

OUR CARD

To start with...

Soup of the day, Cazette from the Morvan Natural Park 	€26.00
Crispy egg, Celery remoulade, Haddock & Pickled Vegetables	€32.00
Burgundy snails in parsley butter, Garlic cream	€34.00
Semi-cooked duck Foie Gras au naturel, Seasonal Chutney	€40.00

Fish, shellfish & more...

Scallops, Leeks, White butter Sauce & Dried black Lemon	€46.00
Fish of the day, Saffron Risotto & Herb oil	€47.00
Whole blue Lobster shelled, with Seasonal Vegetables	€88.00

Meat and Offal

Free range Guineafowl, Stuffed Conchiglioni, Mushrooms & Pumpkin	€46.00
Roasted Sweetbreads, Smashed potatoes, Morel Mushroom sauce & Yellow Wine	€48.00
Angus-Wagyu Beef, Finely Chopped Potatoes, Vegetable "Cassolette"	€58.00

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
Madagascar chocolate, Chestnut honey, Lemongrass & Ginger emulsion	€18.00
Soufflé tart, Morvan Cazette cheese, lime sorbet	€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 our Chef's inspiration

Campagne Chic

€65.00

Crispy egg, Celery remoulade, Haddock & Pickled Vegetables



Free range Guineafowl, Stuffed Conchiglioni & Albufera Sauce



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



Pear, Lychee, Breton Shortbread, Jasmine Tea

Or

Madagascar chocolate, Chestnut honey, Lemongrass & Ginger emulsion

Campagne Royale (4 courses)

€85.00

Campagne Rymaska (5 courses)

€99.00

Traditional "Pâté en Croûte", with Foie gras, Pork & Guinea Fowl



Scallops, Leeks, White butter Sauce & Dried black Lemon

And/Or

Veal, Potato Pressé, Morel Sauce & Vin Jaune



Our Cart of mature Cheeses from the region and beyond



Pear, Lychee, Breton Shortbread, Jasmine Tea

Or

Madagascar chocolate, Chestnut honey, Lemongrass & Ginger emulsion

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