



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€

Four Crunchy Comté cheese and walnuts
12€

CHILDREN'S MENU

21€ three courses, 15€ two courses

Melon Carpaccio
Poultry and sautéed potatoes
Chocolate fondant

THE STARTERS

Marinated Mackerel
Grilled Tomato Carpaccio,
Tangy Gel
24€

Razor Clam Aioli,
Baby Vegetables, Aioli Sauce
€28

Beef and oyster tartar
Fresh herbs and
fine citrus jelly
28€





FISH

Cod cooked au naturel,
Carrot and haulm pesto
38€

Tuna Loin
With Colonnata Lard, Artichoke, and Parmesan
42€

MEATS

Guinea fowl supreme,
Basque condiment and chorizo arancini
38€

Duck Breast
Roasted with trio of mushrooms, Apricots, and Almonds
39€

CHEESES

Cheese platter
14€

DESSERTS

The Wild Blueberry
In Jam , muesli shortbread , wild berry and peppermint sorbet
14€

Tartlet with toasted apricot,
Dulcey chocolate, and a touch of sage infused freshness
14€

The Raspberry
Textured Bell Pepper, Organic Olive Oil Ganache
14€





THREE-COURSE MENU

59 €

Beef tartare and oysters

or

Marinated Mackerel

-

Cod cooked au naturel

or

Duck Breast

-

The Wild Blueberry

or

Tartlet with toasted apricot

FOUR-COURSE MENU

79 €

Beef tartare and oysters

Or

Razor Clam Aioli-

Tuna Loin

-

Guinea fowl supreme

-

The Raspberry





100% CÔTE-D'OR MENU
40€

Poultry pâté en croûte,
Seasonal vegetables



Trout fillet,
Fennel risotto, olive condiment,
Yuzu emulsion



Gingerbread,
Lemon confit, Flavigny aniseed siphon

