

# *Les Bourgeois*

32€ in 3 services – Menu served for lunch from Wednesday to Sunday  
45€ in 4 services Menu served for lunch and dinner from Wednesday to Sunday

## *Les Grumes 65€*

Curly Ray and duck liver, celery remoulade, crunchy turmeric, some shrimp

Zander of country, cauliflower and lemon, gray shrimp

Or

Chicken Bresse, baby onions, chestnuts, roasted jus with marjoram

Or

Entrecote and Charolais beef marrow, braised carrot with praline of cepes

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 abalone – Menu served to all guests

Oysters “zero” from Marennes d’Oléron, cream of Jerusalem artichoke, radish pickles

Arctic char, Amandine potatoes gnocchi, red cabbage in different textures

Leeks of Allier's Beak, abalone and shrimp, mushroom broth and almond oil

Dear filet from France, roasted pumpkin whit Tandoori, some brussels sprouts

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