



BONJOUR, BIENVENUE,

Chef Sébastien Myet and his team are
pleased to present

THE CARD TO SHARE

STARTERS, FISH, MEAT DISHES, CHEESE
PLATTER AND DESSERTS

MENUS IN 3 OR 4 COURSES

THE 100% CÔTE-D'OR MENU



CASTEL
DE TRES GIRARD

REMERCIEMENTS

TRUITE DE L'AUBE L TRUITE

FERME ASDRUBAL LBOEUF

GÉRARD CHEVILLARD L CHAMPIGNONS

YANN BEZEUX L TRUFFES

FROMAGERIE DELIN L FROMAGES

LUDOVIC MARET POUL'ET COMPAGNIE L VOLAILLES ET FRUITS

FERME FRUIROUGE L CONFITURES, KETCHUPS ET MOUTARDE DE
CASSIS

POTAGER DES DUCS L LÉGUMES ET HERBES AROMATIQUES

UN GROIN DE PARADIS L COCHON BIO

L'ESCARGOT DIJONNAIS L ESCARGOTS





TO SHARE

A piece of charcuterie
12€

A marinated or smoked fish
12€

Shrimp fritter
Sweet and sour sauce
12€

CHILDREN'S MENU

21€ three courses, 15€ two courses

Tomato salad,
Rump steak fillet and pomme duchesse
Chocolate fondant

THE STARTERS

Duck

Leg in rillettes and smoked duck breast with
spices, orange carrot and coriander

26€

White asparagus

Almonds, citrus fruits and coppa Mousseline
sauce

27€

Beef and oyster tartar

Fresh herbs and
fine citrus jelly

28€





FISH

Pollack fish

Mixed courgettes and Choron sauce

37€

Monkfish

With nori seaweed, peas and tomato confit, yuzu
emulsion

41€

MEATS

Veal blanquette

Green asparagus, and hazelnuts

38€

Leg of Lamb

Confit of olives, aubergines, breadcrumbs and rosemary
jus

42€

CHEESES

Cheese platter
14€

DESSERTS

Rhubarb Pochée
With hibiscus, Madagascar vanilla cream and rhubarb ice cream
14€

The chocolates,
Caramelised praline, Sicilian pistachio ice cream
14€

Orange
Texture, almond ganache and saffron ice cream
14€





THREE-COURSE MENU

59 €

Beef tartare and oysters

or

Duck

-

Pollack fish

or

Veal blanquette

-

Rhubarb Pochée

or

The chocolates

FOUR-COURSE MENU

79 €

Beef tartare and oysters

Or

Duck

-

Monkfish

-

Leg of Lamb

-

Orange





100% CÔTE-D'OR MENU
40€

Trout gravlax,
Beetroot origami with Petit Vougeot
& tarragon



Pressed beef,
Red wine sauce
& Burgundy garnish



Blackcurrant Parfait
de Bourgogne ,
Confit & crispy tuile

