

## *To Start*

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

## *Live Docks*

John dory to Loctudy and salad, cooked with pistachio from Sicily	43€
Barbue 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*

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 €
Rhum baba, yaourt panna cotta and pineapple	17 €
Grapefruit and maltese orange, almond cream and sorbet	17€
Assortment of ice creams and sorbets of the moment	13€

Net price and service included