


OUR CARD

To start with...

Variation on Tomato and Mozzarella, Basil and Mint Pesto		€28.00
Summer Vegetable Tartare, Crispy Egg and Haddock		€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...

Frito Misto with large Prawns, Aubergine caviar & Vierge sauce		€46.00
Fish of the day, Acquarello Risotto, Lobster Bisque		€47.00
Whole blue Lobster, shelled, with Seasonal Vegetables		€92.00

Meat and Offal

Guinea Fowl duo with Stuffed Vegetables, Candied Tomatoes and Taggiasche olives		€46.00
Roasted sweetbreads, Stuffed rigatoni, Morel and Vin Jaune sauce		€58.00
Wagyu beef from the estate, summer vegetable tian, boulangère potatoes		€115.00

Our Cheeses

Saint-Félicien mousse, Quinoa crispy, Raspberry 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
'Ruby' chocolate, cherry sorbet, morello cherry chocolate sauce		€18.00
Pistachio soufflé tart, orange sorbet & candied lemon		€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

Summer Vegetable Tartare, Crispy Egg and Haddock



Guinea fowl duo with Stuffed Vegetables,
Candied Tomatoes and Taggiasche Olives



Saint-Félicien mousse, Quinoa crispy, Raspberry vinegar reduction



Bergamot Strawberry Variation, Yoghurt Cream, Full-Fruit Sorbet

Or

'Ruby' chocolate, cherry sorbet, morello cherry chocolate sauce

Campagne Royale (4 courses)

€85.00

Campagne Rymaska (5 courses)

€99.00

Semi-cooked duck foie gras, Red Berries and lovage



Frito Misto with large Prawns, Aubergine caviar & Vierge sauce

And/Or

Roasted piece of Veal, Delicatessen 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

'Ruby' chocolate, cherry sorbet, morello cherry chocolate sauce

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