A LA CARTE

To start with...

Ballottine of free-range porc from the Domaine, cabbage, truffles, chicory	35€
Carpaccio of scallops, Royale of shellfish and Multicolored Beets	40€
Crispy Kadaif Egg, Pumpkin & Smoked Bacon, Cazette du Morvan	35€
Semi-cooked Duck Foie Gras, Pear and hot wine Variation, gingerbread	40€
From the sea	
Fish of the day, Acquerello risotto, Noilly Prat emulsion	47€
Scallops, Slice of fat bacon, darphin potatoes, parmesan cream and Squash	48€
Blue Lobster served whole and shelled, seasonal vegetables	78€
Meat and Offal	
Free-range porc from the Domaine, Mushroom tortellini with sage jus	48€
Braised calf sweetbread, potatoes, truffles, yellow wine sauce	52€
Beef from our Domaine Charolais and Wagyu cross, old-fashioned vegetable cromesquis,	
shallots, smoked bacon	62€
Our cheese	
Our selection of local mature cheese	18€
Comté cheese with walnuts and honey	12€
Sweet tooth	
Milk and amber chocolate, Bourguiness beer ice cream, puffed wheat	17€
Grapes, Green apple, Walnut cake, Anise cream from Flavigny	17€
Burgundy plum Soufflé, mango and pineapple	20€.

OUR MENUS Comme chez Jeanne 38€ (Offered from Monday to Friday for Lunch – except on bank holidays) Starter, Main Course & Dessert, depending on the chef's inspiration Campagne Chic 62€ Crispy Kadaif Egg, Pumpkin & Smoked Bacon * 5 2 9 Duo of free-range porc from the Domaine and shredded Beef Seasonal garnish, Veal juice * 5 2 9 Comté cheese with walnuts and honey * 5 2 9 Chocolate or Apple and Grapes

Campagne Royale (4 Courses)	84€
Campagne Rymska (5 courses)	98€

Semi-cooked Duck Foie Gras, Pear and hot wine Variation, gingerbread

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Scallops, Slice of fat bacon, darphin potatoes, parmesan cream and Squash And / Or

Braised calf sweetbread, potatoes, truffles, yellow wine sauce

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Our selection of local mature cheese

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Chocolate or Apple and Grapes

Menu Dégustation (7 services) 128€ "Served for the whole table"

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