



Le « 1131 »

*Our Chef Guillaume Royer
invites you to discover his menus using local produce
His cuisine is generous and full of delicate flavours
On behalf of all the team with Freddy Jaugey our Chef Sommelier
we wish you a pleasant meal*

*** 4 courses 98€ - Wine pairing with our Sommelier 175€**

7 courses 135€ - Wine pairing with our Sommelier 230€

*All our dishes are home made on our premises
All meats from France.*



Please let us know us know of any allergies or dietary restrictions

Le plaisir d'une signature

*** Organic trout from Crisenon**

*tartare cut, seasoned with citrus notes, candied tomato dressing
gourmet gravlax trout toast*

River crayfish

*flavored with Marc de Bourgogne
head jus in sabayon, soft flan, mushrooms*

*** Lake sander, saffron from Auxonne ***

*roasted back, young oyster mushrooms, variation of colored carrots
powder of timut pepper, yuzu puree, saffron butter with Crémant*

*** The veal, sweetbread ***

*roasted fillet, the sweetbread served on the side, veal jus with truffles
mushrooms according to the harvest*

Cheese plate

*discover our cheeses from "Bourgogne-Franche-Comté"
chestnut flour bread*

*** The Mont blanc**

*candied chestnuts, meringue, pear sorbet, others marinated in vanilla
spaghetti with chestnut cream flavored with rum*

Chocolate tart

*soufflée tart, Morvan cazette praline
grated tonka bean, sorbet*

** Possible change in fish and meat depending on the market*