



Restaurant « Le Vin Gourmand »

Constant Chevassus.

Chef exécutif « Maître Restaurateur »

et Axeyl Combe vous propose :

*Experience authenticity in every bite!
Our restaurant, labeled by a government certification,
guarantees you a 100% homemade cuisine,
made with passion and know-how.*

*This title, which is essential for us, rewards
Renowned establishments and warm bistros.*

*At Le Vin Gourmand Restaurant, each dish tells a story:
that of local, fresh and seasonal products from farms
and neighboring markets for impeccable traceability.*

*Our menu evolves with the seasons,
with simmered sauces, full-bodied juices and delicate desserts
mixing honey from our hives and fruits of the moment.*

*We put your well-being at the heart of our experience:
wise advice, warm welcome and gourmet moments.*

Come and enjoy the authenticity of our cuisine!



Our Market Return Menu developed by Constant & Axeyl

Starter + main course or main course + dessert: 26 euros -

Starter + main course + dessert: 30 euros

Current starters

Cauliflower velouté with crème de Bresse, truffle oil and toasted hazelnut 

Or the starter prepared according to the chef's mood

Dishes of the moment

Creamy risotto, ham cooked with herbs and parmesan crumble

Or The dish prepared according to our chef's inspiration

Desserts of the moment

Free-range faisselle and its seasonal compote

Or the delicacy prepared according to our chef's desires

Ask your service hosts.

The preparations of the moment to complete your menu

Suggestions for Grands Crus at low prices

(Possibility to take your bottle and finish it later by making the good times last)

White	Chablis 1 ^{er} cru, Fourchaume 2022	75 €
	Meursault Les chevalières 2020	89 €
Red	Beaune 1 ^{er} cru Clos des Couchereaux 2017	75 €
	Volnay 1 ^{er} cru, Santenots 2017	89 €
	Côte Rôtie, Château d'Ampuis 2018	149 €

All prices on this card are net prices and in euros, including service.

The house does not accept bank checks. List of allergens available at checkout.

Alcohol abuse is dangerous for your health, consume in moderation



Our « à la carte » Starters

Fresh endive salad, mango vinaigrette.	9.00€
Hard-boiled egg mimosa, fried onions and cured Comté veil	9.00€
Pork terrine and chicken livers, trumpet of death	9.50€
Onion confit with Beaujolais	
Homemade Gravlox salmon, dill and citrus fruits	9.50€
Canut brains and orange supremes	
Perfect eggs Meurette style, foccacia croutons	9.00€
Starter from the "return from market" menu taken à la carte	8.50€




Our « à la carte » dishes

Scallops just seared, creamy celery.	23.00€
Fresh spinach and lemon sage beurre blanc	
Ravioli from Mère Maury.	19.00€
pan-fried oyster mushrooms and parmesan	
Red wine confit beef chuck (cooking 10 hours)	20.50€
Macaronis and tartufata gratin, yellow carrots	
Black pudding from the house "Christian Parra".	20.50€
Creamy polenta, multicoloured carrots and full-bodied juice	
Poultry supreme Low temperature	21.50€
Homemade mashed potatoes, shiitake mushrooms and full-bodied juice	
Main course from the "return from market" menu taken à la carte	19.50€



Our « à la carte » desserts

- Faisselle fermière de la Bresse
(Sugar or coulis or crème fraîche de la Bresse) 6.50€
- Cheeses on the "Mère Richard" platter
Compote or chutney of the moment  9.50€
- Dessert from the "Back from Market" menu taken à la carte 8.50€
- Panna cotta with Bresse cream, fresh mango tartare 8.50€
- Madagascar vanilla crème brûlée 8.50€
- Homemade chocolate runny half-cuit
(cooking to order for 7 minutes)
Buckwheat ice cream and salted butter caramel 9.00€
- Fresh pineapple soup, olive oil ice cream,
Pineapple Sage Syrup 8.50€
- Gourmet coffee (3 delicacies inspired by the chef) 10.00€



Choose your dish and choose your dessert **12.00€**
and finally.... Choose your included drink

Main course of your choice: Hake fillet or chicken nuggets

Dessert of your choice: small tub of ice cream or apple compote

Drink of your choice: Orange or apple juice, Water syrup.

If you want something else, ask us, we will be able to advise you!



Ado's tip (from 12 to 18 years old), excluding drinks

Choose a main course + a dessert* in Market Return
for a Teen price ! **18.00€**



The white wine list

La bourgogne

AOC Mâcon Les sentinelles 2021

Glass
15 cl bottle
75cl

7€ 32€

AOC Saint Véran. Croix de Montceau 2023

8€ 36€

Les Côtes du Rhône

VDP Viognier Grange mirabelle. M. Chapoutier 2022

7€ 29€

AOC Crozes Hermitage Guigal 2022

46€

AOC Saint Joseph Guigal 2023

13€ 58€

AOC Condrieu Invitare. M. Chapoutier 2021

96€

Le Sud Ouest

AOC Pacherenc du Vic-Bilh. Maestria 2021

7€ 32€

The other wine list

Our rosé wines

AOP Peyrassol Les commandeurs 2024



4€

Our sparkling wines

Prosecco Brut

Cup 75cl 150cl

9€ 30€

Champagne Gosset Grande reserve

10€ 51€ 99€

Champagne Tsarine Premium Brut

12€ 62€



The red wine list

Le Beaujolais.

