


OUR CARD

To start with...

Fresh Green Asparagus, Pickled vegetables & Taggiasca olives		€26.00
Crispy egg, Peas cream, Morteau sausage		€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...

Hake in a hazelnut crust, Cream of peas, Sauce vierge		€46.00
Fish of the day, Saffron risotto, Beurre blanc		€47.00
Whole blue lobster, shelled, with seasonal vegetables		€88.00

Meat and Offal

Free-range guinea fowl, Parmesan gnocchi, Spring vegetables, Rich gravy		€46.00
Roasted veal Sweetbreads, Green Asparagus, Morels and Vin Jaune sauce		€48.00
Wagyu crossbreed beef from our Domain, Delicatessen potatoes, Vegetable casserole		€58.00

Our Cheeses

Morbier mousse, Spring onions, Strawberry vinegar reduction		€14.00
Our Cart of mature Cheeses from the region and beyond		€20.00

Sweet tooth

Bergamot Strawberry Variation, Yoghurt Cream, Full-Fruit Sorbet		€18.00
'Madagascar' chocolate, chestnut honey, lemongrass and ginger emulsion		€18.00
Soufflé tart, Cazette du Morvan, 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 the Chef's inspiration

Campagne Chic

€65.00

Crispy egg, Peas cream, Morteau sausage



Free-range guinea fowl, Parmesan gnocchi, Spring vegetables, Rich gravy



Morbier mousse, Spring onions, Strawberry vinegar reduction



Bergamot Strawberry Variation, Yoghurt Cream, Full-Fruit Sorbet

Or

'Madagascar' chocolate, chestnut honey, lemongrass and ginger emulsion

Campagne Royale (4 courses)

€85.00

Campagne Rymaska (5 courses)

€99.00

Freshness of grilled green Asparagus, Foie gras, Hungarian ham and Pickles



Hake in a hazelnut crust, Cream of peas, Sauce vierge

And/Or

Veal cutlet, Delicatesse potatoes, Morel mushroom and Vin Jaune sauce



Our Cart of mature Cheeses from the region and beyond



Bergamot Strawberry Variation, Yoghurt Cream, Full-Fruit Sorbet

Or

'Madagascar' chocolate, chestnut honey, lemongrass and 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