

Starter

Duck foie gras 27 €

Glazed in escalope, green pea sauce, young turnip,
Hazelnut flower of Burgundy

Praw wakamé 24 €

Fresh cocktail, natural quinoa, crunchy seasonal vegetables, crustacean slices

Langoustine of Britany 34€

In fried carrot ravioli, lettuce, crustacean juice,
Perfumed with pimprenelle

Fish & Shellfish

Cod 28€

Steamed filet, white carrot mousseline, mushrooms in pan,
Garden cress juice, "cazette" of Burgundy

Brittany Catch 36 €

seasonal garnish

Meat

Canette of Dombes 29 €

Roasted fillet, black sesame, kale cabbage, young onions, sour juice

Rack of lamb of the Aube 38 €

Roasted Filet Mignon, herbs crust from our garden, beans, artichokes, new potatoes,
Marjoram perfumed

Beef Charolais 43 €

Pan fried fillet, potatoes mousseline, Shiitake,
Red wine and gray shallot sauce and roasted pepper

Cheese platter

15 €

Refined by Sylvain Maitre cheese maker and carefully chosen by our head
sommelier who will propose you surprising agreements

Children's menu

18 €

Main course and dessert

Sweet "Flavours"

by

Sae HASEGAWA - Chef pâtissière

16 €

best ordered before hand

Coco Pop

Coconut ice cream coated with Italian meringue, Pineapple carpaccio, mint caviar,
Flamed with brown rum

White Square

Chocolate biscuit without flour, orange marmalade, Cocoa grater,
White coffee sorbet

Cherry

Revisited cheesecake, caramelized Arlette biscuit,
Buffalo grass sorbet

Crémant de Bourgogne Mousse

Strawberry heart in white opal chocolate shell,
Light Timut pepper meringue

Homemade **Ice cream** and **sorbet**

"Flavours" to discover

47 €

Amuse bouche

Tofu of asparagus

Grilled chorizo, pink radish,
Spring salad with Shiso Vinaigrette

or

Praw wakamé

Fresh cocktail, natural quinoa, crunchy seasonal vegetables, crustacean slices

Canette of Dombes

Roasted fillet, black sesame, kale cabbage, young onions, sour juice

or

Cod

Steamed fillet, white carrot mousseline, mushrooms in pan,
Garden cress juice, "cazette" of Burgundy

White Square

Chocolate biscuit without flour, orange marmalade, Cocoa grater,
White coffee sorbet

Or

Coco Pop

Coconut ice cream coated with Italian meringue, Pineapple carpaccio, mint caviar,
Flamed with brown rum

"Flavours"

(menu served to all the guest on the table)

69 €

Amuse bouche

Duck foie gras

Glazed in escalope, green pea sauce, young turnip,
Hazelnut flower of Burgundy

Brittany Sea Bass

Pan fried, wild asparagus of the region,
Pleurote mushrooms, shimeji, shiitaké, yuzu cloud

Rack of lamb of the Aube

Roasted Filet Mignon, herbs crust from our garden, beans, artichokes, new potatoes,
Marjoram perfumed

Cherry

Revisited cheesecake, caramelized Arlette biscuit,
Buffalo grass sorbet

Cheese supplement 12 €

Cheese supplement with a glass of wine 21€

“Gastronomic Pursuit”

(Served to all guest on the table)

89€

According to the Season...

According to the Market...

According to their inspiration...

Our chef Takashi Kinoshita
and our pastry chef Sae Hasegawa
invites you on a gastronomic experience
in 7 courses

Cheese supplement 12 €

Cheese supplement with a glass of wine 21€