



Le Rempart

Quality RESTAURANT SINCE 1956

Rempart

Through finely composed MENUS, discover traditional BURGUNDIAN cuisine prepared by our chef David SECHET. All our MEATS ARE FROM FRANCE and our dishes are prepared with FRESH and SEASONAL products.

Land of history and gastronomy, BURGUNDY radiates for its WINES, recognized throughout the world for their quality. To accompany your MEAL, the RESTAURANT has a beautiful list of BURGUNDY WINES. Let yourself be seduced by a Chardonnay or a Pinot Noir, two mythical grape varieties of BURGUNDY.

BRASSERIE
RASSERIE

NET PRICES IN EUROS. DRINKS NOT INCLUDED
All our products ARE HOMEMADE ☺



The Starters

MEURETTE EGGS 11.00 €

Organic egg from the farm "Robin Vannier"

GARDNER'S PÂTÉ EN CROÛTE 13.00€

Tarragon Dijonnaise

SALMON HALF BAKED 19.00 €

Green beans, mushrooms, walnut vinaigrette and condiments

PÂTÉ FRANC COMTOIS 10.00 €

Morels, comté cheese, vin jaune and country bacon

ANDALUSIAN GASPACHO 14.00€

Vegetable brunoise with croutons and virgin olive oil

BURRATA WITH TRUFFLES 19.00€

Old-fashioned tomatoes, pesto and condiments

ZUCCHINI TERRINE WITH BASIL AND MINT 9.00€

POKE BOWL 16.00 €

Bulgur, Avocado, Tomato, Corn, Green beans, Carrots



The Main Dishes

HOMEMADE QUENELLE of pike <i>Crayfish bisque and Matignon vegetables</i>	22.00 €	GRENOBLE-style turbot <i>Baby spinach</i>	27.00 €
Small ABLETTE fry <i>Tartar sauce</i>	22.00€	CHICKEN SUPREME <i>Grandma's potatoes</i>	26.00 €
ENTRECÔTE "charolaise" (300gr) <i>Pepper sauce, accompagnement of your choice</i>	30.00 €	TROUT CEVICHE <i>Sun vegetables in olive oil</i>	25.00 €
VITELLO TONNATO PARMIGIANA <i>Thin slices of cooked veal, tuna mayonnaise sauce and condiments</i>	28.00 €	CHAROLAIS BEEF tartare <i>Homemade fries, salad (prepared in front of you)</i>	22.00 €
BURGER LE Charolais <i>Chopped charolais steak, onion compote, county, mustard, homemade fries</i>	20.00 €	BEEF Carpaccio <i>Arugula, Parmesan and pesto, pommes grenaille with parsley</i>	24.00 €

The CHEESES

CHEESEBOARD	9.00 €
White CHEESE FROM "La FERME DE MARNIZOT" in Buxy (71) <i>Cream, chives, shallots or red fruit coulis</i>	7.00 €

The DESSERTS

ONE DESSERT FROM the vitrine	10.00 €	GRAND MARNIER Soufflé <i>20 minutes of preparation</i>	12.00 €
Chocolate fondant <i>15 minutes of preparation, vanilla ice cream</i>	10.00 €	NORWEGIAN OMELET FOR 2 <i>Blazed in front of you</i>	19.00 €
White Lady <i>Vanilla ice cream, chocolate sauce, whipped cream, roasted almonds</i>	9.00 €	COLONEL Cup <i>Lemon sorbet and vodka</i>	9.00 €
TOURNUSIEN <i>From Maison Dulor</i>	11.00€	ICE-CREAM AND SORBETS <i>Ice cream: vanilla, chocolate, caramel, coffee</i> <i>Sorbet: strawberry, lemon, peach, tangerine, exotic, pear</i>	
GOURMET COFFEE <i>Assorted desserts with coffee</i>	11.00€	2 balls	6.00 €
		3 balls	8.00 €

BURGUNDY MENU

3-COURSE formula : 32.00 €

2-COURSE formula : 25.00 €

Pâté Franc Comtois

MORELS, COMTÉ CHEESE, VIN JAUNE AND COUNTRY BACON

OR

MEURETTE EGGS

Red wine sauce, bacon and grelots onions



Chicken supreme, Grandma's potatoes

OR

Homemade Pike quenelle, Nantua sauce and pilaf rice



White cheese

OR

ONE DESSERT FROM THE VITRINE

OR

Chocolate fondant



MENU of the Day

SERVED FROM Monday to Saturday (only for lunch)

3-COURSE formula (starter, main course, dessert)

19.90 €

2-COURSE formula

15.90 €



Child MENU

14.00 €

Fish

OR

Hamburger with fries OR vegetables



Chocolate fondant

OR

Cup of ice cream