

The Taste of Commitment and Respect for Tradition

With us, cooking is both a commitment and a pleasure: the commitment to offer you delicious dishes, prepared from carefully selected raw ingredients, in harmony with the seasons, local terroir, and artisanal know-how.

All our dishes are homemade, crafted on-site using fresh produce.

Only our ice creams and sorbets, made by high-quality artisans, are sourced externally—yet always in the same spirit of authenticity.

More than just a meal, we invite you to share a genuine moment, rooted in tradition and driven by a commitment to quality, transparency, and respect for nature.

We are proud to showcase an exceptional product: **Bresse Poultry**, the oldest poultry to hold a **Protected Designation of Origin (PDO)**.

Raised outdoors on grassy pastures following traditional local practices, its delicate and rich flavor comes from a preserved terroir and a natural diet of cereals and dairy products.

Every day, we are dedicated to ensuring quality, hygiene, and food safety through modern equipment and ongoing training of our teams, who all share the same drive for excellence.

Transparency is a core value, just like our environmental commitment: **99% of our food waste is recycled on-site**, in a sustainable and responsible approach.

Starters

OUR « MARITONNES » SALAD CEASAR STYLE

Romaine, Mixed Greens, Mimosa Egg, Parmesan, Cashew Nuts, Anchovies, Olives and Small Croutons..... **17 €**

CANDIED EGGPLANT IN PESTO OIL

Burratina and Ochre Velvet with Espelette Pepper **17 €**

MARBLED TERRINE OF CHICKEN AND FOIE GRAS (France)

Mixed Baby Leaves Salad, Beaujeu Walnut Oil **21 €**

BURGUNDY SNAILS

with sweet Garlic **21 €**

HALF COOKED ALBACORE TUNA

with Fresh Coriander and Artichokes "Poivrade" Style **21 €**

POACHED LOCAL FARM EGGS FROM « LA BÂTIE » (France)

Served in a Burgundy Red Wine Sauce **16 €**

Mains

BLACK TIGER PRAWNS IN TEMPURA

Tartar sauce 24 €

ROYAL SEABREAM

with Fregola Sarda and Whipped Ginger Butter, Blended Spices 26 €

THE SEA BASS

with Sweet Pepper Medley and Marinière with Aromatic Herbs..... 29 €

THE CLASSIC « SOLE MEUNIERE » *Subject to availability*..... 48 €

THE TRADITIONAL FROG LEGS *Subject to availability*

Cooked in Parsley and Garlic Butter..... 36 €

THE FAMOUS PIGEON (France)

From Pierre-Eudes Quintart roasted with Fresh Thyme, Rich Herb-Pulp Jus, Baby Potatoes with Bacon..... 28 €

VEAL CHOP (France)

Braised with Morel Mushrooms and Yellow Wine 32 €

THE CHAROLAIS RIB OF BEEF (France) FOR 2 PEOPLE

Vigneron Butter and choice and garnish..... 80 €

THE BEEF FILET ROSSINI STYLE (France)

Mascarpone Mashed Potatoes 38 €

BEEF BURGER (France)

Artisanal Bun, Homemade French fries 22 €

MOTHER BLANC'S SIGNATURE DISH – FREE FARM « BRESSE » CHICKEN (France)

Organic Basmati Rice (Morels Mushroom extra +8 €)..... 32 €

Menu
« Clin d'Œil »
Rouge & Blanc

OUR « MARITONNES » SALAD CEASAR STYLE

Romaine, Mixed Greens, Mimosa Egg, Parmesan, Cashew Nuts,
Anchovies, Olives, and Small Croutons

or

CANDIED EGGPLANT IN PESTO OIL

Burratina and Ochre Velvet with Espelette Pepper

or

POACHED LOCAL FARM EGGS FROM « LA BÂTIE »

Served in a Burgundy Red Wine Sauce

ROYAL SEA BREAM

with Fregola Sarda and Whipped Ginger Butter, Blended Spices

or

THE FAMOUS HALF PIGEON (France)

From Pierre-Eudes Quintart roasted with Fresh Thyme,
Rich Herb-Pulp Jus, Baby Potatoes with Bacon

or

BLACK TIGER PRAWNS IN TEMPURA

Tartar sauce

CHEESE

or

CHOICE OF DESSERTS

35 €

Menu
Escapade Gourmande
dans les Vignes

HALF COOKED ALBACORE TUNA

with Fresh Coriander and Baby Artichokes "Poivrade" Style

or

BURGUNDY SNAILS

"Everything Green" with sweet garlic

or

MARBLED TERRINE OF CHICKEN AND FOIE GRAS (France)

Mixed Baby Leaves Salad, Beaujeu Walnut Oil

THE SEA BASS

with Sweet Pepper Medley and Marinière with Aromatic
Herbs

or

THE TRADITIONAL FROG LEGS Subject to availability

Cooked in Parsley and Garlic Butter

or

MOTHER BLANC'S SIGNATURE DISH

FREE FARM « BRESSE » CHICKEN (France)

Organic Basmati Rice (Morels mushroom extra 8€)

CHEESE

CHOICE OF DESSERTS

54 €

Starter, main,
Cheese or Dessert

60 €

Starter, main,
Cheese or Dessert

The Menu of the Day

only for lunch

Except on Saturdays, Sundays, and Public Holidays

MAIN COURSE	18 €
STARTER – MAIN COURSE	22 €
MAIN COURSE – DESSERT	22 €
STARTER – MAIN COURSE – DESSERT	27 €

Cheeses

COTTAGE CHEESE

With Cream, Plain or with a Serving of Red Fruit Coulis..... 8 €

SELECTION OF REFINED CHEESES

Fresh Beaujolais Goat Cheese, Ossau-Iraty, Bleu de Bresse,
Tomme cheese with wild garlic, Fruity Comté 10 €

THE CERVELLE DES CANUTS LYONNAISE

Cottage cheese with cream, Garlic and Chives 8 €

Desserts

STRAWBERRIES WITH HONEY

Bourbon Vanilla Whipped cream and Meringues..... 12 €

PIEDMONT HAZELNUT TIRAMISU 12 €

OUR BAKED ALASKA

Flambéed with Grand-Marnier 12 €

LE COLONEL « GB »

Lime Sorbet and Zubrowska 12 €

ROASTED APRICOT TART

with Rosemary and Pistachio Cream..... 12 €

A RASPBERRY DACQUOISE

with White Chocolate 12 €

SORBETS AND ICE-CREAM OF THE DAY 12 €

SELECTION OF MINIATURE DESSERTS SERVED
WITH TEA OR COFFEE..... 14 €

Menu designed and offered par Georges Blanc

Director : Laetitia Ravier

Head Chef: Ludovic Hocdé

We Welcome You Every Day from 12.00 pm to 2.00 pm for lunch and from 7.00 pm to 9.00 pm for dinner.
We would like to inform you that we do not accept payments by cheque.

An allergen menu is available on request
Taxes and service charges included – Les Maritonnés – July 2025