

## Maison Paillot

Boucherie, charcuterie  
Epicerie fine, traiteur  
Cave à vin « Saint-Vincent »  
Restaurant « Les Millésimes »

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### Appetizers:

Mini quiche, pizza, onion	0.70€ a piece
Cocktail snacks, assorted puff pastries	26€/kg
Pain surprise (sandwich loaf) 4/6 people (Liver pâté, salmon)	3.50€/pers
Mini snail snack	0.80€ a piece
Mini Burgundy Gougère (cheesy choux pastry)	16.50€/kg

### Delicatessen:

Duck foie gras terrine	129.45/kg
Timbale of duck foie gras with roasted apples	62€/kg
Timbale of duck foie gras with gingerbread and pistachios	62€/kg
Duck supreme with blackcurrant and foie gras	32.80€/kg
Quail stuffed with foie gras	9.50€ a piece
Young pigeon meat loaf and sweetbreads	38€/kg
Sweetbread terrine with vegetables	32€/kg
Cushion of veal and orange terrine	33.50€/kg

### Starters:

#### Portion of Mixed salads:

½ pineapple cocktail (sweet corn, shrimps, mayonnaise)	5.80€/portion
Pineapple cocktail salad	20€/kg
½ avocado cocktail (shrimps, egg, tomatoes)	3.50€/portion
½ grapefruit cocktail (rice, shrimps, mayonnaise)	4€/portion
Fresh stuffed tomato (crayfish, semolina, Tabasco)	3.90€/portion

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**Assorted Mixed salads :**

20€/kg

Egyptian tabbouleh  
Niçoise salad  
Piedmontaise salad

**Assorted raw vegetables:**

Carrots, celery, green beans, red cabbage,  
cauliflower, broccoli, asparagus in season

16€/kg

**Warm starters:**

Vol-au-vent with sweetbreads	3.20€/piece
Gougère (choux pastry) filled with veal quenelle, ham and mushrooms)	3.20€/piece
Snails in puff-pastry with oyster mushrooms	5.20€/piece
Seafood vol-au-vent	3.80€/piece
Epoisse (matured cheese) pie	16.80€/kg
Lorraine pâté	24€/kg
Country style rabbit pie with Chablis wine and Burgundy pomace	24€/kg

**Cold fish and shellfish:**

Jellied crayfish	3.20€/piece
Salmon marinated in Chablis wine	35€/kg
Home-smoked salmon	66€/kg
Fish galantine (salmon, sole and monkfish)	38€/kg
Scallop terrine	38.50€/kg
Crayfish and chives terrine	32€/kg
Bellevue salmon	34€/kg
Salmon brawn with roasted peppers and basil	32€/kg
Hake stuffed with diced vegetables and herbs	32€/kg

**Hot fish and shellfish:**

Turbot stuffed with vegetables	14€/pers
Scallop in shell	6.20€/piece
Salmon tournedos steak with Irancy wine sauce	6.50€/pers
Rockfish quenelle served in a puff pastry soup tureen	7.50€/pers
½ Lobster and fresh pasta	16.80€/pers
Scallops in their shell with a vegetable julienne	7.80€/pers
Salmon and sole fillets with sauce	14€/pers

**Cold roasts:**

Roast beef	32.50€/kg
Roast pork	22€/kg
Roast leg of lamb	45€/kg

**Hot meat dishes with vegetables:**

Coq au vin	6.50€/pers
Duck leg with orange	6.30€/pers
Ham on the bone with Chablis wine sauce	6.40€/pers
Chicken breast stuffed with vegetables and white sausage, Chablis wine sauce	6.80€/pers
Duck steak with a cep sauce	7.50€/pers
Beef fillet in pastry shell	16.50€/pers
Pork tenderloin in pastry shell	9.50€/pers
Thick lamb steak	9.80€/pers
Sautéed free-range chicken cooked in Crémant de Bourgogne (sparkling wine)	7.20€/pers
Boeuf Bourguignon (beef simmered in red wine)	6.20€/pers
Stuffed fillet of veal	15.80€/pers

**Cheeses:**

Selection of local cheeses (Epoisses, Soumaintrain, Affidéllice, Aisy cendré, Chaource, Goats cheese and cottage cheese)	3,10€/pers
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**Individual deserts: (possibility 6 to 8 people)**

Red fruit tart	2.90€/pers
Lemon tart	2.10€/pers
Normandy tart	2.60€/pers
Black currant and almond tart	2.10€/pers
Brielle tart	2.10€/pers
Pear and almond tart	2.10€/pers
Chocolate tart	2.10€/pers

Please place your order 8 days before delivery. Take note that some of these preparations may not be available at all times. Other seasonal specialities may be available, please contact us for further information.