

Menu des Saveurs

76€ for 3 dishes (starter, main course and dessert)

104€ for 4 dishes (starter, fish, meat and dessert)

L'OEUF DE POULE

*Soft-boiled egg on a Jerusalem artichoke puree,
Gravy with truffles, hazelnuts and foie gras*

Or

LES CÈPES

*Mushroom velouté, smoked bacon flan,
Sautéed mushrooms, green parsley puree, gravy*

Or

LE FOIE GRAS

*Homemade duck foie gras, with a ratafia and red wine jelly,
Gingerbread, baglama fig marmalade*



LE HOMARD « EN GROSSE RAVIOLE »

*Lobster herb ravioli, Shimeji mushroom
Black garlic of Aomori*

Or

LA CAILLE DES DOMBES

*Quail filet stuffed with foie gras
Barberries gravy, grape marmalade, parsley roots puree*



L'ASSIETTE DE 3 FROMAGES

*Langres, Chaource & Comté
(€9 Extra)*



LES MIRABELLES

*Crunchy plum tartelette
Gingerbread ice cream*

Or

LE CHOCOLAT « GRAND CRU »

*Chocolate in different style,
Bailey's Irish Cream custard, hazelnut biscuit*

Served only at diner

Net prices, service and VAT are included

Wine pairing on request