

WELCOME TO THE "ROUGE & BLANC", 10 YEARS ALREADY...

THE WINTER SALAD

Sucrine, Chicory, Beaujolais Blue Cheese, Smoked Salmon, Walnuts, Apple, Avocado and Celtic Vinaigrette

19 €

"BLACK TIGER" SHRIMPS

on a Pasta, with Fresh Herbs

20 €

POACHED LOCAL FARM EGGS FROM "LA BÂTIE"

Served in a Burgundy Wine Sauce

19 €

PERIGORDIAN WARM DUCK FOIE GRAS

Candied Apple and Artichoke

25 €

FRESH CRAB

with Espelette Pepper, Chardonnay Sour Sauce

24 €

ALBACORE TUNA

Semi-cooked, Ginger and Citrus Gel

23 €



FRESH COD AS AN AÏOLI

Saffron Fondant Potatoes, a Bouillabaisse Juice

28 €

ROSTED WHITE FLESH OF SCALLOP

Butternut Royal, Butter whipped with Soft Spices

32 €

THE CLASSIC "SOLE MEUNIÈRE" *based on availability*

48 €



DUCKLING FILLET (France)

Shallot Tatin, Pepper Sauce

29 €

SAUTÉED SWEETBREAD (Italy)

Celery, Roasted Chestnuts, and Herbs and Spices Juice

37 €

CHAROLAIS BEEF BURGER (France)

Artisanal Bun, Comté cheese, Homemade French Fries

21 €

AUBRAC BEEF RIB STEAK (France)

Potato Muslin with Olive Oil, and Redwine Butter

40 €

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

Organic Basmati Rice

32 €

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.

An allergen menu is available on request.

Taxes and Service Charges Included – Rouge & Blanc – January 2024

« CLIN D'ŒIL » ROUGE ET BLANC

SET MENU

“BLACK TIGER” SHRIMPS

on a Pasta, with Fresh Herbs

or

POACHED LOCAL FARM EGGS FROM “LA BÂTIE”

Served in a Burgundy Wine Sauce



FRESH COD AS AN AÏOLI

Saffron Fondant Potatoes, a Bouillabaisse Juice

or

DUCKLING FILLET

Shallot Tatin, Pepper Sauce



Cheese or Choice of Desserts

35 €

ESCAPADE GOURMANDE DANS LES VIGNES

SET MENU

FRESH CRAB

with Espelette Pepper, Chardonnay Sour Sauce

or

PERIGORDIAN WARM DUCK FOIE GRAS

Candied Apple and Artichoke

or

ALBACORE TUNA

Semi-cooked, Ginger and Citrus Gel



ROSTED WHITE FLESH OF SCALLOP

Butternut Royal, Butter whipped with Soft Spices

or

SAUTÉED SWEETBREAD

Celery, Roasted Chestnuts, and Herbs and Spices Juice

or

MOTHER BLANC'S SIGNATURE DISH- FREE FARM “BRESSE” CHICKEN

Organic Basmati Rice (Morel Mushrooms Extra 8€)



Cheese



Choice of Desserts

54 €

Starter, Main,
Cheese or Dessert

60 €

Starter, Main,
Cheese and Dessert

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

Dish of the Day	17 €
Starter – Main Course or Main Course – Dessert	21 €
Starter – Main Course – Dessert	Lunch 26 € Dinner 28 €

CHEESES

COTTAGE CHEESE “À LA CRÈME”

Plain or with a Serving of Red Fruit Coulis	8 €
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SELECTION OF REFINED CHEESES

Beaujolais Goat Cheese, Sheep and Goat Tomme Cheese, Bleu de Bresse, Timanoix, fruity Comté	10 €
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THE CERVELLE DES CANUTS LIKE AT LYON

Local soft Cow Cheese with Cream, Shallots, Herbs, and a small drop of White Wine	8 €
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DESSERTS

PINEAPPLE WITH HONEY, 4 FLOWERS SORBET	13 €
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THE CHOCOLATE PIE WITH ORANGE COULIS	13 €
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OUR BAKED ALASKA FLAMBÉED WITH GRAND-MARNIER	13 €
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THE COLONEL “GB” LIME SORBET, AND ZUBROWSKA VODKA	13 €
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EXOTIC FRUITS, CITRUS TILES AND DIPLOMAT CREAM	13 €
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“BELLE HÉLÈNE” PEAR, VANILLA ICE CREAM, CHOCOLATE SAUCE, AND CHANTILLY	13 €
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SORBETS AND ICE-CREAMS OF THE DAY	12 €
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SELECTION OF MINIATURE DESSERTS SERVED WITH TEA OR COFFEE	16 €
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SOME SUGGESTIONS FROM OUR WINE LIST

75cl

AOC CRÉMANT DE BOURGOGNE Brut d'Azenay	45 €
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AOC CHAMPAGNE BRUT « Cuvée Royale » Joseph Perrier	97 €
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AOC MÂCON AZÉ Domaine d'Azenay	2022 35 €
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AOC BEAUJOLAIS LANCIÉ Domaine des Nugues	2021 35 €
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AOC BEAUJOLAIS « Terre d'Amour » Cuvée Les Maritannes, Gilles Gelin	2020 25 €
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AOC JULIÉNAS Château des Capitans, Georges Dubœuf	2022 45 €
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HERE, WE RECYCLE 99% OF OUR FOOD WASTE ON SITE.

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.