	Glass 75 cl	bottle 75cl
AOC Brouilly - D. Piron 2023	7€	32€
AOC Morgon - Côtes du Py - D. Piron 2021	7€	34€

Les Côtes du Rhône

AOC Côtes du Rhône Guigal 2022	6€	24€
AOC Crozes Hermitage Les Meysonniers M. Chapoutier 2023	9€	38€
AOC Saint Joseph François Grenier 2024	12€	46€
AOC Châteauneuf-du-pape Saintes Pierres de Nalys 2017	14€	64€
AOC Côte Rôtie Les Bécasses M. Chapoutier 2022		69€
AOC Châteauneuf du Pape - PIVET M. Chapoutier 2022		72€

La Bourgogne

AOC Auxey-Duresses L. Jadot 2022	12€	48€
AOC Mercurey L. Jadot 2022		55€
AOC Cornas Les Arènes M. Chapoutier 2019		88€
AOC Pommard 1er cru - Clos de la Commaraine 2016		120€

La Provence

AOC Bandol. Château Pibarnon 2020	12€	49€
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Lyonnais pots in the style of our country

	25 cl	46cl
AOP Peyrassol rosé	9€	17€
AOC Vallée du Rhône Guigal	10€	15€
AOC Crozes Hermitage	13€	24€
VDP Viognier Ardèche	10€	18€
AOC Mâcon Villages	11€	20€



Drinks menu



The Hot Corner

	Simple	Double
Café espresso Segafredo en grain	2.60€	4.50€
Café espresso grandes origines by Nespresso (Congo, Indonésie, Pérou, Colombie, Brésil)	3.00€	5.00€
Sélection Dammann Frères	4.50€	
Thés (Dajeeling, Breakfast, Ceylan, Bella blanca, Douchka, Jardin bleu, Jasmin, vert à la menthe)		
Infusions (Tilleul, Verveine, Camomille, Marcadet Provence, Rooibos Oriental)		
Latte Macchiato, Cappuccino, chocolat chaud	4.60€	

The refreshing corner

Waters choice	33cl	50cl	75cl	100cl
Filtered house still or sparkling water			0.99€	
Châteldon			6.00€	
Erian ou Badoit		4.00€		5.10€
Perrier	4.30€			
Juices, Soft Drinks and Sodas	20cl	25cl	33cl	
Natural juices without preservatives/Maya				5.90€
Le Pam (Passion fruit, Pineapple, Mango), Guava, Lychee or Coconut Water				
Squeezed fruit juice (Orange, Lemon, Grapefruit)		5.60€		
Fruit juices Granini (apple, apricot, strawberry, peach, tomato)		4.30€		
Sodas Coca-Cola, Coca-Cola Sugar-free, Orangina, Schweppes agrum ou tonic				4.30€
Fuze Tea gourmet peach	4.30€			
Syrup & Filtered water (Grenadine, lemon, mint, strawberry, peach, orgeat)				2.60€



Cocktails et Apéritifs



Les Cocktails

La Bourguignonne	Homemade aperitif 12 cl	7.50€
Blue Lagoon	(short drink) Vodka curacao lemon juice	12.00€
Negroni	(Long Drink) Gin Campari Martini rouge angostura limonade	12.00€
Spritz	(Long Drink) Apérol. Prosecco. sparkling water	10.50€
Gin Fizz ou Gin Tonic		10.50€

Les Virgin's

Virgin Mojito	(fresh mint. lime juice. sugar syrup. sparkling water)	7.90€
Jasmin	(Juice of Goyava. pineappel and cranberries)	7.90€
Chantaco	(orange juice. grapefruit. lemon. strawberry syrup)	7.90€

Les apéritifs en 2 cl !

Pastis 51 ou Ricard		4.60€
Mauresque	(orgeat). Perroquet (menthe) ou Tomate (grenadine)	4.60€

Les apéritifs en 4 cl !

Scottish Whisky	William Lawson.. J&B rare	7.90€
Irish Whiskey	Jameson. American Bourbon Four Roses	8.90€
Gin	ADN distillerie du Rhône. Gin Gibson's	9.00€
Canadian club		9.10€

Les apéritifs en 6 cl !

Porto	Graham's rouge fine Tawny	6.20€
Martini	blanc ou Martini rouge	6.20€
Suze.	Campari.	6.20€

Draft beer 25 cl ou 50 cl

Heineken draft beer	6.20€	8.00€
Affligen draft beer	6.20€	9.10€



After Dinner (4cl)



Old Rum 3 ans. Longueteau. Guadeloupe	9.50€
White rum Dillon	8.50€
Bacardi Carta Blanca	9.50€
White rum 3 ans Havana Club	9.50€
Liqueur Cocarde (Distillerie du Rhone)	9.50€
American Whiskey : Jack Daniel's. Bulleit rye	10.50€
Scottish Whisky Haig clubman. Aberlour. Chivas regal	10.50€
Gin FDU distillerie du Rhône (vieilli fûts de côtes-rôties)	14.00€
Get 27. Get 31. Malibu Coco. Manzana. Bailey's. Cointreau	8.50€
Armagnac Château de Laubade VSOP	8.50€
Eau de vie Poire William Colombier	8.50€
Eau de vie Framboise Sauvage Cartron	9.50€
Eau de vie Mirabelle Cartron	9.50€
Calvados Drouin	8.50€
Cognac Hennessy VS	9.50€
Cognac Hennessy XO	17.00€
Vodka Absolut	10.50€