

A LA CARTE

To start with...

Stuffed rigatonis, Butternut velouté, Cazette from the Morvan Natural Park 	€36
Arctic Char, Watercress & Sorrel, quinoa tabouleh	€35
Mi-cuit Duck Foie Gras, Mango, Bergamot kumquat	€40

From the sea

Fish of the day, Aquarello Risotto, Shellfish Bisque	€47
Seared Scallops, parsnip and celery, Citrus Beurre Blanc	€48
Blue Lobster served whole and shelled, seasonal vegetables	€88

Meat and Offal

Farm Poultry Supreme, Foie Gras, Crispy polenta & Corn, beef jus	€48
Braised sweetbread, mashed potatoes, Vin Jaune & Shiitake sauce	€52
Wagyu Beef from our Farm, Albufera sauce, Crispy Potatoes, Carrots	€98

Our cheese

Comté, Tête de Moine, Cazette from the Morvan Natural Park and Honey	€12
Our Selection of local Mature Cheese	€18

Sweet tooth

Variation on Yellow Lemon, crispy Tuiles, Lime and Matcha Sorbet	€17
Chocolate "Tukalum" and Pear tart, pear Sorbet & Cacao Nib	€17
Grand Marnier soufflé, Cazette from the Morvan Natural Park	€20

●All our meat is of French origin●
Subject to availability

OUR MENUS

Comme chez Jeanne

€39.50

(From Monday to Friday for Lunch only – except on bank holidays)

Starter, Main Course & Dessert, depending on the Chef's inspiration

Campagne Chic

€65.00

Arctic Char, Watercress & Sorrel, quinoa tabouleh



Farm Poultry Supreme, Foie Gras, Crispy polenta & Corn, beef jus



Comté, Tête de Moine, Cazette from the Morvan Natural Park and Honey



Lemon or Chocolate

Campagne Royale (4 Courses)

€85.00

Campagne Rymaska (5 courses)

€99.00

Mi-cuit Duck Foie Gras, Mango, Bergamot kumquat



Seared Scallops, parsnip and celery, Citrus Beurre Blanc

And / Or

Braised sweetbread, mashed potatoes, Vin Jaune & Shiitake sauce



Our selection of local mature Cheese



Lemon or Chocolate

Menu Dégustation (7 services)

€132.00

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

"Served to the whole table"

- Any change in a menu will result in an A la carte billing •

Allergen information is available on request