

Our Menus

During the special days of the « Beaujolais Nouveau,
please find our winery suggestion for a few days

TODAY

Starter, main course and dessert 29.50€

Starter and main course or main course and dessert 25.50€

Broth of beef stewed

Vermicelli and small cubes of toasted bread

Or

Sabodet (pork's rind and head sausage) cooked in marc and red wine

Potatoes salad, red wine reduction

Salmon filet pan fried with green lentils from " du Puy"

Red wine butter sauce

Or

Beef stewed with vegetables

(upper chuck, shin, top rib and bone marrow)

"Peaks white eggs beated "with praline of Saint Genix

Custard cream

Or

Pear and dried plum poached in red wine

Blackcurrant sorbet and sacristain biscuit

A glass of Beaujolais Villages Nouveau 2017 G.Duboeuf 3.00€

A bottle of Beaujolais Villages Nouveau 2017 G.Duboeuf 17.00€



DEJEUNER EXPRESS19.50€

Only for lunch from Monday to Friday

1 dish of the day

1 glass of wine or ½ bottle of water or one draft beer

1 coffee

Tous nos produits sont susceptibles de contenir des allergènes. Pour connaître les allergènes volontairement incorporés dans nos plats, veuillez consulter le document situé à la réception. Nos viandes bovines sont d'origine française.

Tous nos plats sont « faits maison » et élaborés sur place à partir de produits bruts.

