11
Rum baba	12
Grand Marnier soufflé 20 minutes preparation time	14
Ice cream and sorbet Ice creams: vanilla, chocolate, caramel, coffee Sorbets: strawberry, lemon, peach, mandarin, tropical, pear	
2 scoops	6
3 scoops	8



SAINT PHILIBERT MENU

33 euros

PIKE FRITTERS AND CATFISH FILLETS

Tartar sauce

or

BURGUNDY PARSLEY HAM

Homemade gherkins, green salad



CONFIT DUCK LEG

or

BOUCHOT MUSSELS IN A SEAFOOD SAUCE



RICE PUDDING WITH RED BERRIES

or

CHOCOLATE AND CUSTARD MARQUISE



REMPART MENU

45 euros

BASQUE PÂTÉ EN CROÛTE

Chorizo and piquillo peppers

or

OCTOPUS SALAD WITH CHIMICHURRI SAUCE

Kalamata olives, celery and potatoes



ASIAN-STYLE TUNA TARTARE

Soy sauce, lime, coriander and wasabi

or

VEAL CARPACCIO WITH ANCHOIADE

Lovage, saffron and Parmesan



CERVELLE DE CANUTS

Cottage cheese, garlic, shallot, chives

or

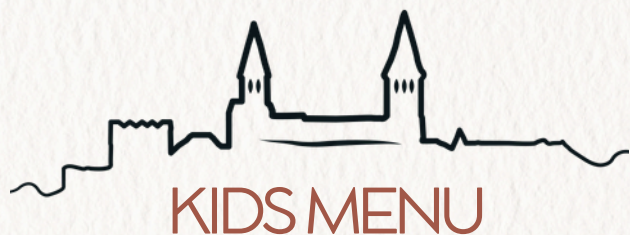
FAISSELLE WITH FROMAGE BLANC



STRAWBERRY ICE CREAM PARFAIT WITH SWEET BASIL PESTO

or

RUM BABA



KIDS MENU

14 euros

FISH FROM THE MARKET

Subject to availability

or

CHICKEN IN CREAM SAUCE, CHIPS

—*—

ICE CREAM SUNDAE

Did you know?



OUR HOTEL-RESTAURANT WAS BUILT ON THE SITE OF THE TOWN'S OLD RAMPARTS ... WHICH IS ALSO WHY WE CHOSE THIS NAME, AS A TRIBUTE TO ITS HISTORY. IF YOU LOOK CLOSELY AROUND THE ROOM, YOU CAN EVEN CATCH A GLIMPSE OF PART OF THE ORIGINAL WALL. A LITTLE PIECE OF THE PAST THAT CONTINUES TO BREATHE LIFE INTO THE PLACE TODAY.