



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

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€

Shrimp fritter

Sweet and sour sauce

12€

CHILDREN'S MENU

15 €

SUGGESTION

Rib of beef to share

100€/kg

Hare « à la Royale »

45.00€

THE STARTERS

Shellfish

In a timut berry broth,
Celery risotto
26€

Foie Gras

Madagascar Vanilla
Variation of pumpkin
29€

Scallops

Creamy Jerusalem Artichoke with hazelnut,
Truffle
32€





FISH

Red mullet

Clementine crust, candied endives,
Bone juice
39€

Turbot

Capers, mashed potatoes
Cresson
42€

MEATS

Deer

Parsnip praline and chesnut
39€

Roast partridge

with beetroot and pholiotés
42€

CHEESES

Cheese platter

14€

DESSERTS

Cocoa shortbread

Creamy Komuntu chocolate 80%, pear, buckwheat praline

14€

Crunchy biscuit

Light yuzu cream, Kalamansi confit, Reunion lychee

14€

Roasted Victoria pineapple,

with passion fruit, meringue tube, tarragon espuma

14€

Crêpes Suzette

Flavored with Grand Marnier, *flambée* with Cognac

18€





THREE-COURSE MENU

59 €

Shellfish
or
Foie Gras

-

Red mullet
or
Deer

-

Crunchy Biscuit
or
Cocoa shortbread

FOUR-COURSE MENU

79 €

Scallops

-

Turbot

-

Roast partridge

-

Roasted Victoria pineapple





100% COTE-D'OR MENU

40€

Snails in Meurette,
Focaccia , garlic cream

-

Candied pork ,
Carrot, ginger

-

Pinova apple,
Vanilla cream, blackcurrant sorbet

