

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

FRESH SCALLOPS CARPACCIO With a Citrus Vinaigrette	22 €
FOIE GRAS TERRINE (France) Old Porto, Mandiant Chutney	22 €
A SAFFRON MUSSEL SOUP	18 €
POACHED LOCAL FARM EGGS FROM « LA BÂTIE » (France) Served in a Burgundy Red Wine Sauce	16 €
THE CHICKEN LIVER TERRINE (France) With Morels and Yellow Wine	21 €
BURGUNDY SNAILS "All in Green" with Mild Garlic	21 €
NORWEGIAN SALMON WITH DILL A Ginger Gel and Wasabi Cream	18 €

Mains

BLACK TIGER PRAWNS IN TEMPURA Tartar Sauce.....	24 €
THE ICONIC PIKE QUENELLE Lobster Sauce	26 €
THE FLAVORFUL SEMI-SALTED SKREÏ AÏOLI Potatoes, Carrots and Leeks	29 €
THE CLASSIC « SOLE MEUNIERE » <i>Subject to availability</i>	48 €

THE SOUTHWESTERN FRENCH PORK CHOP (France) Green Peper Sauce, Cabbage and Chestnut	28 €
THE LAMB SHANK CONFIT (UE) Juice infused with Aromatic Pulp, Creamy Polenta, and Mild Chili Pepper.....	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

NORWEGIAN SALMON WITH DILL

A Ginger Gel and Wasabi Cream

or

A SAFFRON MUSSEL SOUP

or

POACHED LOCAL FARM EGGS FROM « LA BÂTIE »

Served in a Burgundy Red Wine Sauce

THE ICONIC PIKE QUENELLE

Lobster Sauce

or

THE SOUTHWESTERN FRENCH PORK CHOP (France)

Green Peper Sauce, Cabbage and Chestnut

or

THE CHICKEN LIVER TERRINE (France)

With Morels and Yellow Wine

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

FOIE GRAS TERRINE (France)
Old Porto, Mandiant Chutney

THE FLAVORFUL SEMI-SALTED SKREÏ AÏOLI
Potatoes, Carrots and Leeks

or

THE BEEF FILET ROSSINI STYLE
Mascarpone Mashed Potatoes

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.....7 €

SELECTION OF REFINED CHEESES

Fresh Beaujolais Goat Cheese, Ossau-Iraty, Bleu de Bresse,
Tomme cheese with wild garlic, Fruity Comté9 €

THE CERVELLE DES CANUTS LYONNAISE

Cottage cheese with cream, Garlic and Chives7 €

Desserts

GRANDMOTHER'S ORANGE CAKE

4 Flowers Sorbet10 €

THE EXOTIC DELIGHT

Around Pineapple, Passion Fruit Juice, and Island Sorbet10 €

OUR BAKED ALASKA

Flambéed with Grand-Marnier10 €

BELLE HÉLÈNE PEAR

Hot Chocolate Sauce and Whipped Cream10 €

LE COLONEL « GB »

Lime Sorbet and Zubrowska10 €

A SURPRISING INTENSE CHOCOLATE SOUFFLÉ TART10 €

HAZELNUT TIRAMISU10 €

SORBETS AND ICE-CREAM OF THE DAY10 €

SELECTION OF MINIATURE DESSERTS SERVED

WITH TEA OR COFFEE12 €

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 Maritonnés – Janvier 2026