

A LA CARTE

Starter :

Traditional “veal sweetbread pie” and “foie gras”, mustard of pistachio nut,	30,00€
Pan -fried« Duck Foie Gras »and roasted strawberries with Sarawak pepper	36,00€
Green asparagus from « Galis » and crispy langoustine and juice apple	32,00€

Vegetable garden:

The seasonal vegetable casserole from Delphine and Augustin	30,00€
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Fishes:

River perch cooked on granite and vineyard branches, matelote sauce	38,00€
Sole meunière, sabayon with hazelnut butter, vegetables and morels	42,00€

Meat:

« Ris de veau »cooked in sautoir, pulp and new carrots	45,00€
The Pigeon“Excellence Miréal” roasted in hay	40,00€
Charolais beef fillet with morels and vegetables stew	45,00€

Cheeses

Comté24 months grated, moss of milk and hazenut	12,00€
Regional Chesse trolley	14,00€
Cream cheese with the cream of Bresse	8,00€

Desserts

Bourbon and Grand Marnier Vanilla Soufflé, rhubarb Marmalade	12,00€
Chocolate pur Origine »Tanzanie the lemon Earl Grey	12,00€
Strawberries from plougastel with Beaujolais, shortbread lemon – pistacho	12,00€

All our prices are ttc and inclusive of service charges

Our meats are certified Charolais France beef, veal and “ris de veau”France

Menu or menu dishes may contain traces of allergens

