

Today's lunch menu

Available for lunch on week days

Homemade gnocchi of roasted bread / Smoked Bresse cream / Sorrel pesto
Pumpkin seeds praliné

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Whiting stuffing (from Brittany) / Nantua sauce
Organic green leeks with crayfish butter

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« A la carte » dessert

Starter + Main of the day + Dessert 36€

Starter + Main of the day **OR** Main of the day + Dessert 29€

La Carte

Vegetarian option available on request

Starters

Green and white asparagus from our producers / Organic creamy egg
Farming pork / Local old goat cheese / Light lemon mousse *
19€

Homemade agnoletti stuffed with green peas / Oscietre caviar
Bresse cream / Green peas broth infused with lovage
23€

Main dishes

Line-caught stone-bass / Artichokes and Capers / Wild herbs / Anchovies *
31€

Local beef from "La Ferme de Clavisy" / Grilled white asparagus Grilled
dandelion with vinegar / Meat juice with marrow *
29€

Desserts

Ripened cheese plate
12€

Fresh local cow cheese with honey / Financier cake
Sorrel / Olive oil *
12€

70% dark chocolate mousse / Cacao cream
Homemade chocolate sorbet / Biscuit
12€

Tasting Menu 4 services * 62€

Tasting Menu 6 services 79€