Le Bourguignon

Hôtel - Restaurant
Côte-d'Or

The restaurant menu

Appetizers (+5.00€ for a dish)

* Marbled ham	14.90 €
* Semi-cooked duck foie gras on toast with Morvan jam	19.50 €
* Gourmet salad (salad, potatoes, bacon, foie gras, smoked duck breast, gizzards)	16.80 €
* Niçoise" style salad (Salad, sun-dried tomatoes, potatoes, garlic, red onions, tuna, anchovy fillet, egg, green beans, olives)	13.50 €
* Three-course salmon platter with crunchy salad (smoked, tartared, marinated)	18.50 €

Hot appetizers (+5.00€ for a dish)

* Poached eggs with morels	20.00 €
* Poached eggs in meurette	14.50 €
* Poached eggs with Epoisses	15.50 €
* Casserole eggs with chorizo cream and parmesan tuile	14.50€
* A dozen Burgundy snails in shell	16.50 €
* 1/2 dozen Burgundy snails in shell	9.50 €
* Morel crust	24.50 €

Fish and their garnishes

* Salmon steak with fresh herb velouté	27.50 €
* Trout fillets with pepper coulis	21.50 €
* Seafood trilogy (Salmon, Scallops, Prawns)	31.50€

Hot meats and their garnishes

* Fillet of beef nature	24.90 €
* Fillet of beef with meurette sauce	26.90 €
* Fillet of beef with Epoisses sauce	29.00 €
* Fillet of beef with morels	35.00 €
* Plain veal cutlet	26.50 €
* Veal cutlet in Epoisses sauce	32.00 €
* Veal cutlet in Meurette sauce	32.00 €
* Veal cutlet with morels	35.00 €
* Mignon of pork with old-fashioned mustard sauce	21.50 €
* Duck breast with blackcurrants	26.50 €
* Beef cheek «à la Bourguignonne»	19.50 €
*Chicken supreme in Port sauce	19.50 €

Everything in our restaurant is cooked on the premises

Our various dishes may contain lactose, gluten, peanuts.
Please consult us if you have any allergies.

All our prices include VAT and service.

The wine carte is provided free of charge