

MENU

Room Service

Tuesday to Sunday

12 p.m to 3 p.m and 6 p.m to 8 :30 p.m

Depending on the time of day, we offer classic tray-based catering.

For information or to place an order, please dial **2000**.

Please allow around 30 minutes for the dessert to be served.

To order, please dial **2000**.

Smoked Salmon with Beech Wood, Butter Medley and Crusty Bread.....	28 €
Iberian Ham Plate (Spain)	37 €
🌿 Seasonal Soup.....	24 €
The "Ancienne Auberge" pâté en croûte, mirror juice with Syrah....	34 €
Caesar Plain Salad	
Nature	20 €
with Chicken Breasts.....	24 €
with Lobster Salpicons	35 €
Tender Label Rouge Charolais Beef Sirloin with Mashed Potatoes with Mascarpone.....	46 €
Fish of the Day, Shellfish Juices, Bouquet of Tender Vegetables	42 €
Bresse chicken with "Mère Blanc" cream, Rice Pilaf	39 €
with morels	47 €
Pasta Rigatoni (<i>Gluten Free Available</i>)	
Arrabbiata.....	20 €
Carbonara	24 €
🌿 Beef confit with sweet spices	24 €
With Truffles.....	35 €
Caviar (30 gr).....	95 €
Selection of cheeses from our regions	19 €
A Cottage cheese with Bresse PDO cream	15 €
The Classic Dark Chocolate Cake.....	19 €
L'Eclair "Paris-Bresse" with salted butter Caramel and Honey	19 €
Fruits of the Moment, Iced Juice, Fresh Coriander	19 €
"Grand-Mère Blanc" Orange Cake.....	19 €
The box of 8 assorted macarons	20 €
The platter of Mignardises	20 €

🌿 Vegetarian dish, no meat, no fish

CARTE

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All day long, you can order

Smoked salmon with beech wood	28 €
The "Ancienne Auberge" pâté en croûte, mirror juice with Syrah....	34 €
Selection of cheeses from our regions	19 €
The Classic Dark Chocolate Cake.....	19 €
L'Eclair "Paris-Bresse" with salted butter Caramel and Honey	19 €
"Grand-Mère Blanc" Orange Cake.....	19 €
The Box of 8 Assorted Macarons.....	20 €

Dear Sir/Madam,

We wish you a pleasant meal.

When this is over, we invite you to contact the reception at 2000 so that we can get rid of you.

Kind regards,
The Georges Blanc team

The wine list of the Gastronomic Restaurant is available on Wednesday and Thursday evenings as well as lunch and dinner on Friday, Saturday and Sunday.

[A map showing allergens contained in dishes and wines is available on request.](#)

In low season, we do not provide room service on Mondays.

Unless otherwise indicated, our meats are born, raised and slaughtered in France.

Availability of dish depends on weekly delivery. Some dish can miss

Prices net of taxes and service included

CARTE

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Room Service

Drinks selection to go along your meal

Home Appetizer

*Fruity composition around Apple and Spice Pumpkin,
complemented with Blanc de Blancs*

25 €

Still Water: Evian, Velleminfroy (1L)	10 €
Sparkling water: Badoit, Badoit rouge, Châteldon (75 cl)	10 €
Sodas, fruits juice	7 €
Coffee, decaffeinated, tea, hot water	10 €

CHAMPAGNE & CRÉMANT

	12 cl	75 cl
Champagne DUVAL-LEROY « Sélection Georges Blanc »	30 €	140 €
Champagne LANSON Rosé	40 €	180 €
Champagne Krug « Grande Cuvée »	50 €	400 €

WHITE WINES

Montagny 1 ^{er} Cru « Découverte » D. Stéphane Aladame2020	25 €	100 €	
Macon-Villages « Fleur d'Azenay » D. d'Azenay	2022	15 €	62 €
Ladoix « Les Bois Grechons » Domaine Mallard	2017	30 €	140 €
Saint Aubin 1 ^{er} Cru « Le Charmois » D. Pascal Matrot	2017	130 €	
Côtes-du-Rhône, Domaine Jean-Paul Jamet.....	2017	90 €	
Sancerre, Domaine Vacheron.....	2019.....	120 €	

ROSÉ WINE

Côtes-de-Provence « By Ott » Domaine de Ott	2022	20 €	65 €
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RED WINE

Bourgogne Côte d'Or, Domaine Morey-Coffinet	2021.....	25 €	100 €
Chorey-Lès-Beaune « Les Poiriers » D. Decelle-Villa.....	2018.....	30 €	100 €
Régnié « Sous la Croix » D. Les Capréoles	2021.....	20 €	90 €
Nuits-Saint-Georges « Les Lavières » D. Daniel Rion.....	2016.....	35 €	170 €
Saint Joseph « Cuvée du Papy » D. Stéphane Montez.....	2017	160 €	
Lirac « Les Sables d'Arènes » D. Giraud.....	2018.....	120 €	

Alcohol abuse is dangerous for health. To consume with moderation.
Price taxes and service included.

DRINKS