

## Appetizers

Prix en €

Gillardeau Oyster N°0, Cold Served, Watercress Velouté, Potatoes Salad	38
Foie Gras in Terrine, Eel, Fresh Garlic and Green Pepper	39*
Green Armelle's Asparagus, Fermented Garlic Mash Potatoes, Lovage Sabayon	37

## From the River, Sea and Ocean

Warm Scalops Carpaccio, Lettuce Jelly, Stewed Vegetables, Reduced Juice of Scalops	44*
Panfried Monkfish in Crust of Smoked Bacon, Turnip, Tansy French Dressing, Coriander	40
Wild Lean Fish, White Asparagus from the Acacias Farm, Bacon Made in Beaune, Herbs Salad, Roasting Oil	40

## Meats

Milk Lamb Whole Rolled and Roasted, Potatoes Cake with Shallots, Bear Garlic Pesto	43
Cantal Pig Breast, Young Nancy's Turnip and Leeks, Kumquat Seasoning	41
Roasted Angus Beef Shoulder, Stuffed Barigoule Artichokes, Seared Tomme du Jointout Cheese	45

\*9 Euros supplement in our Expression menu

\*For orders of main dishes only, unfortunately we cannot serve you in under 30 minutes.

Thank you for your understanding.

According to the legislation, the list of allergens is available at the reception upon request.

## Cheeses

Sheep Yogurt Foam, Green Tomatoes Marmelade	11
Selection of Matured Cheeses	14

## Desserts

All Around Bachès Citrus, Green Coffee Cream, Earl Grey Tea Sorbet	16
Chocolate-Red Sweet Chili-Beetroots	16
Light Cream, Salted Caramel Butter, Crispy Biscuit and Ginger Ice Cream	16



All dishes are homemade and produced on site from raw products

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