

Menu de l'Instant

Custard, with the flavors of a meurette

Crab & mullet, artichoke strips | creamy foie gras
Verjuice gel | blackcurrant oil broth

Pollack, cuttlefish & confit in aromatic oil
Carrot & Cazette biscuit | carrot juice with saffron from "des Aulnes"

Peas, strawberry & mint | lettuce sorbet

Pigeonneau "Excellence Miéral", shallot condiment
Spelled risotto with wild garlic | celtuce & radish | beer juice

Mignardises

Chocolate & blackcurrant, variation around chocolate | blackcurrant
Chocolate sauce | blackcurrant pepper & ginger

Menu 235€ - Food & Wine Pairing Instant Menu : 420€

Menu Dégustation

Custard, with the flavors of a meurette

Langoustines, marinated & crispy with puffed rice & rosemary
Celery & apple | "Kaviari" caviar

John Dory, poached in jelly | asparagus | verbena mustard sabayon | citron

Bluefin tuna & foie gras, brown mushrooms and blackcurrant leaf soup
Sour turnips

Peas, strawberry & mint | lettuce sorbet

Milk-fed veal, slice of rack roasted with acacia flower
Artichokes | mousserons | thin veal escalope with Comté

Mignardises

Lemon, on a meringue sheet | lemon cream with Etrez butter
Shortcrust pastry & lemon balm | frosted lime

Menu 335€ - Food & Wine Pairing 4-course Tasting Menu : 560€

280€ 3-course without tuna - Food & Wine Pairing 3-course Tasting Menu : 465€

For everyone's comfort, please sitting at the table at the latest at 1:00 p.m for lunch and 9:00 p.m for dinner.
Unique menu choice for the whole table

Prix nets, exprimés en euros, service 12.9% sur le montant HT, TVA 10% compris

Lunch menu

Menu served at lunchtime, for individual reservations only,
except holidays, eve of holidays & events

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Green and white asparagus, raw and cooked | semi-cooked salmon | Humus
Smoked milk with vine branches | spring herb nectar

"Burgaud" duck, fillet roasted over a wood fire | turnip and beet
Black garlic & blackcurrant | brioche leg sausage

Mignardises

Rhubarb & elderberry, shortbread with olive oil | poached & caramelized rhubarb
Elderberry diplomat cream | sorbet & rhubarb juice

Menu 130€

Cheeses

Burgundy & Franche-Comté cheeses

26€

Jam | chestnut honey

ORIGIN OF MEAT: FRANCE

Dishes can change depending the market, and are only prepared with fresh products. The Maître d'Hotel can help you for choosing the menu & for any questions about allergies & restrictions.

Any change in the menus leads to a minimum surcharge of 35€