










MENU









Spécialité du chef
Sans gluten
Végétarien

ENTRIES

- Fresh raw vegetable salad with citrus fruits   10.00€
- Queumeu and green salad  10.00€
- 6 snails with parsley butter - 12 snails with parsley butter 10.00€ / 20.00€
- French toast with Langres (*salad and raw ham*)  11.00€
- Fisherman's Salad   13.00€
(*Shrimp, marinated scallops, strips of raw smoked salmon*)
- Medieval meat pie with Langres 12.00€
- Game terrine with porcini mushrooms 14.00€
- Smoked salmon Bavarian cream with its head  15.00€
- Ballotine of foie gras with Calvados and smoked duck breast  19.00€
- Summer Platter  23.00€
(*Melon, cured ham, smoked salmon, and green salad with citrus fruits*)

DISHES

- Andouillette Gratin with Chaource  15.00€
- Braised ham 15.00€
(*port sauce, salad and roasted potatoes*)
- Herb Omelette  18.00€
(*green salad, roasted potatoes and Langres cheese*)
- Pike fillet with President's bacon  16.00€
- Veal carbonnade with Choue (local beer) 16.00€
- Trout fillet with Champenoise sauce  17.00€
- Pike-perch fillet with red butter   19.00€
- Sirloin steak with Pancha 20.00€
- Duck breast with rhubarb 24.00€
- ½ roast pigeon with Rossini sauce and its soft Haut-Marnais cake 25.00€

OUR CHOICE OF SAUCES+ 1€

Sauce Langres, sauce Porto, crème au lard , sauce Champenoise , beurre rouge, sauce rhubarbe, sauce Rossini, sauce érable

OUR HISTORIC DISHES

Specialty of the Middle Ages



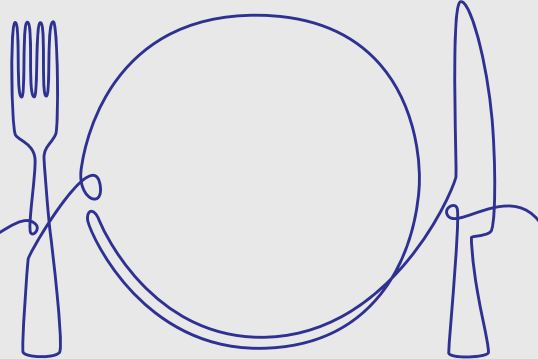
La Ouyette de Langres 19€

*“Puff pastry with confit duck stuffing, apple, onions, white wine, and spices”
Served with salad, Langres cheese, and roasted potatoes*

La Médiévale : la Ouyette de Langres + pavé Langrois 25€



MENU



MENU LOGIS 33€

Fisherman's Salad
(shrimp, marinated scallops, smoked salmon strips)
or
Medieval Langres Meat Pâté

Trout Fillet Champenoise Style
or
Veal Carbonnade with Choue (local beer)

Choice of Dessert

MENU DU TERROIR 29€

6 Burgundy snails
or
French toast with Langres cheese salad and cured ham

Andouillette gratin with Chaource cheese
or
Pike fillet with President's bacon

Choice of dessert

MENU HALLEBARDE €38

12 Burgundy snails
or
Game terrine with porcini mushrooms

Plancha-grilled sirloin steak
or
Pike-perch fillet with red butter

Choice of dessert

MENU ATELIER LINGON €42

Smoked Salmon Bavarian Cream with Head
or
Ballotine of Foie Gras with Calvados and Smoked Duck Breast

Fan of Duck Breast with Rhubarb
or
½ Roasted Pigeon with Rossini Sauce and Soft-boiled Haut-Marne Cake

Choice of Dessert

CHILDREN'S MENU €13.00

Cordon Bleu
or
Breaded Fish
or
Ground Steak with Fries
or Vegetables


Ice Cream

CHEESES 7,00€

Plate of :

- Langres, Saulxures blanc. Chaource

DESSERTS 8,00€

- Grandma's Crème Caramel
- Orange Shell Crème Brûlée
- Red Berry Vacherin
- Pear Charlotte with Chocolate Coulis
- Giant Chocolate Profiterole
- Finished Flambéed Green Apple Tart
- Pavé Langrois 

- **Gourmet Coffee or Tea €12**

LITTLE NOVELTIES

The first Wednesday of the month, the butcher's special
(calf's head, foie gras, double fat, etc.)

The second Wednesday of the month, grandma's specials
(burgundy, blanquette, stew, or carbonnade, etc.)

The third Wednesday of the month
(mussels marinière and fries)

The fourth Wednesday of the month, the platters
(Cancoillotte, Langres, Reblochon)

And every Friday, the fishmonger's special