



# OUR MENUS

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LA FOLIE  
de Vougeot





Restaurant

# JORDAN PROT

Excluding dishes - Excluding service - Excluding drinks

## Lunch menu at 69€

(Lunch only)

### 4 courses

- Starter
- Main
- Cheese
- Dessert

## Discovery menu at 85€

### 5 courses

- Starter
- Fish
- Meat
- Cheese
- Dessert

## Tasting menu at 108€

### 6 courses

- Starter
- Shellfish
- Fish
- Meat
- Cheese
- Dessert

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## Menu according to the seasons

### Example for winter menu

- Free-range egg “Oeuf Parfait”, creamy cep mushrooms and roasted mushrooms
- Cod, grilled leeks with soy flavored sauce and black garlic
- Chicken breast, parsnips and Chinese artichoke, smoked hay sauce
- Pommard delight, crispy honey and gingerbread
- Orange tartelette, crunchy chocolate and citrus jelly

### Example for summer menu

- Salmon brushed with coriander oil, cucumber salad and smoked cream
- Cod fillet with asparagus and cuttlefish ink sauce
- Roasted pork chop, artichoke and celery cream
- Miso goat cheese, mille-feuille rice chips, soy caramel
- Strawberry salad, verbena cream and crunchy shortbread

### Example for fall menu

- Beef confit ravioli, gravy, mushrooms of the season
- Monkfish medallion, candied carrots and kumquat puree
- Poultry supreme in a sesame crust, pak choi cabbage and candied onions
- Comté 24 months, natural soy caramel, black currant pearls
- Tatin-style apple tartelette, vanilla ice cream and salted butter caramel

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Restaurant

# JORDAN PROT

Hors d'oeuvre n° 1 at 33€\*

9 pieces to choose

Hors d'oeuvre n° 2 at 46€\*

14 pieces to choose

Supplement Plancha at 18€  
(pieces of meat, fish, garnishes, etc.)

You have a list of different cocktail pieces to select from according to your preferences. The ingredients are of course flexible depending on seasonality and your preferences.

\*Equipment rental included



## Examples of summer hors d'oeuvre

### Savory selection

- Board of melon and ham
- Traditional Burgundian gougères
- Parsley ham and mustard skewers
- Salmon and kiwi tartare, passion cream
- Cucumber celery gazpacho
- Brillat savarin tartelette, dried fruits
- Black olive feta watermelon tartare
- Mustard chicken club sandwich
- Creamy cucumber and shrimp verrines
- Cheese platter (with breads, jam, dried fruits)
- Chile Pino Empanadas

### Sweet selection

- Chili melon soup
- Fruit tartelettes
- Madeleine/small chocolate cake duo
- Mini lemon meringue tartelettes
- Cherry and white chocolate verrines
- Tiramisu verrines
- Strawberry basil tartare
- Fresh fruit skewer
- Green avocado banana smoothie



Restaurant

# LE BENATON

Excluding dishes - Excluding service - Excluding drinks

## Menu at 110€

### Appetizers

- Parmesan ball
- Morteau smoked sausage fritter
- Maki sushi

### Starter

- Pâté en croute (pigeon, foie gras, sweetbreads), homemade pickles, kumquats, grilled eggplant (Vice world champion 2013)

### Main

- Bresse chicken 2 ways: fillet cooked at low temperature, thigh in cheese curd, seasonal vegetables, Madeira sauce

### Cheeses

### Dessert

- Variations of butternut and dark chocolate, citrus fruits

## Menu at 150€

### Appetizers

- Parmesan ball
- Pie
- Morteau smoked sausage fritter
- Maki sushi

### Starter

- Langoustines 2 ways: Tartare, lentils, green apple, fried shiso, oscietra caviar tartar sauce

### Fish

- Baked scallops, chorizo

### Meat

- Grilled “Galice” Beef Fillet, seasonal vegetables, red wine and blackcurrant sauce

### Cheeses

### Dessert

- Variations of blueberries and dark chocolate, red wine sorbet

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Restaurant

# CITRON VERT

Included bread, still and sparkling water, serving plates

Sweet cocktail at 35€

## 9 pieces per person

- Gougere with comté
- Vegetable falafel with oriental flavors
- Scallops on spoons with its own liquid
- Beetroot smoothie
- Petit Vougeot wrap, fine herbs and grisons meat
- Greek feta involtini and raw ham
- Epoisse cream tartelette
- Risotto and shrimp fritters
- Mini foie gras and onion confit burger

Menu at 75€

## Starters

- Poached eggs with Cîteaux cream and wild mushrooms
- Crispy smoked trout, cream cheese mousse with Thai basil
- Pressed duck with foie gras and dried figs, shallot confit

## Dishes

- Roasted pollock steak, crémant (sparkling wine) sauce, pepper salsa and fondant apples
- Crispy beef confit with wine, crushed almonds with fine herbs
- Creamy vegetable fritters, carrot mousseline with roasted peanut oil

## Cheese

- Cheese plate: epoisses, brillat savarin and comté

## Desserts

- Duo of chocolate and nougat
- Mango passion dome, flowing red fruit heart
- Red fruit delights, vanilla ice cream and caramel tuile

🌐 [www.traiteur-citronvert.fr](http://www.traiteur-citronvert.fr)  
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Restaurant

# MAPIE

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Menu at 45€

Starters

- Homemade terrine
- Homemade foie gras, lamb's lettuce salad
- Chicory salad, gouda, walnuts
- Cauliflower soup, grilled bacon, croutons
- Pumpkin soup, croutons
- Eggs meurette (soft boiled egg with wine sauce)
- Cumin carrot cream
- Warm lentils, poached egg
- Beetroot tartare, walnuts, smoked trout
- Seasonal vegetable soup
- Red cabbage, bacon, poached egg
- Dauphiné ravioli, hazelnut cream
- Leek pie
- Chicken liver salad with sherry
- Salmon gravelax

Main

- Soft-cooked salmon, leek fondue
- Veal blanquette, wild rice
- Beef bourguignon, mashed potatoes
- Chicken Gaston Gérard, gratin dauphinois
- Basque chicken, seasonal vegetable puree
- Duck shepherds pie
- Rabbit with mustard, fresh tagliatelle
- Guinea fowl ragout, seasonal vegetables
- Homemade couscous



- Stuffed cabbage, homemade tomato sauce
- Chili con carne, white rice
- Old-fashioned duck cassoulet
- Cod fillet, celery risotto
- Iberian pork loin, crunchy vegetables

Desserts

- Creme brulee
- Chocolate mousse
- Chocolate fondant, gingerbread custard
- Pana cotta coulis seasonal fruits
- Pie of the moment
- Lemon pie
- Seasonal fruit crumble

Hors d'oeuvre at 20€

9 pieces to select

- Stuffed cabbage croquette
- Gougères
- Cod Caribbean fritters
- Fresh goat's cheese poppy / sesame sandwiches
- Salmon cucumber sandwiches
- Sesame chicken skewer
- Chiffonade of ham with herbs
- Epoisses mousse
- Seasonal mushroom soup
- Avocado – crab verrine
- Vegetarian burger
- Cheese straws
- Salmon tartelettes
- Roast beef toasts – capers