

*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!



LES APÉRITIFS

Basics

Kir vin blanc (white wine with fruit liquor)	12cl	4,00 €
Kir royal (champagne with fruit liquor)	12 cl	9,50 €
<i>Cassis, Mûre, Framboise, Cerise griotte, Pamplemousse, Pêche, Violette Blackcurrant, blackberry, raspberry, cherry, grapefruit, peach, violet</i>		
Volupté de Rhubarbe Picard (rhubarb sparkling wine)	12cl	6,00 €
Coupe de champagne	12cl	9,00 €
Prosecco	12cl	5,00 €
Martini Rosso / Bianco	4cl	4,00 €
Ricard	2cl	4,00 €
Porto blanc ou rouge	5cl	4,00 €
Rhum Havana 3ans	4cl	6,00 €
Rhum Havana Especial	4cl	7,00 €
Whisky (5 year) <i>J&B, Jack Daniel's, Jameson</i>	4cl	6,00 €
Whisky (12 year) <i>Chivas, Glenffidich, Ballantine's, Johnny Walker Black</i>	4cl	8,00 €

Cocktails

Aperol Spritz	aperol, prosecco, perrier	12cl	8,00 €
Americano	martini rouge, campari, gin	12cl	8,00 €
Gin Tonic		8cl	6,00 €
Punch Agrumes	rhum blanc, jus d'ananas, Schweppes agrumes, grenadine	16cl	8,00 €
Mojito	rhum blanc, citron vert, feuilles de menthe, perrier	12cl	8,00 €

Beers

		25cl	33cl	50 cl
Draft	Affligem	3,80 €	5,00 €	7,00 €
	Gallia « Champ libre »	3,00 €	4,00 €	6,00 €
	Draft of the month	3,50 €	4,50 €	6,50 €
	Picon, Panaché	3,30 €	4,30 €	6,30 €
Bottle	Desperados		5,00 €	
	Chimay Bleu (dark beer)		5,00 €	
Craft FR	Gallia « West IPA »		5,00 €	

Alcohol abuse is dangerous for your health

Net price, service included

SOFT DRINKS

Juices and sodas

Fruit juice « Granini »	25cl	3,60 €
<i>Apricot, Pineapple, Banana, Mango, Orange, Grapefruit, Apple, Tomato</i>		
Fruit Cocktail	25cl	5,00 €
Coca-cola / Zéro	33cl	4,00 €
Sprite	25cl	4,00 €
Orangina	25cl	4,00 €
Ice Tea Lipton	25cl	4,00 €
Schweppes Tonic	25cl	4,00 €
Schweppes Agrumes	25cl	4,00 €

Mineral Waters

Evian (still water)	50cl	3,50 €
	100cl	5,00 €
Badoit (sparkling water)	50cl	3,50 €
	100cl	5,00 €
Perrier (sparkling water)	33cl	3,50 €
Syrup with water	20cl	1,90 €
<i>Strawberry, Raspberry, Framboise, Grenadine, Mint, Lemon, Kiwi, Cherry</i>		
Extra syrup		0,30 €

MENU OF THE DAY

From Monday to Friday, lunch and dinner

Starter + Main course + Dessert: €22

Starter + Main course or Main course + Dessert: €19

Dish of the day: €15

ALTERNATIVES

Not tempted by one of the daily specials? We have a few alternatives:

Starter: **Warm goat's cheese salad**

Main: **Butcher's choice steak**

Dessert: **Café Gourmand (coffee with a selection of mini desserts)**

EXPRESS MENU

Saturdays and Sundays

Warm goat's cheese salad or Butcher's choice steak

+

Café or Thé Gourmand (coffee/tea with a selection of mini desserts)

19€

KIDS MENU (-12)

Every day, lunch and dinner

Main Courses:

Beef patty, battered fish, breaded chicken, or Bolognese sauce

Sides:

French beans, French fries, or quinoa

Desserts:

Waffle with icing sugar or 1 scoop of ice cream or fruit salad

€11.50


STARTER + MAIN + DESSERT 33€
STARTER + MAIN or MAIN + DESSERT 29€

LA CARTE

These dishes can be
made vegetarian

Starters

Non-formula prices

Carrot soup	10€
<i>Turmeric, coconut milk, green coriander oil and coconut cream</i>	
Salmon Gravlax with vodka	16€
<i>With pink peppercorns, served with a beetroot mousse</i>	
Rustic tartine 	14€
<i>Smoked Bleu de Laqueuille cheese, mushrooms flambéed in Cognac, onion confit and beef jerky</i>	
Homemade coarse roast chicken pate	10€

Main Courses

Non-formula prices

Confit of pork cheek 	20€
<i>Cider and honey sauce, served with braised red cabbage and glazed carrots</i>	
Quinoa risotto	24€
<i>Roasted butternut, goat's cheese, hazelnuts, served with veal onglet and a rich jus</i>	
Seafood linguine 	22€
<i>Melted leeks in a curry and coriander cream, stir-fried seafood</i>	
Duck burger 	22€
<i>Pulled duck in puff pastry buns, onion jam, tomato and smoked cheddar, chips and salad</i>	
Andouillette de Troyes ^{AAAAA}	20€
<i>Chips, salad, sauce of your choice* (cooked for 20 minutes)</i>	

