



SHARE YOUR DESIRES

The beautiful special "Gillardeau" oysters € 32
Our selection of snail shells from Hervé Menelot € 24

The price of our dishes to share is indicated per person.

OUR MENUS

THE GENERATION MENU

This menu is served from Tuesday evening to Saturday lunchtime and Sunday evening.

One starter, one main course and cheese or dessert
€ 60 per person

One starter, two main courses and cheese or dessert
€ 75 per person

THE EXPRESS MENU

This menu will be explained to you by our maître d'hôtel
Any changes to this menu will add an extra charge.

Starter - main course - coffee
or
Main course - dessert - coffee

€ 32 per person

Served only at lunch from Wednesday to Friday

The "New Generation" Menu

€ 15 per person

Reserved for children under 12 years old


All our meat is sourced in France.
All our prices are net.




LA CARTE

STARTERS

€ 22

Roasted Mediterranean vegetables, red pepper jelly and gazpacho 


Burgundy snail cassoulette with tomato, scarmoza and basil 

Vegetable "caponata" and sea bream ceviche

MAIN COURSES

€ 35

Eggplant caviar cannelloni, creamed rocket and Morvan goat's cheese 

Slow cooked skate wing, coconut broth and wok vegetables 

Grilled octopus with chimichurri, arancini and carrot purée

Crispy guinea fowl, green beans, chanterelles and lemon balm jus

A beautiful piece of meat to share, served with polenta fries and Banyuls wine jus
(for 2 people - €6 supplement per person on the menu) € 42


CHEESES

Cheese platter from our region (€10 supplement on the menu) € 14

White cheese or faisselle with salted or sweet cream € 9

DESSERTS


€ 16

Yonne cherry soup and tarragon parfait 

"La Jovinienne" with amaretto ice cream

Red berry pavlova

Vegetarian dishes are marked with a leaf symbol. 

Generation dishes are marked with a 

The price is indicated per person

Le Bistrot des Générations



80 Ans d'Histoire... et de Gourmandise