Chef Mickaël Brinioli and his team welcom you Monday and Thursday to Sunday at lunch time et dinner time.

The restaurant is closed on Thuesday and Wednesday all day.

We wish you a pleasant moment.

All our beef, pork, chicken and goat are from France and European Union.

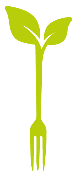
The dishes we offer are subject to variations in market supply, they can, therefore, fail us.

Homemade dishes are made on site from raw products. We are at your disposal for the selection of your meal in case of allergies.

Fine Fork Restaurant – 2500 Avenue du Bugey

01300 Virignin - +33 (0) 4.79.81.59.33

[www.restaurantlafinefourchette.fr](http://www.restaurantlafinefourchette.fr/) 

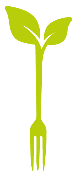
**Ainpression**  ** 29,50€**

Menu served at lunch time and dinner time except weekends & holidays.

A starter, a dish & a dessert according to the inspiration

of Chef Mickaël Brinioli.

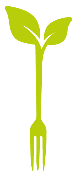
Menu served for lunch and dinner on Monday, Thursday and Friday excluding weekends and public holidays.

**Bambain**  **19€**

Menu proposed until the age of 12 years

Menu Composed of a hot dish (fish or meat depending on arrival) served with homemade potatoes and a dessert.

Tous les prix sont exprimés en euros TTC

**Ainstinct**  **38€**

**GOURMET TRILOGY**

**COLD STARTER : HADDOCK**

Confit and Bavarian haddock, pink lentils and gazpacho pepper.

**MAIN COURSE : VEAL**

Seared shaft, braised shank and then pressed on a bed of vegetables.

Licorice juice.

**DESSERT : STRAWBERRY**

Natural and marmalade.

Vanilla Bresse cream and light elderberry mousse.

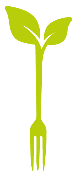
**DELICACIES**

**SUPPLEMENTS :**

* **Food and wine pairing of three glasses per person to** **22 €.**
* **Cheese cart from our regions to 15€.**
* **Fresh cheese and accompaniment to 10€.**

Any modification of this menu leads to the application of the "à la carte" price of each dish.

All prices are in Euros

**Ainprenable** 

**57€ ( FISH OR MEAT )**

**67€ ( FISH AND MEAT )**

***Menu served for all the guests***

**GOURMET TRILOGY**

**STARTER : THE CRUSTACES**

“Crab, shrimp, prawns” cooked around tomato and saffron from here.

Timut berry ice cream.

**OR**

**SUMMER STARTER :**

Creamy foie gras & smoked fillet can invigorated with plums.

Salad of beans and artichokes.

**THE FISH FOR THE MOMENT**

With almond butter, carrots & peas condimented with verbena and citrus fruits.

**OR**

**MEAT : THE LAMB**

Roasted chop, candied shoulder. Zucchini and gremolata. Charcutière sauce.

**CHEESE CART FROM OUR REGIONS OR FRESH CHEESE**

**DESSERT : OUR TARTELETTE**

Apricots and peaches. On a sarriette parfait. Sorbet with Cerdon du Bugey.

**OR**

**DESSERT: BLACK FRUITS**

Sphere Opalys from Valrhôna.

Clafoutis blueberry and granita with blackcurrant buds.

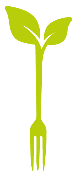
**DELICACIES**

**SUPPLEMENT**

* **Food and wine pairing of four glasses per person to** **28€.**

Any modification of this menu leads to the application of the "à la carte" price of each dish.

All prices are in Euros

**Ainspiration**  **78€**

***The service of this menu must be able to start before 12:30 pm at lunch***

***and 8:15 pm.***

***Menu served for all the guests, declined in 7 creations.***

**GOURMET TRILOGY**

**FIRST STARTER : THE CRUSTACES**

“Crab, shrimp, prawns” cooked around tomato and saffron from here.

Timut berry ice cream.

**SUMMER STARTER :**

Creamy foie gras & smoked fillet can invigorated with plums.

Salad of beans and artichokes.

**THE FISH FOR THE MOMENT**

With almond butter, carrots & peas condimented with verbena and citrus fruits.

**THE LAMB**

Roasted chop, candied shoulder. Zucchini and gremolata. Charcutière sauce.

**CHEESE CART FROM OUR REGIONS OR FRESH CHEESE**

**PRE – DESSERT**

**DESSERT : BLACK FRUITS**

Sphere Opalys from Valrhôna.

Clafoutis blueberry and granita with blackcurrant buds.

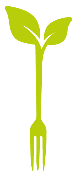
**DELICACIES**

**SUPPLEMENT**

* **Food and wine pairing of six glasses per person to 40€.**

Any modification of this menu leads to the application of the "à la carte" price of each dish.

All prices are in Euros

**Menu** 

**Starters**

**HADDOCK 20€**

Confit and Bavarian haddock, pink lentils and gazpacho pepper.

**THE CRUSTACES 22€**

“Crab, shrimp, prawns” cooked around tomato

and saffron from here. Timut berry ice cream.

**SUMMER STARTER 22€**

Creamy foie gras & smoked fillet can invigorated with plums.

Salad of beans and artichokes.

**Fish**

**THE FISH FOR THE MOMENT 27€**

With almond butter, carrots & peas condimented

with verbena and citrus fruits.

**Meats**

**VEAL 26€**

Seared shaft, braised shank and then pressed

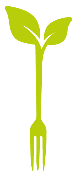
on a bed of vegetables. Licorice juice.

**THE LAMB 29€**

Roasted chop, candied shoulder.

Zucchini and gremolata. Charcutière sauce.

**All prices are in Euros**

**Menu** 

**Cheeses**

**CHEESE CART FROM OUR REGIONS** **15€**

**FRESH CHEESE AND ACCOMPANIMENT**  **10€**

**Sweets**

**OUR TARTELETTE 14€**

Apricots and peaches. On a sarriette parfait.

Sorbet with Cerdon du Bugey.

**BLACK FRUITS 14€**

Sphere Opalys from Valrhôna.

Clafoutis blueberry and granita with blackcurrant buds.

**STRAWBERRY 12€**

Natural and marmalade.

Vanilla Bresse cream and light elderberry mousse.

**All prices are in Euros**