



AUBERGE DU CEP

Once upon a time "le Cep"

One starter, one main course, comté and one dessert 47,00€

One starter, one fish, one meat, comté and one dessert 57,00 €

Traditional "veal sweetbread pie" and "foie gras", mustard of pistachio nut, pickles

Or

Burgundy snail fricassee with herbs and dried breast shavings, small Vegetables and cream of watercress lettuce

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Trout Fario from Murgat Family, slightly acid sabayon with Hazelnut butter new potatoes, young leek and grapefruit

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Farmer chicken of the Ain cooked with Fleurie wine:

The supreme, and the thigh like a rooster

Or

Charolais beef and carrots :

Faux filet seasoned with fennel gomashio and carrot pulp

The paleron and carrot confit gratin

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"Comté" 24 months grated, moss of milk and hazelnut

(Chesse cart additional 10 euros)

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Dessert in the choice

