

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 snails, 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

SALAD OF THE MOMENT

Oak leaf lettuce, Little Gem lettuce, Radicchio, Beaujolais Blue cheese, Fig, Walnut kernels, Smoked duck breast (France) **18 €**

BURRATINA WITH PESTO AND LIGHTLY SMOKED HERRING

On an Eggplant with Virgin Oil and Curry **21 €**

HOMEMADE PARSLEY HAM (France)

In a Fragrant Herb Jelly **21 €**

PAN-SEARED DUCK FOIE GRAS ESCALOPE (France)

Caramelized Air-Puffed Apples, Tangy Verjuice Sauce **21 €**

BURGUNDY SNAILS

"All in Green" with Mild Garlic **21 €**

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

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

NORWEGIAN SALMON WITH DILL

A Ginger and Wasabi Gel **22 €**

Mains

BLACK TIGER PRAWNS IN TEMPURA

Tartar sauce 24 €

THE ICONIC PIKE QUENELLE

Lobster Sauce 26 €

SEMI-SALTED COD IN A MARINADE OF AROMATIC HERBS WITH AZÉ WINE

Carnaroli risotto with butternut 29 €

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

THE TRADITIONAL FROG LEGS *Subject to availability*

Cooked in Parsley and Garlic Butter 36 €

DUCKLING BREAST WITH ORANGE AND PEARL ONIONS (France)

Served with a Chestnut Mousseline 28 €

GOLDEN SAUTÉED VEAL SWEETBREAD (France)

Medley of Autumn Mushrooms 32 €

THE CHAROLAIS RIB OF BEEF (France) FOR 2 PEOPLE

Vigneron Butter and Side dish of your choice 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

SALAD OF THE MOMENT

Oak leaf lettuce, Little Gem lettuce, Radicchio, Fig,
Beaujolais Blue cheese, Walnut kernels, Smoked Duck breast (Fr)

or

BURRATINA WITH PESTO AND LIGHTLY SMOKED HERRING

On an Eggplant with Virgin Oil and Curry

or

POACHED LOCAL FARM EGGS FROM « LA BÂTIE »

Served in a Burgundy Red Wine Sauce

THE ICONIC PIKE QUENELLE

Lobster Sauce

or

DUCKLING BREAST WITH ORANGE AND PEARL ONIONS (France)

Served with a Chestnut Mousseline

or

BLACK TIGER PRAWNS IN TEMPURA

Tartar sauce

CHEESE

or

CHOICE OF DESSERTS

35 €

Menu

Escapade Gourmande dans les Vignes

NORWEGIAN SALMON WITH DILL

A Ginger and Wasabi Gel

or

BURGUNDY SNAILS

"All in Green" with Mild Garlic

or

HOMEMADE PARSLEY HAM (France)

In a Fragrant Herb Jelly

SEMI-SALTED COD IN A MARINADE OF AROMATIC HERBS WITH AZÉ WINE

Carnaroli risotto with butternut

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

ROASTED FIGS

Gaudes shortbread, Madagascan vanilla mousseline..... 12 €

THE EXOTIC DELIGHT

Around Pineapple, Passion Fruit Juice, and Island Sorbet 12 €

OUR BAKED ALASKA

Flambéed with Grand-Marnier 12 €

DAME BLANCHE

Vanilla ice cream topped with warm chocolate sauce..... 12 €

LE COLONEL « GB »

Lime Sorbet and Zubrowska 12 €

A SURPRISING INTENSE CHOCOLATE SOUFFLÉ TART 12 €

HAZELNUT TIRAMISU 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 – September 2025