

# RESTAURANT *La Table*



*Prices as of January 1st, 2026*



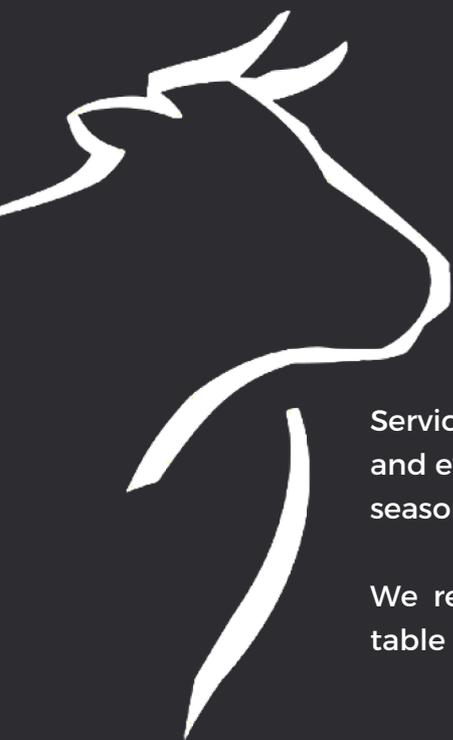
# RESTAURANT *La Table*

## WELCOME TO THE CHAROLAIS REGION!

The team of La Table is happy to welcome you for a gourmet break!

Our restaurant proudly features Charolais beef from our Charolais-Brionnais region and many other local products.

You can find these quality products at the Boutique of the Maison du Charolais.



Service every day at lunchtime and evenings depending on the season.

We recommend booking your table at +33 (0)3 85 24 00 46.



Potential allergens in our dishes are indicated by letter codes:

A = gluten · C = egg · G = milk ·  
H = nuts · I = mustard · K = sulfites ·  
L = celery

# QUALITY LABELS FOR MEAT WITH AN INCOMPARABLE TASTE!

## AOP BOEUF DE CHAROLLES CERTIFICATION

AOP Bœuf de Charolles certifies the unique quality of beef raised in the birthplace of the Charolais breed. It reflects generations of expertise and highlights the connection between animal, land, and tradition.

Its vivid red colour, fine grain, and juicy texture reveal subtle animal, vegetal and cereal notes.

Whether grilled or boiled, this beef is incredibly tender and flavourful.



# STARTERS

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**"PÂTÉ" OR "RILLETES" OF CHAROLAIS BEEF FROM THE INSTITUT CHAROLAIS** 9,80 €

Allergens : A, C, G, H, I, K

**CHAROLAIS CHARCUTERIE BOARD FROM "LA FERME DES BLANCS"** 11,00 €

Allergens : A, H

**GRANDMA MARCELLE'S TRADITIONAL OEUFS EN MEURETTE** 12,00 €

Allergens : A, C, K, L

**BURGUNDY SNAILS BAKED IN A CASSEROLE WITH RED WINE AND HERBS** 13,50 €

Allergens : A, K, L

**CHAROLAIS SALAD** 15,50 €

lettuce, pure AOP Charolais beef sausage, AOP Charolais goat cheese, seasonal vegetables

Allergens : A, C, G

**SEMI-COOKED FOIE GRAS MARBLED WITH CACAO, SERVED WITH CANDIED FIG COMPOTE** 17,00 €

Allergens : H, K, L



# GRILLED CHAROLAIS BEEF

All our beef is of French origin and from Charolais cattle raised in our region.

Served with: beef fat fries, parsley potatoes, or vegetable flan.

Choice of sauces:

- Charolais goat cheese (Allergens A, G)
- Pepper & mushrooms (Allergens A, G)
- Meurette - Burgundy wine reduction (Allergens A, K)

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## CHAROLAIS BEEF CHUCK FLAP TAIL

180grs - Shoulder cut, tender and richly flavoured.

## CHAROLAIS BEEF FLANK STEAK

180grs - Lean cut with a fibrous texture, ideal grilled rare.

