



## MENU SÉRAC • 62€

### STARTER

**Lake fishing of the moment** marinated with Mont Blanc gin and pink berries, raw vegetables and stock refreshed with herbs

**Puff pastry with cepe mushrooms and snails from Magland**, brown mushrooms and tarragon jelly

**Cold saddle of rabbit stuffed with dried fruit**, mustard seeds condiment and tangy young salad

### CHEF THOUGHT

**Sologne sturgeon** cooked in a wood oven with reduction of Bouillabaisse sauce braised tiny artichokes “poivrade”, lemon and bergamot marmalade

**Grilled Iberian pork chop**, sage breaded and mushrooms of the moment

**Breast of duck over a wood fire**, coffee polenta, blueberry vinegar condiment

### Signature dish

**Traditional head of veal and a pan-fried duck liver** with a gherkins and capers dressing flavored with truffle, grated potato pancake

**Cheese and toasted hazelnut bread** (*extra charge of 10€*)

**Coulommiers cheese** stuffed with fresh cheese and truffle

**Fresh goat cheese from « La Ferme des Roches Fleuries »** by Flavie, Green tomato chutney and Tomme cheese shavings

### DESSERTS MENU

**Dark chocolate creme brulee** with coffee cake and banana marmalade flavoured with old amber rum

**Warm raspberry souffle**, red pepper confit, biscuit soaked in raspberry brandy

**Strawberries Mara des Bois**, lemon thyme custard and cereals Granola

**Panna Cotta and candied apricots**, almond granita and olive biscuit

**Ricotta and orange blossom baked cake**, peaches and crispy honey polenta

**Starter / Main Course or Main Course/Dessert 58€**

## MENU ÉPICURIEN • 78€

### STARTER

**Courgette flower stuffed with Breton lobster**, freshly aniseed courgette puree

**Duck foie gras in blueberry jelly**, tangy lentils and smoked duck breast fillet

### CHEF THOUGHT

**Red mullet fillets**, thin tartlet with sweet peppers and candied tomatoes

**Veal sweetbreads cooked in butter**, carrots candied honey curry and walnut praline

### Signature dish

**A piece of beef** selected over a wood fire and glazed  
soft pan-fried potato pancake with truffle

**Whole turbot for 2 persons cooked in the oven**, virgin oil with herbs, vegetables from the season  
*(extra charge of 10€)*

**Cheese and toasted hazelnut bread** *(extra charge of 10€)*

**Coulommiers cheese** stuffed with fresh cheese and truffle

**Fresh goat cheese** from « La Ferme des Roches Fleuries », by Flavie,  
green tomato chutney and Tomme cheese shavings

### DESSERTS MENU

**Starter/Main Course or Main Course/Dessert 70€**

## SHARING MENU • 65€

*Available according to the market*

### Appetizer from the chef

**Whole turbot for 2 persons cooked in the oven**  
Virgin oil with herbs and vegetables of the day

### Desserts Menu