



## Menus

### Menu Epicure 45 €



*Amuse Bouche*



*Poached eggs with Chablis Defaix,  
Wine sauce and truffles from our forest*



*Deer meat "Rossini style", venison sauce*



*Cheese in the main-list*



*Pear "charlotte" with "Duché" finger Chablis biscuits*

### Menu of the Domaine 35 €



*Amuse Bouche*



*Velvety pumpkin, fragments of chestnut*



*Truly chitterling sausage of Chablis with Chablis*



*Slice of saint Florentin with dried fruit, salad*



*Quince pie with physalis*

### Menu Terroir 25 €

*6 big snails of burgundy with Chablis*



*Ham of the wine growers "à la Chablisienne"*



*Crumble with seasonal fruit*

### Brunch from the market 17 €

*(Exclusively served at lunch on Wednesday, Thursday and Friday)  
Starter & Main of course of the day and Coffee*

### Brunch of the little winegrowers (-10 yo) 10

*Few slices of salami from Lyon or few slice of chitterlings sausage*



*Fish of meats with vegetables*



*Day dessert or 2 balls of ice*


*Our meats are French – Prices are in euro, including VAT (5,5 % or 19,6 %) and service*




## The Carte of November and half december



### Starters

12 Burgundy snails with Defaix Chablis	€ 15
French coast scallop cooked with teppanyaki mesclun vegetables	€ 16
Homemade venison pâté, juice, salad	€ <del>14</del>  € 12
Poached eggs with truffles & Chablis Defaix, wine sauce	€ 16

### Main of Course

Truly Chitterling sausage of Chablis with Chablis, pulled by the string, sorrel	€ 21
Deer meat" Rossini style ", venison sauce, candied pumpkin	€ 26
Monkfish with Chablis wine served with garden fresh vegetables	€ 23
French coast scallop*, chicory melted zest of citrus Chablis sauce emulsified with lemon confit	€ <del>27</del>  € 24

\* meat origin: born, bred, slaughtered in France    \* fish: origin French coast \*scallop: Bretagne or Normandy

### Cheeses

White farmer cheese, pepper & salt or sugar	€ 7
Plate of 3 cheeses from the region, young roasted walnut salad	€ 8

### Desserts (\*\* to choose at the beginning of the meal)

** Soft chocolate and coffee ice cream	€ 8
** Quince pie with physalis coulis	€ 8
** Clementines & tangerines duo, shortbread orange zest	€ 8
Pear "charlotte" with finger biscuit, with pistachio sauce	€ 8