*choice of sauces: mustard, Bleu de Laqueuille, tartare

Additional accompaniment: 3€

Additional sauce: 1€

Desserts

Non-formula prices

Choice of 3 cheeses: reblochon, camembert, bleu de Laqueuille, comté, crottin de chèvre	9€
Chocolate and caramel choux bun	9€
<i>Choux pastry filled with a chocolate-caramel ganache, served with praline ice cream</i>	
Raspberry entremet with rose centre	9€
Tarte Amandine with blueberries and crème fraîche ice cream	9€
Autumn sundae	9€
<i>Mandarin sorbet, cinnamon ice cream, cinnamon cake, marmalade</i>	
Café or Thé Gourmand – Champagne gourmand (€8 extra)	9€
<i>Coffee/tea/champagne with a selection of mini desserts</i>	
Ice cream – 3 scoops	9€

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

Sorbets: lime, passion fruit, blackcurrant, strawberry, raspberry, green apple, pear, mango

Net price, service included

WINES

Red Wine

12cl

37,5cl

75cl

Beaujolais

Appellation d'Origine Protégée Brouilly "Chapelle Venanges"

18,00 €

28,00 €

Bordeaux

Appellation d'Origine Contrôlée Côte de Bourg "Château la Bataille"

16,00 €

26,00 €

Appellation d'Origine Protégée St Emilion "Lucius"

33,00 €

Appellation d'Origine Contrôlée Lalande de Pomerol "Croix de Pomerus"

41,00 €

Appellation d'Origine Contrôlée Graves "Château des Gravières"

25,00 €

33,00 €

Appellation d'Origine Contrôlée Château Malbec

6,00 €

33,00 €

Bourgogne

Appellation d'Origine Protégée Hautes Côtes de Beaune "Famille Picard"

41,00 €

Appellation d'Origine Protégée Bourgogne Passetoutgrains "Michel Picard"

33,00 €

Côtes du Rhône

Appellation d'Origine Protégée Côte du Rhône rouge "Les Magérants"

12,00 €

20,00 €

Pays de la Loire

Appellation d'Origine Protégée St Nicolas de Bourgueil "Les Javeaux"

5,00 €

29,00 €

Appellation d'Origine Protégée Saumur Champigny "Domaine Valengenet"

15,00 €

25,00 €

Appellation d'Origine Contrôlée Chinon "Domaine Audebert et Fils"

28,00 €

Rosé Wine

12cl

37,5cl

75cl

Vins de Provence

Appellation d'Origine Contrôlée Bandol "Les Restanques du Moulin"

6,00€

33,00 €

Appellation d'Origine Protégée Côte de Provence "Ch. Montaud"

17,00 €

27,00 €

Indication Géographique Protégée Côte de Provence « Aurose »

5,00€

29,00 €

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WINES

White Wine

12cl

37,5cl

75cl

Alsace

Appellation d'Origine Contrôlée Pinot Gris "Wolfberger"

28,00 €

Black Papillon « Wolfberger »

5,00 €

25,00 €

Bordeaux

Appellation d'Origine Contrôlée Monbazillac "Château Haute-Fonrousse"

6,00 €

32,00 €

Bourgogne

Appellation d'Origine Contrôlée Petit Chablis "La Chablisienne"

30,00 €

Appellation d'Origine Contrôlée Chablis "La Chablisienne"

34,00 €

Pays de la Loire

Appellation d'Origine Contrôlée Pouilly Fumé "Domaine des fines Cailottes"

25,00 €

36,00 €

Appellation d'Origine Contrôlée Sancerre "La Vivandière"

23,00 €

36,00 €

Wine Carafe

12cl

25cl

50cl

Red : Bordeaux Appellation d'Origine Protégée "La Mercadières"

4.00 €

7,30 €

13.00 €

White : Pays de la Loire, Sauvignon IGP "Les Terriades"

4.00 €

7,30 €

13.00 €

Rosé : Côtes de Provence Appellation d'Origine Contrôlée "Les Valadas"

4.00 €

7,30 €

13.00 €

Champagne and Sparkling Wine

12cl

33cl

75cl

Cidre Brut "Bolée d'Armorique"

14,50 €

Cidre de Normandie

4.00 €

Martini Proseco

5.00 €

25.00 €

Volupté de Rhubarbe Picard

6.00 €

30.00 €

Champagne "Nicolas Feuillatte Réserve Exclusive" Brut

9.00 €

48.00 €

Champagne "EPC" cuvée Blanc de blanc Brut

60.00 €

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HOT DRINKS

Espresso	1,80 €
Double Espresso	3,60 €
American Coffee	2,50 €
Cappuccino	3,80 €
Coffee Cream (with milk)	3,50 €
Hot Chocolate	3,50 €
Tea, Infusion <i>Sélection Dammann</i>	3,50 €
Irish Coffee (Jameson, coffee, whipped cream)	9,00 €

DIGESTIVE ALCOHOL (4 cl)

Armagnac "Duc de Loussac" XO	9,00 €
Bailey's	6,50 €
Calvados "Bruniel"	9,00 €
Cognac "Courvoisier" VSOP	9,00 €
Get 27, Get 31	6,10 €
Mirabelle, Poire William, Kirsch	5,80 €
Chivas 12ans	8,00 €
Glenfiddich 12ans	8,00 €
Ballantine's 12ans	8,00 €
Johnny Walker Black 12ans	8,00 €
Oban 14ans	9,00 €
Lagavulin 16ans	9,00 €
Rhum Havana Especial	7,00 €
Rhum Diplomatico	9,00 €
Vodka Absolut	7,00 €
Zubrowska	9,00 €

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