

THE "ROUGE ET BLANC" SALAD

Sucrine, Mixed Salad, Avocado, Beaujolais Blue Cheese,
Walnut Kernels, Apple, roasted buckwheat and Celtic Dressing

16 €

GOAT CHEESE IN FILO PASTRY

Fat Streaky Bacon and Pear, Peanut Dressing

18 €

POACHED LOCAL FARM EGGS FROM "LA BÂTIE"

Served in a Burgundy Wine Sauce

17 €

FRENCH PÂTÉ EN CROÛTE

Foie Gras with a Nut Chutney, and Muscat Gel

22 €

GREEN AND WHITE ASPARAGUS

Brocciu and Iberic Bellota Lomo

22 €

BÖMLO SALMON TERRINE

In Herbs Jelly and Aigrette Sauce

22 €



HAKE IN A SOFT COOKING

Spice Mix, Carnaroli Risotto, and Asparagus

28 €

ARCTIC CHAR FROM CHARLES MURGAT

In a yellow Wine Sauce, Spring Vegetables

30 €

TRADITIONAL FROG LEGS

Cooked in Parsley "as in the Dombes Region"

36 €

THE CLASSIC "SOLE MEUNIÈRE" *Based on availability*

48 €



LAMB SHOULDER (Ireland)

Marinated and Confit with Aromas, Sweet Potato Muslin

28 €

SWEETBREAD CALF SLIGHTLY SALTED (Italia)

Pea Royal, and juicy Sweet Garlic pulp

36 €

CHAROLAIS BEEF BURGER (France)

Artisanal Bun, Comté cheese, Homemade French Fries

21 €

AUBRAC BEEF RIB STEAK (France)

Melting Grenaille Potatoes, and 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 - April 2023

« CLIN D'ŒIL » ROUGE ET BLANC

SET MENU

GOAT CHEESE IN FILO PASTRY

Fat Streaky Bacon and Pear, Peanut Dressing

or

POACHED LOCAL FARM EGGS FROM "LA BÂTIE"

Served in a Burgundy Wine Sauce



HAKE IN A SOFT COOKING

Spice Mix, Carnaroli Risotto, and Asparagus

or

LAMB SHOULDER

Marinated and Confit with Aromas, Sweet Potato Muslin



Cheese or Choice of Desserts

35 €

ESCAPADE GOURMANDE DANS LES VIGNES

SET MENU

GREEN AND WHITE ASPARAGUS

Brocciu and Iberic Bellota Lomo

or

FRENCH PÂTÉ EN CROÛTE

Foie Gras with a Nut Chutney, and Muscat Gel

or

BÖMLO SALMON TERRINE

In Herbs Jelly and Aigrette Sauce



ARCTIC CHAR FROM CHARLES MURGAT

In a yellow Wine Sauce, Spring Vegetables

or

SWEETBREAD CALF SLIGHTLY SALTED

Pea Royal, and juicy Sweet Garlic pulp

or

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

Organic Basmati Rice (Morel Mushrooms Extra 8€)

or

TRADITIONAL FROG LEGS

Cooked in Parsley "as in the Dombes Region"



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 €
SELECTION OF REFINED CHEESES (4 regional cheeses)	10 €
THE CERVELLE DES CANUTS LYONNAISE Local soft Cow Cheese with Cream, Shallots, Herbs, and a small drop of White Wine	8 €



DESSERTS

THE CHOU CHANTILLY, STRAWBERRIES WITH BASIL	12 €
OUR BAKED ALASKA FLAMBÉED WITH GRAND-MARNIER	12 €
THE COLONEL “GB” BLACKCURRANT SORBET AND JACOULOT FINE DE BOURGOGNE	12 €
ROASTED PINEAPPLE, GARDEN MINT, AND CITRUS BISCUIT	12 €
THE CHOCOLATE DOME WITH SALTED BUTTER CARAMEL	12 €
LADY IN WHITE, MADAGASCAR VANILLA ICE CREAM, “MERINGUE” AND CHOCOLATE SAUCE	12 €
SORBETS AND ICE-CREAMS OF THE DAY	10 €
SELECTION OF MINIATURE DESSERTS SERVED WITH TEA OR COFFEE	15 €

SOME SUGGESTIONS FROM OUR WINE LIST

AOC CRÉMANT DE BOURGOGNE Brut d'Azenay	75cl	45 €
AOC CHAMPAGNE BRUT DUVAL LEROY « Sélection Georges Blanc »		80 €
AOC MÂCON VILLAGES Domaine d'Azenay	2021	35 €
AOC BEAUJOLAIS LANCIÉ Domaine des Nugues	2021	35 €
AOC JULIÉNAS Château des Capitans Georges Dubœuf	2020	34 €
AOC MORGON « Côte du Py » Laurent Gauthier (½ bouteille)	2021	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 on request.