

## *To Start*

Arctic char, confit with pancetta, musked chervil flavor, borage coulis	38 €
Amanita of Caesars and fresh almonds, decoction of almond milk and lemon savory	35 €

## *Live Docks*

Lean fish from "île d'yeu" Safran braised fennel, cooked with pistachio from Sicily	43 €
pollack minestrone, Lemon gnocchi with seasonal vegetables and shellfish	37 €
Oyster "zero" lace of blackcurrant buds, leak from Bec d'Allier, wine sauce	40 €

## *The fruit of our land*

Veal from Dordogne, rib and blade, textured artichokes, summer mushrooms	42 €
Pigeon from Ladoix Serrigny, buckwheat pasta cake of chard with juice, leg in fine salad	40 €

## *Fresh and Matured*

Epoisse Berthaut light and whole, crunchy bread and carrots chutney	12 €
18-month-old Comté, white wine jelly with vanilla, mustard Chantilly	12 €
Cottage cheese, could be served: salt or sweet, cream, fruits coulis, honey from Rucher of Corbeton	7 €

## *Finally*

Mahoé chocolate from Grenade island, creamy, ice cream, crunchy sesame	18 €
Baba with verbena du Velay, strawberries in textures, panacotta on the farm of the hamlet, sorbet lemon verbena	17 €
Raspberries and hibiscus, light hazelnut cream, crispy chocolate arlette, cassia cinnamon sorbet	17 €
candied rhubarb, soft biscuit with almonds, bavaroise with Madagascar vanilla, sorbet	17 €

Net price and service included