

Menu D'ici

Burgundy Snail Ball, Fried Garlic Butter

Or

Spiced Black Pudding, Cold Served, Pickles
Red Sweet Peppers "Piquillos" Cream

∞

Beef Chuck and Egg at 63°C Meurette Sauce

Or

Risotto with Crayfish Juice

∞

Light Sheep Yoghurt with Quince Marmalade

∞

Blackberry Soufflé, Cottage Cheese Sherbet

Or

Tonka Bean Cream Pie, Sherbet and Coulis of Pear,
Caramelized Apple Foam

39 Euros TTC

This menu is the only menu served at lunch and is compulsory



All the dishes are "homemade" and are prepared on the spot from raw products.

Menu Expression

Vegetable Raviole, Coulis with Herbs from the Garden

∞

Lobster Cream, Coulis of Mr Noël's Tomato, Lightly Spiced

∞

Tartare of Charoles Beef Seasonned with Blackcurrant Buds Oil,
Marmelade of Fresh Blackcurrant

∞

Sander, Carrots Coated, Pôchouse Foam,
Garlic Cream

∞

Piece of Beef by Dominique Guyon,
Cream of Paimpol Coco Beans, Shavings of Home-Made Bacon with Paprika, Red
Sweet Peppers by A.Lasserre

∞

Plate of Matured Burgundy Cheeses

Or

Light Sheep Yoghurt with Pear Coulis

∞

Creamy Mirabelle Sphere and Shortbread
Smoked Vanilla Diplomate Cream

79 Euros in 6 courses

This menu is the only menu served From Tuesday to Friday at dinner and is compulsory.

Menu Empreinte

This menu is for lovers of beautiful products, by beautiful we mean quality products that have taste.

The chef makes a particular effort to sublimate them without distorting them. It is this truth, without superfluity, that he wants to share with you, in simplicity.

The producers are essentially local and have been selected for their work that respects nature and their love of beauty and goodness.

They are pickers, small farmers, fishermen...

89 Euros

149 Euros with food and wine pairing

This menu is the only menu served on Saturdays at dinner and is compulsory.



le-jardin-des-remparts.com

RESTAURANT | BEAUNE