

Les Côtes d'Or

Fish	
Le Meursault Sole meunière	+/- 24 €
Le Pouilly Fuisse Filet of salmon with a sauce of chive	15 €
Le Saint Veron Lobster	24 € 32 €
Le chambolde mosigny Seguin mercado Fish of the day	17 € 24 €

Les Côtes de Nuits

Meat	
Le fixin Steak tartare	20,00 €
Le richebour New zealands lamb with mushrooms and confit tomatoes	22,00 €
Les Echeseau Steack	21,00 €
Sauces archiduc, peppet, baked mushrooms, béarnaise	3,00 €
Le clos Vougeot Filet of bellota iberico pork with a truffle sauce and fresh heros	19,00 €
Le Romanée Conti Breast of duck with an orange sauce and a cream of aubergine and courgette	18,00 €

Les cuvees de hospices

Specialy	
Batard Montrachet dames de Flandres The chef's foie gras mi-cuit	16,00 €
Cortou Charlemagne François de salins Tartar of smoked salmon with green aspar ragos and caviar mujol	16,00 €
Clos de la Roche Cyrot Chaudron Crusty fresh cheese with caramalised apple and ham	12,00 €
Meursault genevievres Philippe Le bon Mussels cooked an gratin with a sabayon of cava and vegetables	14,00 €
Pouilly fuissé Françoise Poisard fish of the day	
Pomard Billardet The hart of the fillet steak with a sauce of endives and truffle and melted foie	27,00 €