


A LA CARTE

To start with...

Semi-cooked Salmon , Smoked by us with Timut pepper and pine branch	25€
Lobster Salad, Aromatics from our garden, Tempura Claw	38€
Duck Foie Gras , Figs and Gingerbread	32€
Declination of seasonal vegetables and herbs from our very own garden 	24€

From the sea

Snacked Scallops , Celery, Parsnips and “vin jaune” sauce	42€
Lobster from the fishpond, Risotto of Pépinette with Iberian Chorizo	58€

Meat and Offal

Meat from our farm, seasonal side dish	38€
Braised Calf Sweetbread , Potato and Burgundy Truffle Crush	42€
Our famous Wagyu Beef , bred like in Kobe, mille-feuille of potatoes and Shiitake mushrooms	65€

Our cheese

Our selection of local mature cheese	15€
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Sweet tooth

The Chocolate , Iced Parfait with Cocoa Grué, Green Chartreuse jelly	15€
The Pear , ganache and stewed pear, emulsion and candied Chestnuts Voatsiperifery pepper flavour	15€

NOS MENUS

Campagne Chic

55€

Semi-cooked Salmon, Smoked by us with Timut pepper and pine branch



Meat from our farm, seasonal side dish



Our selection of local mature cheese



Chocolate or Pear

Campagne Royale (4 courses)

80€

Campagne Rymaska (5 courses)

96€

Duck Foie Gras terrine, red fruit and chutney



Snacked Scallops, Celery, Parsnips and "vin jaune" sauce



Braised Calf Sweetbread, Potatoes and Burgundy Truffle



Our selection of local mature cheese



Chocolate or Pear

Tasting Menu (7 courses)

125€

A taste of our land, ponds and undergrowth all the way to the sea...

"Served for the whole table"

Any change in the menu will result in an à la carte billing