

# Welcome

## 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

### POACHED EGGS

served in a Burgundy Red Wine Sauce ..... 16 €

### GRAVLAX SALMON WITH DILL

a Ginger Gel and Wasabi Cream..... 18 €

### THE ROYAL SEA BREAM CEVICHE

with Herbs and Blackcurrant Juice..... 19 €

### THE CHICKEN LIVER TERRINE (France)

with Morels and Yellow Wine..... 21 €

### A DUO OF GREEN AND WHITE ASPARAGUS

Aigrelette Sauce..... 21 €

### FOIE GRAS TERRINE (France)

Porto, Mandiant Chutney..... 22 €

## Mains

### SLOW COOKED HAKE

in an Herbal Marinade, Green beans and confit Tomatoes ..... 26 €

### SEA BASS FROM CORSICA

with a blend of Spices..... 30 €

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

### THE TRADITIONAL FROG LEGS *Subject to availability*

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

<b>THE BEEF CHUCK</b> <i>(France)</i> Slow cooked with Onions, tender Carrots and Black Garlic .....	<b>26 €</b>
<b>THE LAMB SHANK CONFIT</b> <i>(Ireland)</i> Vegetables and Espelette Pepper.....	<b>34 €</b>
<b>THE CHAROLAIS RIB OF BEEF</b> <i>(France)</i> FOR 2 PEOPLE Vigneron Butter and Side dish of your choice .....	<b>80 €</b>
<b>THE BEEF FILET ROSSINI STYLE</b> <i>(France)</i> Mascarpone Mashed Potatoes .....	<b>38 €</b>
<b>BEEF BURGER</b> <i>(France)</i> Artisanal Bun, Homemade French Fries .....	<b>22 €</b>
<b>BRESSE CHICKEN COOKED WITH CREAM</b> (LA MÈRE BLANC'S RECIPE) <i>(France)</i> Organic Basmati Rice ( <i>Morels Mushroom extra +8 €</i> ) .....	<b>32 €</b>

## 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

#### **THE ROYAL SEA BREAM CEVICHE**

with Herbs and Blackcurrant Juice

or

#### **POCHED EGGS**

served in a Burgundy Red Wine Sauce

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#### **SLOW COOKED HAKE**

in an Herbals Marinade,  
Green beans and confit Tomatoes

or

#### **THE BEEF CHUCK** *(France)*

Slow cooked with Onions,  
tender Carrots and Black Garlic

or

#### **THE CHICKEN LIVER TERRINE** *(France)*

with Morels and Yellow Wine

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#### **CHEESE**

or

#### **CHOICE OF DESSERTS**

**35 €**

**Menu**  
*E*scapade *G*ourmande  
dans les *V*ignes

**A DUO OF GREEN AND WHITE ASPARAGUS**

Aigrelette Sauce

**or**

**GRAVLAX SALMON WITH DILL**

a Ginger Gel and Wasabi Cream

**or**

**FOIE GRAS TERRINE** *(France)*

Porto, Mandiant Chutney

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**SEA BASS FROM CORSICA**

with a blend of Spices

**or**

**THE BEEF FILET ROSSINI STYLE**

Mascarpone Mashed Potatoes

**or**

**BRESSE CHICKEN COOKED WITH CREAM**  
**(LA MÈRE BLANC'S RECIPE)** *(France)*

Organic Basmati Rice *(Morels mushroom extra +8 €)*

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**CHEESE**

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**CHOICE OF DESSERTS**

**54 €**

Starter, Main,  
Cheese or Dessert

**60 €**

Starter, Main,  
Cheese and Dessert

## Cheeses

### COTTAGE CHEESE

With Cream, Plain or with a Serving of Red Fruit Coulis.....7 €

### SELECTION OF REFINED CHEESES

Fresh Beaujolais Goat Cheese, Ossau-Iraty, Bleu de Bresse,  
Tomme cheese with wild garlic, Fruity Comté .....9 €

### THE CERVELLE DES CANUTS LYONNAISE

Cottage cheese with cream, Garlic and Chives .....7 €

## Desserts

### THE CRISPY CHOU CHANTILLY

with Minty Strawberries..... 10 €

**A BRETON SHORTBREAD WITH YUZU ..... 10 €**

### OUR BAKED ALASKA

Flambéed with Grand-Marnier ..... 10 €

### FROZEN MERINGUES WITH RED BERRIES

Infused with Vervain and Vanilla from Madagascar ..... 10 €

### LE COLONEL « GB »

Lime Sorbet and Zubrowska..... 10 €

**A SURPRISING INTENSE CHOCOLATE SOUFFLÉ TART ..... 10 €**

### FLOATING ISLAND WITH PINK PRALINES

and Custard..... 10 €

**SORBETS AND ICE-CREAM OF THE DAY ..... 10 €**

### SELECTION OF MINIATURE DESSERTS SERVED

with Tea or Coffee..... 12 €

Menu designed and offered by Georges Blanc  
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 - April 2026