







<b>« ROUGE ET BLANC » SALAD</b> 	15 €
Salad leaves, grilled vegetables with marinated feta	
<b>CONFIT PEPPERS</b> 	15 €
Crispy Hazelnut and Goat Cheese mousse	
<b>LOCAL FARM EGGS FROM « LA BATIE »</b>	14 €
with « Meurette » wine sauce	
<b>POULTRY TERRINE</b>	18 €
with Foie Gras, mixed leaves and local Nut oil	
<b>CRAB CANNELLONI</b>	18 €
Sweet and sour, Celery, Citrus Gel	
<b>PERIGORDIAN WARM FOIE GRAS</b>	20 €
Small dice of Mushroom, Artichoke, Apple and Grapes	
	
<b>« PÈRE MURGAT » WITHE FISH</b>	27 €
in a herbs and spices wine smock	
<b>ROASTED TURBOT</b>	32 €
Green Curry and Leek Fondue	
<b>PAN FRIED FROG LEGS</b>	30 €
Garlic and herbs butter "Comme en Dombes" (10 pieces)	
<b>DOVER SOLE</b>	42 €
"Meniere" sauce and mashed potatoes	
	
<b>ROASTED DOMBES DUCKLING</b>	27 €
Green Pepper and roasted Potatoes	
<b>ROASTED SWEETBREAD</b> (France)	32 €
Cep, Garlic and Gravy sauce	
<b>BEEF BURGER</b> (France)	21 €
Traditional bread with Comté cheese and homemade French fries	
<b>RIB EYE</b> (France)	35 €
Mushrooms and Red wine butter	
<b>FREE FARM "BRESSE" CHICKEN</b>	29 €
Signature Dish, Cream Sauce "de la mère Blanc" and Basmati organic rice	
Morels extra	8 €

 All of our dishes are homemade, excepted sorbets and ice creams which are coming from quality producers.

Dishes are made from raw products.

 Vegetarian dish, meat and fish free.

All taxes and services included – Rouge & Blanc – September 2021

## « CLIN D'ŒIL » ROUGE ET BLANC

### CONFIT PEPPERS

Crispy Hazelnut and Goat Cheese mousse

or

### LOCAL FARM EGGS FROM « LA BATIE »

with « Meurette » wine sauce



### « PÈRE MURGAT » WITHE FISH

in a herbs and spices wine smock

or

### ROASTED DOMBES DUCKLING

Green Pepper and roasted Potatoes



Cheese or Dessert

**32 €**

## ESCAPADE GOURMANDE DANS LES VIGNES

### CRAB CANNELONI

Sweet and sour, Celery, Citrus Gel

or

### POULTRY TERRINE

with Foie Gras, mixed leaves and local Nut oil



### PAN FRIED FROG LEGS

Garlic and herbs butter "Comme en Dombes" (6 pieces)

or

### PERIGORDIAN WARM FOIE GRAS

Small dice of Mushroom, Artichoke, Apple and Grapes



### ROASTED TURBOT

Green Curry and Leek Fondue

or

### ROASTED SWEETBREAD (France)

Cep, Garlic and Gravy sauce

or

### FREE FARM "BRESSE" CHICKEN

Signature Dish, Cream Sauce "de la mère Blanc" and Basmati organic rice  
(Morels extra 8€)



**48 €**  
2 dishes

Fromages et Choix Des Desserts

**58 €**  
3 dishes

## MENU OF THE DAY Except Saturday, Sunday, and off duty days

Main		16 €
Starter – Main or Main – Dessert		19 €
Starter – Main – Dessert	Lunch	24 €
	Dinner	26 €

## FOR END...

### COTTAGE CHEESE

With Local Bresse Cream or Herbs and Garlic or red fruit coulis

6 €

### CHEESE PLATE

6 €

### LA CERVELLE DES CANUTS LYONNAISE

Local soft cow cheese with cream, shallots, herbs, and a small drop of white wine

6 €



### SUGARED PASTRY ALMOND HAZELNUT

11 €

### EXOTIC PAVLOVA AND ISLANDS SORBET

10 €

### BAKED ALASKA, FLAME WITH GRAND MARNIER

10 €

### COLONEL « GB » LIME SORBET AND VODKA

12 €

### BLACK CHOCOLATE, VANILLA ICE CREAM

10 €

### POACHED PEER IN RED WINE, VANILLA ICE CREAM AND WHIPPED CREAM

10 €

### SORBETS AND ICE CREAMS

8 €

### GOURMET COFFEE OR TEA

13 €

## SOME SAMPLE OF OUR WINE LIST

			75cl
AOC CRÉMANT DE BOURGOGNE	Brut d'Azenay		45 €
AOC CHAMPAGNE BRUT DUVAL LEROY	« Sélection Georges Blanc »		75 €
AOC MÂCON VILLAGES	Domaine d'Azenay	2017	35 €
AOC BEAUJOLAIS-VILLAGES	Domaine des Nugues	2019	35 €
AOC MOULIN À VENT	« Prestige » Georges Dubœuf	2015	54 €
AOC SAINT JOSEPH	« Poivre & Sol » François Villard ½ bouteille	2019	38 €

OUR ENGAGEMENT AND OUR PLEASURE: COOK FOR YOU QUALITY PRODUCTS, GUARANTEE YOU HYGIENE AND FOOD SAFETY IN THE TRANSPARENCY OF OUR MODERN EQUIPMENTS AND THE TRAINING OF OUR TEAMS

The « Bresse » Chicken is the only one which enjoy the Protected Designation of Origin.  
It is bred on herbs course according to traditional local methods.  
Its flesh and flavour are thanks to its breed, its region and its natural food based on cereals and dairy products.

WE THANK YOU TO NOTE THAT WE DO NOT ACCEPT PAIEMENT BY CHEQUE.

Menu imagined and suggested by GEORGES BLANC  
MANAGER: GIL DONATI HEAD CHEF: LUDOVIC HOCDE

We welcome you every day from 12am to 2pm for lunch and from 7pm to 9pm for dinner.  
Une carte indiquant les allergènes contenus dans les plats est à votre disposition sur demande.