A LA CARTE

To start with…

The egg from our farm, cooked at 64°, French peas, lovage, smoked soubise emulsion 26€

Brown Crabs, candied Egg, smoked Haddock veil 40€

Half-cooked Duck Foie Gras with strawberry & rhubarb 34€

Green and white Asparagus, tempura of Taggiasche Olives 32€

From the sea

Fish of the day, Risotto of Fregola Sarda 46€

Roasted King Prawns with lemon, fine Ratatouille, Coconut - Ginger emulsion 46€

Blue lobster served whole and shelled 78€

Meat and Offal

Mangalitza Pig from our farm, Hazelnut crust and Potato espuma 38€

Braised Calf Sweetbread, Morels & Asparagus, old Comté Cheese emulsion 42€

Duo of Beef from our farm, braised and grilled, Gnocchi, Spinach 40€

Wagyu Beef from our farm, raised Kobe style 78€

Our cheese

Our selection of local mature cheese 16€

Sweet tooth

The Chocolate, Iced chocolate parfait with cream, Cocoa cookies, Grapefruit reduction 16€

The Red Fruit, Mousse of almond milk, herbs from our garden and Lime pistou 16€

Grand Marnier soufflé, Blood Orange variation 18€

OUR MENUS

**Comme chez Jeanne**

32€

*(Offered from Monday to Friday for Lunch – except on bank)*

Starter, Main Course & Dessert, depending on the chef’s inspiration

**Campagne Chic**

55€

The egg from our farm, cooked at 64°, French peas, lovage, smoked soubise emulsion



Meat from our farm, seasonal side dish, full bodied juice



Our selection of local mature cheese



The Chocolate or the Red Fruit

**Campagne Royale** (4 Course)

80€

**Campagne Rymska** (5 courses)

96€

Half-cooked Duck Foie Gras with strawberry & rhubarb



Roasted King Prawns with lemon, fine Ratatouille, Coconut - Ginger emulsion

*And / Or*

Braised Calf Sweetbread, Morels & Asparagus, old Comté Cheese emulsion



Our selection of local mature cheese



The Chocolate or the Red Fruit

**Menu Dégustation** (7 services)  
“Served for the whole table”

125€

A taste of our land, ponds and undergrowth all the way to the sea...  
  
Any change in a menu will result in an à la carte billing