

Les jus du chatillonnais

Soups	
Le potage de Diury Cream of peasoup per fumed with fresh mint	6,00 €
Le potage de Monagny Cream of Raff tomato soup	5,00 €

Les aligote

Salads	
Salade el domaine Goisot A young leaf salad whith shallots, raspber ry vinegar, olive oil of Masia El Altet and a cucumber mousse	7,00 €
Salade Bouzeron Aligote A young leaf salad with homemade vinegar, tomatoes and mozzarella di bufala	16,00 €
Salade le Kirr A young leaf salad with a carpaccio of beef and parmesan cheese	14,00 €
Saint bris le vineux Salad of tomatoes with oive oil Masia El Altet and flor de sal rosa del Himalaya	7,00 €

Les Chablis

Cold starters	
Le chablis fourchaume Carpaccio of beef with a truffle vinagre and shavings of foie of duck	14,00 €
Le Chablis premier cru Carpaccio of red prawns marinaded with lime and flor de wasabi	20,00 €
Les blonchot Tower of scrambled aggs, mozzarella di bufala pickled tomatoes and boquerones	16,00 €
La goutte d'or Sashimi of tuna with marinaded scalops with gar lie cream and a black olive dust	19,00 €

Les côtes de Beaune

Warm starters	
Le Saint Romain Escargots de Bourgogne	9,00 €
Le Alosce-corton Homemade parmesan croquettes with chef's garnish	8,00 €
Le Puligny Montrachet Scalops saint jacques seasonal	16,00 €
Le monthélie Quiche Lorraine	10,00 €