## CHAROLAIS BEEF GRILLING CHUCK STEAK (BASSE CÔTE)

300grs - Well-marbled front cut, juicy and robust.

## THE "INITIATION" TRILOGY

200 grs - Discover three tender Charolais beef cuts with distinct flavours and textures.

## CHAROLAIS BEEF RIB STEAK

300 grs - Juicy, well-marbled and tender.

## "THOR'S HAMMER"

3,5kg à 3,7kg

104,00 €

Charolais beef hind shank slow-cooked in hay and confited for 16 hours

Available by reservation for 4 people



# OUR EXCEPTIONAL DRY-AGED MEATS

All our AOP Charolles beef comes from animals raised on our local Charolais terroir, using expertise handed down through generations. The meat is then aged to reveal its exceptional quality. It is characterized by its fine grain, bright red color, and remarkable tenderness.

Served with: beef fat fries, parsley potatoes, or vegetable flan.

Choice of sauces:

- Charolais goat cheese (Allergens A, G)
- Pepper & mushrooms (Allergens A, G)
- Meurette - Burgundy wine reduction (Allergens A, K)

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## SIRLOIN STEAK (FAUX-FILET) 24,50 € AOP BŒUF DE CHAROLLES

270grs - Maturation +20 days

Fine-grained sirloin, certified AOP, very tender.

## RIB STEAK (ENTRECÔTE) 38,00 € AOP BŒUF DE CHAROLLES

400grs - Maturation +40 days

Boneless and generous, with deep flavour.

## RIB OF BEEF (CÔTE DE BOEUF) 92,00 € AOP BŒUF DE CHAROLLES

1,2kg - Maturation +50 days

Perfect for sharing. Extra matured, extremely tender, melt-in-the-mouth.



# MAIN DISHES

All our meats are of French origin.

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## THE FAMOUS TRADITIONAL ROLLED VEAL HEAD WITH GRIBICHE SAUCE 16,00 €

Allergens : C,I,L

## POACHED LABEL ROUGE BLACK FARM CHICKEN FROM BURGUNDY WITH AOP BRESSE CREAM, MUSHROOMS, AND TARRAGON 16,50 €

Allergens : A, G, L, K

## OLD-FASHIONED BRAISED BEEF CHEEK WITH BURGUNDY RED WINE 16,50 €

Allergens : A, K

## THE CHAROLAIS BURGER "LA TABLE DE LA MAISON DU CHAROLAIS" 18,50 €

Homemade lean minced beef 180g, AOP Charolais goat cheese, smoked pork bacon, tomatoes, onions, lettuce, gribiche sauce.

Allergens : A, C, G, I

## THE FAMOUS PULLED-BEEF BURGER WITH ÉPOISSES CREAM 18,50 €

180 g of pulled Charolais beef, Époisses cheese, smoked bacon, tomatoes, onions, lettuce, Époisses cream sauce

Allergens : A, C, G, K, L

## BEEF TARTARE 19,00 €

180 grs - Lean muscle prepared raw or "Caesar style".

Allergens : C, I, K



# SET MENUS

## DE LA FOURCHE À LA FOURCHETTE 25,50 €

"Pâté" or Charolais beef "rillettes" from Institut Charolais

The famous traditional rolled veal head with gribiche sauce

Fromage blanc with AOP Bresse cream **or** Dessert of the day

## AU CŒUR DU BOCAGE 30,50 €

Grandma Marcelle's traditional Oeufs en Meurette

Old-fashioned braised beef cheek with Burgundy red wine

Cow's fromage blanc from "Ferme des Verts Prés" with AOP Bresse cream

Vanilla panna cotta with mango **or** raspberry coulis

## SECRET D'UN TERROIR 41,00 €

Burgundy snails baked in a casserole with red wine and herbs

Charolais beef rib steak - 300g - with your choice of sauce

Cow's fromage blanc from "Ferme des Verts Prés" with AOP Bresse cream **or** AOP Charolais goat cheese from GAEC Mathieu-Chevalier

