



Le Rempart

Quality RESTAURANT SINCE 1956

Rempart

Through finely composed MENUS, discover traditional BURGUNDIAN cuisine prepared by our chef CÉDRIC CHARBONNIER. 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

Starters

HOMEMADE CHARCUTERIE Cornichons et pickles d'oignons rouges	15
ANDALUSIAN GAZPACHO	15
MELON AND HOMEMADE RAW HAM	16
MEDITERRANEAN VEGETABLE TERRINE SABLÉ PARMESAN ET TAPENADE	16
SEA BREAM CEVICHE with lime	17
ANDOUILLETTE PÂTÉ	18
BURRATA WITH TRUFFLE AND CHERRY TOMATOES AND BASIL	19

Our dishes

PARMIGIANA *	18
BEEF TATAKI AND WAKAME SEAWEED SALAD	22
BEEF FILLET 180 GR (CHAROLAIS) Green pepper sauce	29
BRESSE CHICKEN with morels in yellow wine sauce	34
SEBASTE FILLET * Eggplant caviar and parmesan emulsion	28
FROG IN PARSLEY SAUCE	26
ITALIAN-STYLE VEAL TARTARE	24

ACCOMPANIMENTS

Eggplant caviar OR Gratin Dauphinois OR French Fries OR Salad
EXCEPT DISHES WITH AN ASTERISK

Add 3€ for supplement garnish

Please don't hesitate to ask your server for the list of allergens

Les incontournables

BEEF TARTARE Made in front of you	23
SALMON TARTARE	26
BEEF CARPACCIO pesto, roquette, parmesan	27
CESAR SALAD * Chicken ou marinated salmon	18



Cheeses

CERVELLE DE CANUTS

With savory

7

WHITE CHEESE FROM “LA FERME DE MARNIZOT” IN BUXY (71)

Sugar, cream or berries coulis

7

SAINT MARCELLIN

From la mère Richard

10

Desserts

ICE-CREAM AND SORBETS

Ice cream : vanilla, chocolate, caramel, coffee

Sorbet : strawberry, lemon, peach, tangerine, exotic, pear

2 scoops

3 scoops

6

8

WHITE LADY

Vanilla ice cream, chocolate sauce, whipped cream, roasted almonds

9

OEUF GRAND MÈRE

Eggs whites, custard, pistachios, pink pralines

9

DESSERT FROM THE VITRINE

11

VACHERIN MINUTE

12

GOURMET COFFEE

Assortment of desserts, coffee or tea

11

CHARTREUSE SOUFFLÉ

20 minutes of preparation

12



Saint-Philibert Menu

33 euros

ANDALUSIAN GAZPACHO

or

ANDOUILLETTE PÂTÉ



PARMIGIANA

or

BEEF TATAKI AND WAKAME SEAWEED SALAD



CERVELLE DE CANUTS

or

HALF SAINT MARCELLIN

or

OEUF GRAND MÈRE



Rempart Menu

45 euros

MEDITERRANEAN VEGETABLE TERRINE
SABLÉS PARMESAN AND TAPENADE

or

SEA BREAM CEVICHE



SEBASTE

EGGPLANT CAVIAR AND PARMESAN EMULSION

ou

ITALIAN-STYLE VEAL TARTARE



CERVELLE DE CANUTS

ou

HALF SAINT MARCELLIN



VACHERIN MINUTE

Kids Menu

14 euros

FISH FROM THE MARKET

ou

HOMEMADE SAUSAGE AND FRIES



ICE CREAM SUNDAE

