

# Menu



*All our dishes are entirely homemade with fresh and local products  
All the vegetables are supplied by the « Verger de l'Abbaye » in Tournus  
Origin of the meat : France*

## STARTERS

<i>Cromesquis of snail with pig's trotters and kimchi, ginger remoulade</i> .....	16 €
<i>Smoked pastami with hay, cold pumpkin &amp; coconut velouté, spaghetti squash with aigrettes &amp; hazelnuts</i> .....	19 €
<i>Maki of trout « des Dombes » with hibiscus, candied salsify</i> .....	22 €
<i>Octopus confit with spices, avocado variation</i> .....	24 €

## FISH

<i>Blue-veined goujonnette frogs, maltasha and sweet onions, creamy frog and spicy chermoula</i> .....	25 €
<i>Seared scallops and seashells, fir tree, royal cabbage flower</i> .....	28 €
<i>Saint Pierre in hot and cold, chartreuse, potato, beetroot</i> .....	35 €

## MEATS

<i>Hare 'à la royale', celery, chestnut, amarena</i> .....	28 €
<i>Charolais beef fillet, rossini revisited, hash browns, foie gras pinot noir porto, mimolette, full-bodied juice</i> .....	32 €
<i>Veal sweetbreads with honey and star anise, ravioli from the undergrowth, grilled porcini mushrooms</i> .....	35 €

## Chef's Signatures

***Lamb saddles morel and chanterelles,  
cooked in a salt crust, mashed potatoes with  
ceps, for two people  
(30 minutes cooking time)  
80 €***

***Lobster flambé with anise  
in two courses  
for two people  
80 €***

## CHEESES

<i>Cheese Trolley</i> .....	12 €
<i>Fresh cheese with cream, herbs &amp; shallots</i> .....	7 €

## DESSERTS

<i>Paris-Brest with pecan nuts, banana sorbet</i> .....	9 €
<i>Pain de Gène, creamy chocolate extra bitter, vanilla smoked whipped cream</i> .....	9 €
<i>Lemon cream, yoghurt mousse, fennel sorbet</i> .....	9 €
<i>Iced jasmine nougat, dried fruit</i> .....	9 €