

Wine Suggestions 75 CL

SPARKLING WINES

AOC CRÉMANT DE BOURGOGNE Brut d'Azenay	35 €
AOC CHAMPAGNE BRUT « Sélection Georges Blanc » Duval Leroy.....	75 €

WHITE WINES

AOC MÂCON AZÉ Domaine d'Azenay 2022.....	35 €
AOC BOURGOGNE Château d'Igé 2022	39 €

RED WINES

AOC BEAUJOLAIS « Terre d'Amour » Cuvée Les Maritannes, Gilles Gelin 2023	27 €
AOC JULIÉNAS Château des Capitans, Georges Dubœuf 2020.....	47 €

Starters

OUR RED & WHITE SALAD

Marinated albacore tuna, semi-dried tomato, multicolored sweet peppers, salad	18 €
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THE BEAUTIFUL ARTICHOKE « CAMUS »

With Croq' au Sel and Celtic Vinaigrette	16 €
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A DUO OF WHITE AND GREEN ASPARAGUS

Slightly tangy vinaigrette.....	20 €
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THE ROYAL SEABREAM

In Ceviche with Fresh Coriander	20 €
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THE PÂTÉ EN CROÛTE FROM THE HENHOUSE (France)

Marbled Foie Gras, Soft Apricot Chutney	21 €
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POACHED LOCAL FARM EGGS FROM « LA BÂTIE » (France)

Served in a Burgundy Red Wine Sauce	16 €
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Mains

BLACK TIGER PRAWNS IN TEMPURA

Tartar sauce 22 €

SLOW COOKED HAKE

Creamy Risotto, Lobster Sauce..... 26 €

THE SEA BASS

In an Herbals Marinade and Peas..... 29 €

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

THE TRADITIONAL FROG LEGS *Subject to availability*

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

THE TASTY PORK RIBS STEW (France)

Green Pepper sauce and sautéed Mushrooms..... 26 €

THE LAMB SHANK CONFIT (EU)

Piperade with Espelette pepper and Sweet Garlic 29 €

THE CHAROLAIS RIB OF BEEF (France) FOR 2 PEOPLE

Vigneron Butter and choice and garnish..... 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

OUR RED & WHITE SALAD

Marinated albacore tuna, semi-dried tomato
Multicolored sweet peppers, salad

or

THE BEAUTIFUL ARTICHOKE « CAMUS »

With Croq' au Sel and Celtic Vinaigrette

or

POACHED LOCAL FARM EGGS FROM « LA BÂTIE »

Served in a Burgundy Red Wine Sauce

THE HAKE WITH SLOW COOKING

Creamy Risotto, Lobster Sauce

or

THE TASTY PORK RIBS STEW (France)

Green pepper sauce and sautéed mushrooms

or

BLACK TIGER PRAWNS IN TEMPURA

Tartar sauce

CHEESE

or

CHOICE OF DESSERTS

35 €

Menu

Escapade Gourmande dans les Vignes

A DUO OF WHITE AND GREEN ASPARAGUS

Slightly tangy vinaigrette

or

THE ROYAL SEABREAM

In Ceviche with Fresh Coriander

or

THE PÂTÉ EN CROÛTE FROM THE HENHOUSE (France)

Marbled Foie Gras, Soft Apricot Chutney

THE SEA BASS

In an Herbals Marinade and Peas

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.....	17 €
STARTER-MAIN COURSE.....	22 €
MAIN COURSE-DESSERT	22 €
STARTER-MAIN COURSE -DESSERT	26 €

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 our 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.

We would like to inform you that we do not accept payments by cheque.

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.

An allergen menu is available on request

Taxes and service charges included - Les Maritonnnes - April 2025