

Menu de l'Instant

Custard, with the flavors of a meurette

Char, half cooked | sparkling Etrez milk | Cazette du Morvan | celery & caviar | herbs nectar

Gros gris snails & octopus, potato ravioli

Potagere herbs | rockfish soup with saffron & fir

Lemon sorbet with gin water

Pigeon & foie gras, in a gingerbread crust

Pumpkin boulangère | plum with black garlic | savory juice

Ceylon tea & plum

Chocolate & blackcurrant, variation around chocolate | blackcurrant

Chocolate sauce & ginger

Mignardises

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

Menu Dégustation

Custard, with the flavors of a meurette

Imperial shrimps & crab, thin tart | shrimps heated with a nage with Etrez cream

Sour trumpets mushrooms | fennel | blackcurrant berries

Monkfish & squid, roasted artichoke & hay confit | caramelized onion juice

Vin Jaune sabayon

John Dory, cooked in jelly | porcini mushroom melba | sparassis & mussels | sour grapes

Butter whipped with Crémant de Bourgogne

Lemon sorbet with gin water

Farm lamb, marinated and wood-roasted ribs & Cazette du Morvan

Eggplant veiled with a condiment | hazelnut pesto | ratte potatoes & confit shoulder

Ceylon tea & plum

Fig, poached with black currant ratafia | yogurt & fig leaf sorbet | fig jelly | buckwheat streusel

Mignardises

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

280€ 3-course without John Dory - 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

Lunch menu

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

Custard, with the flavors of a meurette

Gros gris snails & octopus, potato ravioli
Potagere herbs | rockfish soup with saffron & fir

Bresse chicken AOP, chanterelles & shrimps | carrots
Camargue rice leaf | supreme herbs sauce

Ceylon tea & plum

Apples, thin sheet of caramelized puff pastry | apples candied in salted butter caramel
Granny Smith & lemon balm sorbet | vanilla ice cream | spicy sauce

Mignardises

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€