

Bienvenue

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, Avocado, Walnut kernels, Smoked duck breast (France)..... 18 €

FRESH SCALLOPS CARPACCIO

With a Citrus Vinaigrette 22 €

HOMEMADE PARSLEY HAM (France)

In a Fragrant Herb Jelly 21 €

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

Served in a Burgundy Red Wine Sauce 16 €

PAN-SEARED DUCK FOIE GRAS ESCALOPE (France)

Caramelized Air-Puffed Apples, Tangy Verjuice Sauce 21 €

BURGUNDY SNAILS

"All in Green" with Mild Garlic 21 €

NORWEGIAN SALMON WITH DILL

A Ginger and Wasabi Gel 21 €

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 €

A *D*esire of *G*ood *M*eats

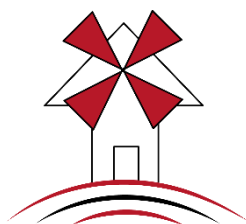
DUCKLING BREAST WITH ORANGE AND PEARL ONIONS (France) Served with a Chestnut Mousseline	28 €
GOLDEN SAUTÉED VEAL SWEETBREAD (UE) Medley of Autumn Mushrooms.....	32 €
THE CHAROLAIS RIB OF BEEF (France) FOR 2 PEOPLE Vigneron Butter and Side dish of your choice	80 €
THE BEEF FILET ROSSINI STYLE (France) 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 €

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 €



Menu
« Clin d'Œil »
Rouge & Blanc

SALAD OF THE MOMENT

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

or

NORWEGIAN SALMON WITH DILL

A Ginger and Wasabi Gel

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

FRESH SCALLOPS CARPACCIO

With an Citrus Vinaigrette

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 and Dessert

Cheeses

COTTAGE CHEESE

With Cream, Plein 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

CARAMELIZED APPLE TATIN

Gaudes shortbread, Bresse Cream..... 12 €

THE EXOTIC DELIGHT

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

OUR BAKED ALASKA

Flambéed with Grand-Marnier 12 €

DAME BLANCHE CHOCOLATE AND VANILLA..... 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

Directrice : Laetitia Ravier

Chef de cuisine : 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 Maritones – October 2025