

*LE BEAUDON****

Hôtel-Restaurant

Welcome to the Beaudon restaurant!

We are delighted to be your hosts today and hope you enjoy this moment with
us.

In addition to the « La Carte » menu, which is revisited according to the seasons, we propose you from Monday to Friday our "Ardoise du Jour" (Menu of the day), elaborated with care by our brigade. Do not hesitate to ask our team for more information.

We hope you enjoy discovering our menu and, above all, Bon Appétit!



THE MENU OF THE DAY

From Monday to Friday, ask us about the menu of the day :

The butcher's choice or Caesar salad 16,50€
+ Gourmet tea or coffee

Starter + Main course or Main Course + Dessert 16,50€

Starter + Main + Dessert 19,50€

THE KID'S MENU

11,50€ - up to 12 years old

Choose your main dish :

Beef patty
Battered fish
Chicken breaded with cornflakes
Bolognese sauce

Choose your side :

French beans
French fries
Pasta
Quinoa

Choose your dessert :

Waffle, with one topping :

Icing sugar

Red fruit compote flavoured with basil

Tonka Bean Chocolate Sauce

Salted butter caramel sauce

1 scoop of ice cream – flavour of your choice

Fruits skewer

LA CARTE

🌱 These dishes can be made vegetarian

STARTER + MAIN COURSE + DESSERT 30€

STARTER + MAIN or MAIN + DESSERT 26€

Starters

Sea bream, haddock and avocado tartar, ginger and lime vinaigrette		12€
Poke bowl, with pepper-marinated beef or tuna tataki with sesame seeds	🌱	12€
Goat cheese and pesto tiramisu, parmesan cheese crumble and crispy Speck	🌱	9€
Duck tataki flavoured with orange, sliced fennel and crushed hazelnuts		12€
Chicken Caesar Salad	🌱	8€

Main Courses

Red tuna steak, conchiglie rigate and asparagus tips, spicy sauce	🌱	20€
Sirloin steak and garlic butter, potatoes and cheese gratin		23€
Italian Beef Tartar		20€
Thyme and lemon chicken breast, quinoa and roasted vegetables, Chaource cheese sauce	🌱	18€
Provencal burger (hash browns, minced steak, roasted eggplant and red peppers, Saint-marcellin cheese)		18€
Vegetarian burger, with Saint-Marcellin or Parmesan cheese	🌱	18€
Troyes andouillette (pork tripe sausage, for connoisseurs), french fries and salad, sauce at your choice* (prep. 20 min)		20€
The butcher's choice, served with french fries and salad, sauce at your choice*		18€
Choices of sauces : red onion, pepeer, chaource cheese		
Additionnal side		3€

Desserts

Cheese plate (please choose 3 cheeses) : reblochon, camembert, chaource, saint-marcellin, comté	9€
Soft coconut cake, with a red fruits compote flavoured with basel, coconut sorbet	12€
Home made Sundae ice cream, topping of your choice :	9€
Red fruits compote flavoured with basel or Tonka Bean Chocolate Sauce or Salted butter caramel sauce	
White chocolate Panna, pecan brownie, chocolate and caramel sauce	12€
Melon cup (melon sorbet, vanille ice cream, fresh melon, basil biscuit)	10€
Gourmet tea or coffee	10€
Gourmet Champagne (extra 7.00€ in the menu « La Carte »)	13€
Ice cream – 3 scoops	9€

Ice creams : coffee, dark chocolate, vanilla, mint-chocolate, salted-caramel, pistachio, rum-raisin, coconut

Sorbets: lime, passion fruits, blackcurrant, strawberry, raspberry, apple, pear, mango

Net price, service included