

BLEU

GRILL FRANÇAIS

Breakfast

(Only in the Morning) 8,50€

Hot Drink : Coffee, Tea or Chocolate, Choice Fruit Juice, Toast, Butter, Jams, Omelettes (2 Eggs) Nature,
Complet + 1,50€

Lunch Formule

Dish + Coffee 13,50€

Starter + Main Course Or Main Course+ Dessert

16,80€

(Only From Monday To Friday Excluding Public Holidays)

Starter Of The Day

Housse Mayonnaise Egg

Soupe Of The Moment

Today's Special

Sirloin Steak

Knife Sausage

Salmon Steak

Dessert Of The Day

Chocolate Mousse

Tarte Of The Moment

Evening Formula 27€

Starter Of The Day

Gratinated Onion Soup

Farandoles Of endives

Soupe Of The Moment

Today's Special

Burgundy Marmite

Lambskin Confit

Salmon Steak

Pear

Dessert Of The Day

Crème Brulée

Half-Cooked Chocolate

Children's Menu (Under 10 Years Old) 11,50€

Steak Hache Fries Or Salmon Steak, Mashed Potatoes

Chocolate Mousse Or Ice Cream, Juice Or Soda 25 cl + Coloring

BLEU

GRILL FRANÇAIS

Starters

House Mayonnaise Eggs 4€	French Onion Soup 6€
Bone In Bone 4,90€	Soup of The Moment 5€
Farandole Of Endives And Beets Beets And Roquefort Cream 8€	
Duck Foie Gras (Cognac, Porto) Onion Preserve 17€	

Dishes *With An Accompaniment And A Choice Sauce*

Sirloin Steak 15€	Pear 17€	Entrecôte 28€
Knife Sausage 15€		Veal Liver 19€
Chicken Supreme 17€	Cut Of Beef 28€ / Rossini 35€	
Confit Lamb Shoulder 21€	Burgundy Marmite 19€	
Duck Breast 24€		
The Great Duck Plate (Foie Gras, Parmentier, Magret, Rillettes)		26€
Suspended BLUE Brochette (Beef, Duck, Chicken, Sausage)		22€
Salmon Fillet 16€	Bass Filet	19€

Desserts (House)

Chocolate Mousse, Tonka Bean 6€	
Crème Brulée Vanille 6,50€	Vacherin Minute 6,50€
Semi-Cooked Chocolate Vanilla Ice Cream 6,50€	Profiterole 6,50€
Pie Of The Moment 6,50€	Crêpes Way Suzette (3) 9,50€
Coffee (8,50€) ou Tea (9,50€) Gourmet	

BLEU

GRILL FRANÇAIS

On The Run

Traditional Burger Emmental Cheese	14,50€
Beef Tartare	18,00€
Macaroni Gratin With Foie Gras	15,50€
The Real Caesar Salad	14,50€
Romaine, Croutons, Chips Of Parmesan, Tomatoes, Poached Egg, Chicken Breast	
Vegetarian Plate 3 Toppings With a Choice + a Soup	14,50€

Home Accompaniments And Sauces

Fries, Green Beans, Gratin Dauphinois, Mashed Potatoes, Green Salad, Vegetables of Yesteryear, Rice.
Additionnal Accompaniment 4,50€

Bearnaise, Blue, Pepper, Shallots, Apicius, Foie Gras, White Butter, Hotel Master Butter, Cocktail.

To Share

Cheese Board Of The Moment	8€
Board Of Cochonnailles	15€