



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 & Aeyl

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

Starter + main course + dessert: 30 euros

Current starters

Watermelon, melon and cucumber salad with feta,
and kalamata's olives



Or the starter prepared according to the chef's mood

Dishes of the moment

Half-cooked tuna seared on the plancha, creamy chickpea puree
with sesame, apricot and hazelnut vierge sauce



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

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 €

Red Beaune 1^{er} cru Clos des Couchereaux 2017 75 €

Volnay 1^{er} cru, Santenots 2017 89 €

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

- Creamy Burrata with Ardecche peach, basil pesto.
Ham from « Maison Duculty » 9.00€
- Salad with crab, avocado and grapefruit
Ceasar-style dressing with parmesan cheese 9.00€
- Eggs from the Monts du Lyonnais « Perfect » with bel peppers 8.50€
And « Coeur de boeuf » tomatoes, fresh goat cheese, foccaccia toast (V)
- « Foie gras nougat » IGP Sud-Ouest with dried fruits 12.00€
Peach with balsamic vinegar chutney
- Starter from the "return from the market" menu taken à la carte (V) 8.50€



Our « à la carte » dishes

- Watermelon, melon salad with feta.
Kalamata's olives, crunch vegetables and granola 19.50€
- Our Burger from « Le Vin Gourmand » 21.00€
Homemade potato fries
- Ardecche poultry "cordon bleu" way.
(raw ham, tomme from savoy, sage) 21.00€
Potato puree and vegetables from Agriz farm
- Beef tartare (180gr) with a knife, small mixed salad 20.00€
Homemade potato fries
- Plancha-grilled Octopus, eggplant caponata 22.50€
Arugulua pesto
- Main course "return from the 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€
Affined Cheeses on the platter Compote or chutney of the moment	9.50€
Dessert from the "Back from Market" menu taken à la carte	8.50€
Fresh fruit tartar with syrup lemon and basil sorbet	8.50€
Vanilla crème brûlée	8.50€
Homemade chocolate half-baked (cooking to order for 7 minutes) Praline runny heart, crème fraîche ice cream	9.00€
Bresse cream panna cotta. Apricot compote with thyme flowers, honey from our hives	9.00€
Gourmet coffee (3 delicacies inspired by the chef)	10.00€



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

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 2023

7€

29€

AOC Crozes Hermitage Guigal 2023

46€

AOC Saint Joseph Guigal 2023

13€

58€

AOC Condrieu Invitare, M. Chapoutier 2021

96€

Le Sud Ouest

AOC Pacherenc du Vic-Bilh, Maestria 2022

7€

32€



The other wine list

Our rosé wines

AOP Peyrassol Les commandeurs 2024

6€

24€

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.

AOC Brouilly - D. Piron 2024

Glass
15 cl

bottle
75cl

7€

32€

AOC Morgon - Côtes du Py - D. Piron 2022

7€

34€

Les Côtes du Rhône

AOC Côtes du Rhône Guigal 2023

6€

24€

AOC Crozes Hermitage Les Meysonniers M. Chapoutier 2024

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€



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 exspresso Segafredo en grain	2.60€	4.50€
Café exspresso 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€	
Evian ou Badoit		4.00€		5.10€
Perrier	4.30€			

Juices, Soft Drinks and Sodas	20cl	25cl	33cl
Natural juices without preservatives (Naya)			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.		4.30€	
Orangina, Schweppes agrum ou tonic, Sprite			
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. 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€
Brown Pelforth beer bottle 33cl	6.20€	
Californian Lagunitas beer bottle 33cl	8.40€	
Heineken bottle beer 0%	6.00€	

 After Dinner (4cl)

White rum Dillon	8.50€
Bacardi Carta Blanca	9.50€
White rum 3 ans Havana Club	9.50€
Old Rum Diplomatico Venezuela	9.90€
Liqueur Cocarde (Distillerie du Rhone)	9.50€
Get 27. Get 31. Malibu Coco. Manzana. Bailey's. Cointreau	8.50€
Armagnac Château de Laubade VSOP	8.50€
American Whiskey : Jack Daniel's. Bulleit rye	10.50€
Scottish Whisky Haig clubman. Aberlour. Chivas regal	10.50€
Gin FDV distillerie du Rhône (vieilli fûts de côtes-rôties)	14.00€
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€