

## *To Start*

|   |      |
|---|------|
| Consumed cold, quail and duck liver, green asparagus et mushrooms | 38 € |
| Sologne white asparagus, Morvanelles morels in return for picking | 35 € |

## *Live Docks*

|   |      |
|---|------|
| Lean fish from "ile d'yeu" Safran braised fennel, cooked with pistachio from Sicily | 43 € |
| Brill 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*

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|--|------|
| Pyrenean milk lamb shoulder, side and saddle, textured artichokes, fresh peas            | 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 € |
| Grapefruit and maltese orange, almond cream and sorbet  | 17 € |
| candied rhubarb, soft biscuit with almonds, bavaroise with Madagascar vanilla, sorbet                           | 17 € |

Net price and service included