

Le Castrum Café

La Table de l'Abbaye de Maizières

La Carte (English Version)

- Foie Gras, Gingerbread, Fruit Chutney 🍽️ 25€
- 12 Burgundy Snails from Maison Dutruy 🍽️ 18€
- The Salad of the Abbaye 🍽️ 19€
- Parsley Ham, Local Mustards from la Maison Fallot à Beaune 18€

- Shirred (baked) Eggs, Morels 🍽️ 27€
- Poached Eggs with Red Wine Sauce 🍽️ 23€
- Pan-fried Morels with Cream, Crust of Bread 🍽️ 29€
- Farm Onions Soup 🍽️ 12€
- Season Soup 🍽️ 12€

- Le Bœuf PDO (*) Charolais, en Bourguignon 🍽️ 24€
- Le Faux Filet PDO (*) Charolais (Morels extra 15€) 33€
- Cockerel, Gaston Gérard Sauce 🍽️ 29€
- Zander from our Rivers, Fresh Vegetables 🍽️ 25€

- Cheese Selection from Maison Bordier 18€

- Crème Brûlée with Gingerbread 🍽️ 12€
- Poached Pear with Burgundy Wine 🍽️ 14€
- Sorbet (3 scoops) 14€
- Chocolate Cake, Vanilla Ice Cream 🍽️ 12€

- Burgundy Snacks ...**
- Smoked Salmon, Toast with Butter From Saint Malo 17€
- Raw Ham from Arleuf en Morvan, Maison Ducert 18€
- Cold Cuts Plancha 23€
- Dry Sausage 16€
- Plancha «Discovery of Burgundy through its Classics» 26€

Restaurant open for dinner (with exception), service from 19:30 (7.30pm)

(*) PDO Protected Designation of Origin // 🍽️ Home Made