

Appetizers

Prix en €

Beets Salad, "Beaunelonnata" Lard, Citrus Chili Seasoning	35
Carpaccio of Poultry Thighs From the Hive Farm, Radish Chips, Radish Vinaigrette	36
Duck Foie Gras, Home Made Smoked Eel, Winter Radish as a Millefeuille With Green Pepper and Juniper from Hautes-Côtes	39

From the River, Sea and Ocean

Colored Scalops From The "Erquy" Bay, Capellini with Cuttlefish Ink, Stock of Scalops	44*
Panfried Monkfish in Mushrooms, Turnip from Kyoto, Tansy French Dressing and Coriander	40
Roasted Sea Bream, Potatoes in Thin Layers, Red Cabbage with Smoked Bacon	40

Meats

Venison Roasted, "Violina" Butternut, Citrus Marmalade and Green Coffee Oil	43
Cantal Pig Breast, Homemade Black Pudding Cream, Winter Vegetables and First Melanosporum	41
Crispy Sweetbread of Veal, Viennoise of Celery and Fresh Nuts With Black Garlic Seasoning	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

Epoisses Foam and Crispy Gingerbread	11
Selection of Burgundy Matured Cheeses	14

Desserts

Flaky Brioche, Bachès' Citrus Yogurt Mousse	16
Chocolate Puffed Pie, Blackberries Marmelade, Wine Granite Hot	16
Mr Noël's Appels and Pears, Pear Marmelade Flavoured with Melissa Prunus Ice-Cream	16



All dishes are homemade and produced on site from raw products

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