Crème brûlée

## L'ESCALE CHAROLAISE

Express menu served within 1 hour

Lunch service only, excluding weekends and public holidays

19,00 €

Charolais dish of the day

Dessert of the day

Coffee

## KIDS' MENU

Up to 12 years old

12,00 €

Charolais minced beef steak 100g

Fresh fries or parsley potatoes or vegetable flan

1 scoop of Smarties ice cream with caramel sauce & whipped cream or applesauce

Drink of your choice (20cl): syrup, Coca-Cola, Ice Tea, or fruit juice



# CHEESE

## AOP CHAROLAIS GOAT CHEESE FROM GAEC MATHIEU-CHEVALIER

Allergens : C

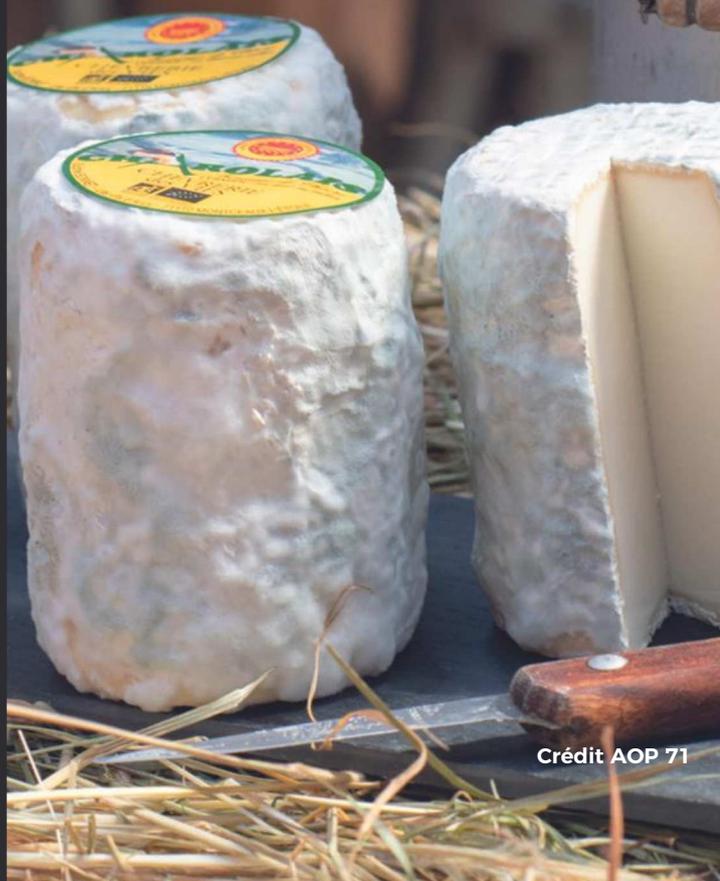
7,00 €



## COW'S FROMAGE BLANC FROM "FERME DES VERTS PRÉS" WITH AOP BRESSE CREAM

Allergens : C

5,00 €



# DESSERTS

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DESSERT OF THE DAY 7,00 €

VANILLA PANNA COTTA  
WITH MANGO OR  
RASPBERRY COULIS 7,00 €

Allergens : G, H

FRENCH TOAST-STYLE  
BRIOCHE, ICE CREAM &  
SALTED BUTTER CARAMEL 8,00 €

Allergens : A, C, G, H

CRÈME BRÛLÉE 8,00 €

Allergens : C, G, H

HOMEMADE WARM  
VALRHONA CHOCOLATE  
MOLTEN CAKE 8,00 €

Allergens : A, C, H

GOURMET COFFEE / TEA 11,00 €

Assortment of four gourmet desserts accompanied  
by a scoop of ice cream from Maison Dufoux

Allergens : A, C, G, H

# ICE CREAMS AND SORBETS

Detailed flavour list available on request.

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NORWEGIAN OMELETTE  
(BAKED ALASKA) 10,00 €

Allergens : A, C, G, H

