

OUR CARD

To start with...

Burgundy Snails in puff pastry with Parsley, Garlic cream	€ 34
Tuna Tartare, with Avocado, Fennel, Mango & Quinoa	€ 35
Semi-cooked duck Foie gras, Apricot, Rosemary & Genepi	€ 40

Fish, shellfish & more...

Frog « Jambonnettes », Parsley Jus	€ 46
Fish of the day, Fine ratatouille & Saffron sauce	€ 47
Blue Lobster served whole and shelled, Seasonal vegetables	€ 88

Meat and Offal

Orange-glazed Pork, Carrot variation	€ 46
Braised sweetbread, Mashed potatoes, Vin Jaune & Wood mushrooms	€ 54
Wagyu beef from our Estate, « Delicatesse » Potatoes, Vegetable cassalette	€ 98

Our cheese

Comté Mousse, Cazette from the Morvan & Tomato Caramel	€ 14
Our Cart of mature Cheeses from the region and beyond	€ 20

Sweet tooth

Variation on Rhubarb, Candied, Glazed and Crisp	€ 18
Nyangbo Chocolate, Olive Oil & Tahitian Vanilla	€ 18
Coffee and Marc de Bourgogne soufflé, Coffee ice cream	€ 22

● All our meats are of French origin or born and raised on the Domaine. ●

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

Tuna Tartare, with Avocado, Fennel, Mango & Quinoa



Duo of snacked and confit Beef, « Delicatesse » potatoes, Carrot cream



Comté Mousse, Cazette from the Morvan & Tomato Caramel



Rhubarb or Chocolate

Campagne Royale (4 courses)

€ 85

Campagne Rymaska (5 courses)

€ 99

Semi-cooked duck Foie gras, Apricot, Rosemary & Genepi



Turbot, Fine ratatouille & Saffron sauce

And/Or

Braised sweetbread, Mashed potatoes, Vin Jaune & Wood Mushrooms



Our Cart of mature Cheeses from the region and beyond



Rhubarb or Chocolate

Menu Dégustation (7 services)

€ 132

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