

Réseau WIFI : LEMILLESIME

Mot de passe : Mat280880



## À LA CARTE

### Starters

<i>Tomato Tartare and Prawn Carpaccio</i>	18€
<i>Crispy Tart , white asparagus from Aquitaine, morteau and cockles</i>	18€
<i>Red Tuna mi-cuit, Avocado, Cereal Black Vinegar Sauce</i>	32€
<i>Foie Gras and Pigeon in crispy with Juniper Berries Juice</i>	26€
<i>Dublin Bay Prawn breaded with Rice soufflé and as a Tartar, french Caviar</i>	48€

### Fishes

<i>Stuffed Red mullet to Roche de Port Vendée in crust of potatoes</i>	24 €
<i>Turbot fillet Roasted with Goose Grease with Maghreb Spices, Shrimp crispy and Shell Tartar</i>	32 €

### Meats

<i>Marbré of Limousin cul noir pig with bacon jus</i>	24 €
<i>Sweetbread and razor clam XXL, shellfish jus with sprouts</i>	38€



### *Cheeses*

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|                                                                                          |             |
|------------------------------------------------------------------------------------------|-------------|
| <i>Faisselle of Cottage Cheese (sugar, red fruit coulis or fresh herbs and shallots)</i> | <i>5 €</i>  |
| <i>Foam of Ami du chambertin (local cheese) and gingerbread finger</i>                   | <i>7 €</i>  |
| <i>Cheese Trolley from the Cheese Dairy Porcheret in Dijon</i>                           | <i>15 €</i> |

### *Desserts*

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<i>Coconut Biscuit, Yogurt and Combava muss, Pineapple and Mango Cream, Exotic Sorbet</i>	<i>12 €</i>
<i>Crunchy cocoa crumble tube with hazelnut siphon, creamy 70% Honduras chocolate</i>	<i>12 €</i>
<i>Physalis, goat yogurt and chestnut shortbread biscuit</i>	<i>12 €</i>

*Daily Menu at 26,90 €*

*Starter, main dish and desert*

*(Starter and main dish or main dish and desert at 21,90 €)*

*(On the blackboard)(Served only at the lunch during the week)*

*Menu Découverte 42 € without Cheese/46€ with Cheese*

*Tomato Tartare and Prawn Carpaccio*

*OR*

*Crispy Tart, white asparagus from Aquitaine, morteau and cockles*

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*Marbré of Limousin cul noir pig with bacon jus*

*OR*

*Stuffed Red mullet to Roche de Port Vendée in crust of potatoes*

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*Faisselle of cottage cheese (sugar, red fruit coulis or fresh herbs and shallots)*

*OR*

*Foam of Ami du chambertin (local cheese) and gingerbread finger*

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*Dessert to choice, (Please order the dessert **at the beginning of your meal**)  
(on the 2<sup>nd</sup> page)*

*Any changes on the menu will be charged as supplement*

*Starting to 8 people, we will ask you to choose in the same menu for all the guests*

## Menu Gastronomique

65 € Cheese included

*Foie Gras and Pigeon in crispy with Juniper Berries Juice*

OR

*Red Tuna mi-cuit, Avocado, Cereal Black Vinegar Sauce*

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*Sweetbread and razor clam XXL, shellfish jus with sprouts*

OR

*Turbot fillet Roasted with Goose Grease with Maghreb Spices, Shrimp crispy  
and Shell Tartar*

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*Faisselle of cottage cheese (sugar, red fruit coulis or fresh herbs and shallots)*

OR

*Foam of Ami du chambertin (local cheese) and gingerbread finger*

OR

*Cheese trolley from the cheese dairy Porcheret in Dijon*

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*Dessert to choice « à la carte » (on the 2<sup>nd</sup> page)*

*(Please order the dessert **at the beginning of your meal**)*

## Menu Tentation 85 €

*Proposed in 6 services function of the chef inspirations*

*(Menu served for all the table and depending on the hour)*