

OUR CARD

To start with...

Burgundy Snails in puff pastry with Parsley, Garlic cream	€34.00
Crispy egg “façon Meurette”	€32.00
Semi-cooked duck Foie gras « au naturel », Seasonal chutney	€40.00
Butternut squash velouté, Cazette from the Morvan park 	€26.00

Fish, shellfish & more...

Scallops, Butternut Squash, Beetroot & Beurre Blanc	€46.00
Fish of the day, Vitelotte potatoes, Saffron sauce	€47.00
Whole blue lobster, shelled, with seasonal vegetables	€88.00

Meat and Offal

Pork and Chicken pie, Seasonal Vegetables & Butternut cream	€46.00
Free range Guinea fowl, Stuffed Rigatonis, Mushrooms & Onion squash	€48.00
Sweetbreads Fricassée, Puff pastry, Morels & Vin jaune	€54.00

Our Cheeses

Comté Mousse, Crumble of Cazette from the Morvan Natural Park & Honey Vinegar	€14.00
Our Cart of mature Cheeses from the region and beyond	€20.00

Sweet tooth

Pear, Lychee, Breton Shortbread & Jasmine Tea	€18.00
“Araguani” Chocolate, Smoked chili & Citrus fruit Variation	€18.00
Muscovado Rum Soufflé, Exotic Crème Brûlée	€22.00

● *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

Crispy egg “façon Meurette”



Pork and Chicken pie, Seasonal Vegetables & Butternut cream



Comté Mousse, Crumble of Cazette from the Morvan park & Honey Vinegar



Pear, Lychee, Breton Shortbread, Jasmine Tea

Or

Araguani chocolate, Smoked chilli, Citrus fruit variation

Campagne Royale (4 courses)

€85.00

Campagne Rymaska (5 courses)

€99.00

Semi-cooked Foie gras, Quince, Saffron, Cider



Scallops, Butternut, Beetroot & Beurre blanc

And/Or

Sweetbreads & guinea fowl Fricassée

Morels & Vin Jaune



Our Cart of mature Cheeses from the region and beyond



Pear, Lychee, Breton Shortbread, Jasmine Tea

Or

Araguani chocolate, Smoked chilli, Citrus variations

Menu Dégustation (7 courses)

€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