



Always a part of our recipes, **the Sauce**, whether it comes as an accompaniment or as an element in its own right, allows us to **create the identity of a dish** and magnify its flavors.

With this in mind, with our chefs we have developed recipes that enhance even further our sauces.

La Maison de la Sauce in other ways
Savour the experience!

Takeaway

Gift
voucher

Catering

*All of our dishes are carefully crafted in house
using fresh and seasonal ingredients.*

STARTERS or TO SHARE

Homemade Fish Soup 14.00€

Croutons and rouille

Medley of meat stuffed vegetables starter 15.00€

Salad main course 20.00€

Burgundy Baked eggs 17.00€

Red Wine Sauce, Bacon & Onions

Stuffed mussels x12 18.00€

In a garlic and parsley butter

Burgundy snails x6 10.00€ x12 19.00€

Homemade duck foie gras 25.00€

Grilled toasts and condiments

CHILDREN'S MENU 14.00€

Syrup or fruit juice

+

Penne bolognese or

Chicken nuggets, french fries

+

Ice cream of your choice

(1 scoop)

LUNCH MENU

ONLY MIDDAYS DURING THE WEEK, EXCEPT BANK HOLIDAYS

Dish of the day + 4€

Starter of the day + Dish of the day **or** Dish of the day + Dessert

and free coffee included

Net prices - Taxes and Service included

List of information regarding allergens available to staff

MOUNTAIN FLAVORS

Homemade Tartiflette 20.00€

Cheese Fondue (min 2 pers) 27,00€

(Comté, Emmental, Beaufort)

Accompanied by Bread, Charcuterie and Salad

Supplement Fried potatoes 3.00€

Savoyard Fondue with Porcini mushrooms 5.00€

Beef Fondue (min 2 pers) 30.00€

Red wine and spices or Oli

Beef (200g /pers)

Accompanied by french fries and Salad

Supplement beef 100g 5.00€

ON RESERVATION

From 2 to 10 people
24h to 48h in advance

Fisherman stew - bouillabaisse

Turbot

John Dory - Atlantic

Salt baked Whole Fish

Lobster & Spiny lobster

Seafood platter

Whole Chicken free range

Leg of Lamb

Beef prime rib

Roast Beef

Stuffed turkey

PASTA & RISOTTOS

Penne Bolognese 17.00€

Spaghetti Carbonara 19.00€

Asparagus & Parmesan Risotto 22.00€

Mushroom Risotto 26.00€

FRESH FROM THE SEA

EACH DISH IS SERVED WITH 1 **SIDE DISH** AND 1 **SAUCE** OF YOUR CHOICE

Mussels Marinières

22.00€

Other sauce choices : Poulette, Curry, Chorizo or Red wine Bordelaise style

Poached cod fish, coconut milk sauce, ginger, and lime

24.00€

Other sauce choices : Provençal Aioli, Light Pepper & Chorizo or Grenobloise with capers

Fresh Mediterranean sea bream fillet, Lemon and Dill

27.00€

Other sauce choices : Salsa, Champagne, White Wine & Fennel or Orange & Ginger

Sole Meunière

41.00€

Other sauce choices : Grenobloise with capers , Orange & Ginger or Lemon and dill

Side dish choices : Creamed leeks / Fresh Seasonal Vegetables / Risotto / French fries /
Dauphinois potato gratin / Garlic fried potatoes / Side of the day

Extra side dish 5€

CUTS FROM THE BUTCHER

EACH DISH IS SERVED WITH 1 SIDE DISH AND 1 SAUCE OF YOUR CHOICE

Veal kidneys, Mustard seed sauce 23.00€

Other sauce choices : Normande, Pepper or Madeira (red wine and shallots)

Chicken supreme, Gorgonzola sauce 25.00€

Other sauce choices : Light pepper & Chorizo, Normande mushroom or Provençale

Roasted Duck Breast, Red berry Sauce 30.00€

Other sauce choices : Yakitori or Honey

Lamb Shank Confit with 4 spices 34.00€

Beef fillet “Chateaubriand” (350g), Salsa sauce 41.00€

Other sauce choices : Gorgonzola, Red wine merchant, Green Pepper or Bearnaise

Side dish choices : Creamed leeks / Fresh Seasonal Vegetables / Risotto / French fries /

Dauphinois potato gratin / Garlic fried potatoes / Side of the day

Extra side dish 5€

Side dishes are only offered as an accompaniment to a dish

GOURMET MENU

40,00 €

Creamy risotto

or

Stuffed mussels

Chicken supreme, Provencale sauce
& Creamed leeks

or

Mussels marinieres
& French fries

Dessert on blackboard

Net prices - Taxes and Service included

List of information regarding allergens available to staff

PRESTIGE MENU

45,00 €

Meat stuffed vegetables

or

Burgundy Baked eggs

Fisherman stew

or

Roasted Duck Breast, Red berry Sauce
& Dauphinois potato gratin

Dessert on blackboard