

THE "ROUGE ET BLANC" SALAD



Sucrine, Oak Leaf, Beaujolais Blue Cheese, Beef Heart Tomato, Walnut Kernels and Celtic Vinaigrette

16 €

MACKEREL ESCABÈCHE AND PICKLED OCTOPUS

With Virgin Oil, Sweet Peppers, and fresh Coriander

18 €

POACHED LOCAL FARM EGGS FROM "LA BÂTIE"

Served in a Burgundy Wine Sauce

16 €

THE CLASSIC BLOND LIVER CAKE (France)

Morels with Yellow Wine and chips

22 €

"LABEL ROUGE" SHRIMPS

Ginger and Cumin Bulgur, Avocado and Citrus Fruit Gel

21 €

BURGUNDY SNAILS

In a Raviole, Garlic and Herbs Sauce

22 €



THE COD AS A "BEEF-STEW"

In a "Marinière" of Aromatics, Leeks, melting Carrots and Aioli

27 €

THE HAKE IN A SOFT COOKING

Fregola Sarda Risotto, and lightly smoked Haddock Emulsion

30 €

TRADITIONAL FROG LEGS

Cooked in Parsley "as in the Dombes Region" (10 pieces)

34 €

THE CLASSIC "SOLE MEUNIÈRE" *Based on availability*

46 €



VEAL FILET MIGNON "GRENADIN" (France)

Cooked in a Sauté Pan, Origano Aubergine Dip

29 €

SWEETBREAD CALF SLIGHTLY SALTED (Netherlands)

Cauliflower Royal, and juicy Vegetable pulp

33 €

CHAROLAIS BEEF BURGER (France)

Artisanal Bun, Comté cheese, Homemade French Fries

21 €

CHAROLAIS BEEF Tournedos (France)

Gratin Dauphinois & Redwine Butter

40 €

MOTHER BLANC'S SIGNATURE DISH- FREE FARM "BRESSE" CHICKEN (France)

Organic Basmati Rice

31 €

Morel Mushrooms Extra

8 €

All of our menu items are homemade except for the ice creams and sorbets supplied by quality artisans each dish is prepared on site from raw products.

Vegetarian dish, free from meat and fish

Taxes and Service Charges Included - Rouge & Blanc - September 2022

« CLIN D'ŒIL » ROUGE ET BLANC SET MENU

MACKEREL ESCABÈCHE AND PICKLED OCTOPUS

With Virgin Oil, Sweet Peppers, and Fresh Coriander

or

POACHED LOCAL FARM EGGS FROM "LA BÂTIE"

Served in a Burgundy Wine Sauce



THE COD AS "A BEEF-STEAK"

In a "Marinière" of Aromatics, Leeks, melting Carrots and Aioli

or

VEAL FILET MIGNON "GRENADIN"

Cooked in a Sauté Pan, Origano Aubergine Dip



Cheese or Choice of Desserts

35 €

ESCAPADE GOURMANDE DANS LES VIGNES SET MENU

"LABEL ROUGE" SHRIMPS

Bulghur Ginger and Cumin, Avocado and Citrus Fruit Gel

or

THE CLASSIC BLOND LIVER CAKE

Morels with Yellow Wine and Chips



TRADITIONAL FROG LEGS

Cooked in Parsley "as in the Dombes Region" (6 pieces)

or

BURGUNDY SNAILS

In a Raviole, Garlic and Herbs Sauce



THE HAKE IN A SOFT COOKING

Fregola Sarda Risotto, and lightly smoked Haddock Emulsion

or

SWEETBREAD SLIGHTLY SALTED

Cauliflower Royal, and juicy Vegetable pulp

or

MOTHER BLANC'S SIGNATURE DISH - FREE FARM "BRESSE" CHICKEN

Organic Basmati Rice (Morel Mushrooms extra 8€)

50 €

2 dishes



Cheese or Choice of Desserts

60 €

3 dishes

THE MARKET SPECIAL Except for Saturdays, Sundays, and Public Holidays

Dish of the Day	17 €
Starter – Main Course or Main Course – Dessert	20 €
Starter – Main Course – Dessert	Lunch 26 € Dinner 28 €

TO FINISH...

COTTAGE CHEESE “À LA CRÈME” Plain or with a Serving of Red Fruit Coulis	7 €
SELECTION OF REFINED CHEESES	7 €
THE CERVELLE DES CANUTS LYONNAISE Local soft Cow Cheese with Cream, Shallots, Herbs, and a small drop of White Wine	7 €



THE DACQUOISE NUTTY SEASONAL FRUITS AND PISTACHIO CREAM	12 €
LADY IN WHITE , MADAGASCAR VANILLA ICE CREAM AND CHOCOLATE “MERINGUETTE”	12 €
OUR BAKED ALASKA FLAMBÉED WITH GRAND-MARNIER	12 €
THE COLONEL “GB” LIME SORBET AND VODKA	12 €
THE FLAVORED CHOCOLATE CAKE	12 €
ROASTED PINEAPPLE WITH ORANGE BUTTER, CITRUS FRUIT TILE AND 4 FLOWERS SORBET	12 €
SORBETS AND ICE-CREAMS OF THE DAY	10 €
SELECTION OF MINIATURE DESSERTS SERVED WITH TEA OR COFFEE	15 €

SOME SUGGESTIONS FROM OUR WINE MENU

75cl

AOC CRÉMANT DE BOURGOGNE Brut d'Azenay	45 €
AOC CHAMPAGNE BRUT DUVAL LEROY « Sélection Georges Blanc »	65 €
AOC MÂCON VILLAGES Domaine d'Azenay	2021 35 €
AOC BEAUJOLAIS-VILLAGES Domaine des Nuges	2020 35 €
AOC JULIÉNAS Château des Capitans Georges Dubœuf	2018 34 €
AOC MORGON « Côte du Py » Laurent Gauthier (½ bottle)	2020 24 €

**OUR MISSION AND OUR PLEASURE: TO COOK ONLY THE BEST QUALITY PRODUCTS,
GUARANTEE FOOD SAFETY AND HYGIENE USING OUR MODERN KITCHEN EQUIPMENT,
AND ENSURE THE CONTINUED UPSKILLING OF OUR TEAM**

The Bresse Chicken is the only one to have been awarded an AOP.
It is reared on green pastures in keeping with local traditional methods.
Its tenderness and flavor are due to the breed, the terroir, and their natural feed consisting of cereals and dairy products.
We would like to inform you that we do not accept payments by cheque.

Menu designed and offered by **GEORGES BLANC**
DIRECTOR: MANON DEBOURG HEAD CHEF: LUDOVIC HOCDE
FOOD & BEVERAGE MANAGER: CHRISTOPHE SCHAAF

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
An allergen menu is available in request.