

## *Les Bourgeois*

32€ in 3 services – Menu served for lunch from Wednesday to Sunday  
42€ in 4 services Menu served for lunch and dinner from Wednesday to Sunday

## *Les Grumes 65€*

Arctic char, confit with pancetta, musked chervil flavor, borage coulis  
pollack minestrone, Lemon gnocchi with seasonal vegetables and shellfish  
or  
Veal from Dordogne, rib and blade, textured artichokes, summer mushrooms  
From a choice of fresh and matured cheeses card

Finally making you happy, we let you choose from the card of Emilie Rey desserts

## *Pour nous découvrir ...*

85€ in 5 dishes or 105€ in 6 dishes with oysters – Menu served to all guests

Amanita of Caesars and fresh almonds, decoction of almond milk and lemon savory  
Lean fish from "ile d'yeu" Safran braised fennel, cooked with pistachio from Sicily  
Oyster "zero" lace of blackcurrant buds, leak from Bec d'Allier, wine sauce  
Pigeon from Ladoix Serrigny, buckwheat pasta cake of chard with juice, leg in fine salad  
From a choice of fresh and matured cheeses card

Finally making you happy, we let you choose from the card of Emilie Rey desserts

Net price and service included