

LA CARTE DU TRAITEUR BOURGUIGNON



MENU A 3 PLATS - 40€ / personne (Service & boissons non inclus)

MENU 3 COURSES - 40€ / person (Excluding service & drinks)

--- ENTREES / STARTERS ---

Œufs en meurette

Poached Eggs "meurette", mushrooms, bacon and red wine sauce

Œufs poché à l'Epoisses

Poached eggs with Epoisses cheese

--- PLATS / DISHES ---

Poulet façon Gaston Gérard & Gratin

Chicken "Gaston Gérard style", sauce with cheese, white wine and mustard & baked potatoes

Bœuf Bourguignon & Pommes de terre vapeur

Burgundy Beef Stew with red wine sauce, Carrots & Steamed Potatoes

--- FROMAGE / CHEESE ---

Assiette de 3 fromages locaux et salade verte (Supplément 8€)

Platter of 3 local cheeses with green salad (Extra 8€)

--- DESSERTS ---

Tarte Amandine Cassis

Almond and blackcurrant pie

Poires pochées au vin et sorbet cassis

Poached pears in wine sauce with blackcurrant sorbet

Tourte aux pommes et pain d'épices

Apple and gingerbread pie

⚠ Sur rendez-vous uniquement – Mini 4 personnes *by appointment only*-Mini 4 persons ⚠

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