

Les Ursulines

HÔTEL ★★★
RESTAURANT GASTRONOMIQUE

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*Carole Lenglet and Pascal Yème - Management,
the Chef Samuel Tacussel,
the Maître d'Hôtel Frédéric Collot
and the whole staff
welcome you in their home*

*< In our home we do not sell a table or a bed,
we propose emotions and services. >*



À la carte and Set menus

À la carte

For Hunger of 1 to 3 dishes - Quantity per dish is higher than within the menu.

VAT and service included

Starters

Squash cream from woods, dry fruits iceberg	€13* €11
Cubes of cooked ham molded in parsleyed aspic jelly, parsley marble	€14
Snails with Season chopped mushrooms, onions and shallots, garlic juice	€16

Fish

Roasted fresh codfish back, drop of small tomatoes, sweet pepper	€23* €20
Turbot fillet, vitelotte with herbs, ink fish sauce	€24

Meat

Duckling fillet, small vegetables wok, sweet honey sauce	€24
Beef piece, Burgundy sauce style, sautéed "Grenaille" potatoes, bacon juice	€29

Cheese

Morvan Faisselle white creamy cheese, with sugar or salt, as you like it	€8
Assortment of Cheeses from our Regions	€12

Desserts

Childhood velvet cream and just seized crunchy sweets	€40* €8
Melting chocolate heart, caramel sauce	€11
Creole iced dessert mousse with cream	€12
Variation for citrus	€13

* products on which the decrease of 11% is applied, in line with the VAT lowering for restaurants. A starter, a main dish, a dessert, the child menu, a soda, a mineral water and a coffee

Tasting Menus

VAT and service included

Below you have a presentation of 12 dishes. According to the typical functioning of a "tasting menu", you can try a little bit from all of them, or part of them in a total freedom, without the constraint of a menu.

Quantities served depend on the formula you pick (more quantity per dish in a formula of 4 than with a formula of 12)

Tasting 12 dishes €79

Tasting 8 dishes €59

Tasting 4 dishes €39

If you wish, the Maître d'Hôtel can suggest different wines "by glass" , to go along with your choice

Cubes of cooked ham molded in parsleyed aspic jelly, parsley marble

Squash cream from woods, dry fruits iceberg

Snails with Season chopped mushrooms, onions, shallots, garlic

Turbot fillet, vitelotte with herbs, ink fish sauce

Roasted fresh codfish back, drop of small tomatoes, sweet pepper pesto sauce

Duckling fillet, small vegetables wok, sweet honey sauce

Beef piece, Burgundy sauce style, sautéed "Grenaille" potatoes, bacon juice

Morvan Faisselle -white creamy cheese -with sugar or salt, as you like it

Creole iced dessert mousse with cream

Melting chocolate heart, caramel sauce

Variation for citrus

Childhood velvet cream and just seized crunchy sweets

Child Menu

VAT and service included

~~€15~~ €13,20 *

Under the recommendation of the Chef, the Maître d'Hôtel can suggest a menu for your gourmet children, classical version or gourmet one

A starter

A main dish

A dessert

Wines

Wine served by glass, to go along with your different dishes
possible changes according to supply and Maître d'Hôtel choices

White

12cl TTC

Chablis Louis Moreau	2008	8 €
Vire Clesse Domaine Chanson	2008	9 €
Givry Domaine Anne et Jean-François Delorme	2005	9 €
Chardonnay Maison Joulé	2005	7 €
Savigny les Beaune 1er cru Domaine Chanson	2007	13 €
Sauternes Note d'Or Cuvée Réserve	2007	10 €

Red

Givry Domaine Mouton	2008	8 €
Rully 1er cru Anne et Jean-François Delorme	2005	12 €
Côte de Nuits Villages Domaine Cornu	2007	10 €
Nuits Saint Georges Michel Picard	2006	13 €
Pinot Noir Anne et Jean-François Delorme	2002	7 €
Savigny les Beaune Domaine Cornu	2007	10 €
Beaune Baston 1er cru Domaine Chanson	2005	13 €

Pink

Mouton Rosé Domaine Mouton	2007	7 €
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Crémants and Champagnes

Crémant de Bourgogne Cave de Lugny
Crémant de Bourgogne Brut Rosé Cave de Lugny
Champagne Louis Constant Cuvée Réserve
Champagne Jacquart Mosaïque Rosé Brut

Excess of alcohol is dangerous for your health - drink moderately