

Les Menus

*Menu Tasting in 6 Services 90 €

Let yourself be surprised by Benjamin Linard's cuisine.
Menu offered only for all the guests at the same table.

*Gourmand Menu in 5 Services 69 €.

Prepare your Gourmet Menu with :

a starter
a fish
a meat

the selection of three regional cheeses
and a sweet pleasure

*Gourmet menu in 3 courses 49€.

Create your Gourmet Menu with :

a starter
a fish
or
a meat

(calf sweetbread extra 7€ on the menu)
the selection of three regional cheeses
or
a sweet pleasure

La Carte

Starters

Perrine Doudin's Organic Snails
in raviole, sucrine and slivers of candied fennel 25 €

The arctic char cooked in salt and marinated with beetroot
light mousse with smoked eel, small sorrel and Timut pepper 26€

The duck foie gras cooked in a cloth,
candied quince in syrup and blackcurrant coulis 28€

Fish

The organic trout fillet confit,
in aromatic butter vegetable herbs candy and lettuce sauce 27€

*Red mullet with seaweed butter, peas refreshed with verbena,
black garlic in a dry veil* 32€

Meat

*Charolais lamb from the Guyon farm, Stuffed artichoke and fiddlehead
courgette, juice infused with oregano* 36€

The roasted sweetbread veal, mushrooms according to the harvest and lightly
smoked shot potatoes, yellow wine sauce 41€

Cheese

The selection of five fresh and matured cheeses

Dessert

The soufflé with hazelnuts "Cazette du Morvan" 16€

The Caribbean chocolate palet,
Ganache made with roasted peanuts and caramel chips with fleur de sel 16€

The almond and strawberry financier ,
rhubarb compote with verbena, espuma of cottage cheese