

Le Klub

Cuisine Authentique & Maison
Chef Stéphane Fouillot

Blackboard

Every day, the Chef offers his suggestions, according to the seasons and his inspiration!

Child Menu

For children under 12, check our special menu!

Starters

Parsley ham from the pork butcher Durdyn **7,50 €** 

Burgundy snails with Garlic butter 6 pcs **7,00 €**
12 pcs **12,00 €** 

 Perfect boiled Eggs, Red wine sauce,
Bacon strip and Onions sauté, Garlic soldier **8,50 €** 

Smoked Salmon from Scotland, Blini and Cream **9,90 €**

Whet your appetite 6,90 €

 Homemade pie with Poultry liver
And Pistaccio

Vegan Salad (Salad, Tomato, grated Carrots,
Heart of Palm, Olive) **6,90 €**

Bon appétit !

 Fait maison  Produits locaux

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Main Courses

Meats

-  Charolais Beef rumsteack from Burgundy, Mushroom sauce **17,90 €** 
-  Charolais beef Tartare, French fries and Salad **13,90 €**
-  Duck breast rost, Cooking juices with Honey and Ginger **17,90 €**
-  Pork Filet mignon from Burgundy, Wholegrain Mustard sauce «Reine de Dijon» **15,90 €** 




Klassique Burger **15,90 €**



(Charolais beef 180g, Mayonnaise, Salad, Tomato, Onions jam, Bacon, Epoisses cheese)






Fishes

-  Skate fish filet steamed, Caper sauce **15,90 €**
-  Pollock fish thick slice roast with the Skin, Beurre blanc sauce **17,90 €**
-  Salmon steack grilled, Citrus fruits sauce **17,90 €**

Side dishes: Chips, Rice, Pasta, Seasonnal Vegetable, Salad

On the run

-  Omelette, select your toppings: **10,70 €**
Emmental cheese, Ham, Mushrooms, Herbs
-  Today's Pasta or Risotto Plate: Look on the blackboard **13,90 €**
-  Périgord Salad (Foie Gras, Confit of Dick, Duck's gizzard) **17,90 €**

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Cheeses

Cottage cheese, select your topping:
Herbs and Shallot or Red fruit Sauce **5,50 €**

Cheese from Burgundy 7,50 €

Mature cheese platter 

Desserts

-  Vanilla Creme Brulee **6,90 €**
-  Fresh and Seasonnal Fruits Salad **6,90 €**
-  Dark chocolate mousse **6,90 €**
-  Today's Sweet **6,90 €**
-  Gourmet Coffee or Tea **7,50 €**


Icecreams

3 scoops **6,90 €**

Chose your flavors

Vanilla, coffee, pistachio, Dark chocolate, rum raisin,
caramel, citrus, strawberry, raspberry, blackcurrent,
mango, banana, coconut

Icecream Cups

- Colonel Icecup (3 s. Citrus sorbet, 2cl Vodka, Whipped cream) **6,90 €**
- Dijonnaise Icecup (3 s. Blackcurrent sorbet, Boudier's Blackcurrent Liqueur, Whipped cream, Gingerbread) **6,90 €** 
- Coffee or Chocolate Liegois (3 s. Coffee or Chocolate icecream, Coffee or Chocolate, Whipped cream) **6,90 €**
- Griottines Icecup (3 s. Vanilla icecream, Griottines Liqueur, Whipped cream) **6,90 €**

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