

Menu Sélections du Terroir

(En gras et en violet les produits de nos fidèles producteurs locaux)

Soft boiled Egg parfait, vegetables cooked in veal juice, creamy duck liver,
Smoked parsnip Emulsion, **smoked ham from M. Lebon**

Or Local Pig's trotter medallion, braised local chicory, chicory salad and truffle oil vinaigrette

Or Snails fricassee with Cussangy oyster mushrooms, textures of garlic and pearsley

Or 6 Oysters « fines de Claire n°3 » from Videau, served simply

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Beef piece of the moment, snacked, juice of a bourguignon, potato gratin

Or Sea bream fillet snacked, served around pumpkin

**Or French farm Chicken, boned, stuffed with carrot and orange,
Orange sauce, served around Carrot**

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Assortment of 3 local Cheeses

Or Local Cottage cheese with local jam, or honey, or herbs and shallots

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Pumpkin and hazelnut in a surprising dessert

Or Butternut Waffle, local whisky, Tonka bean

Ou Freshness of Mandarin and Timut Pepper

Starter, Main course, Cheese & Dessert : 42.50 €

Starter + Main course, Cheese or Dessert : 37 €

Taxes et service compris

Soucieux de travailler des produits frais et saisonniers, veuillez nous excuser de toute éventuelle rupture