Auprès du Clocher

Our menus are crafted using fresh, seasonal ingredients.

Lunch menus available :

*Eveil
*Eclosion

Dinner menus available :

*Eclosion
*Résonance

Allergen information is available upon request.

Éveil

4 temps (Lunch)

- 95€ -

Crisenon Farm Trout / Cucumber / Tagetes

Meagre from Corse / Chard / Chanterelle / Shellfish

or

Quercy Farm Raised Lamb / Aubergine / Fig / Anchovy

Epoisses Cheese from Les Marronniers / Blackcurrant Gingerbread

Raspberry / Lemon Verbena / Steamed meringue

Any changes or food allergies not reported at the time of booking, will incur a 15€ surcharge
For the comfort of our team, we kindly ask that guests depart by 4:00 pm, thank you.
Allergen information is available upon request.

Éclosion

5 temps (Lunch)

- 125€ -

Crisenon Farm Trout / Cucumber / Tagetes

Meagre from Corse / Chard / Chanterelle / Shellfish

Quercy Farm Raised Lamb / Aubergine / Fig / Anchovy

Epoisses Cheese from Les Marronniers / Blackcurrant Gingerbread

Raspberry / Lemon Verbena / Steamed meringue

Any changes or food allergies not reported at the time of booking, will incur a 15€ surcharge
For the comfort of our team, we kindly ask that guests depart by 4:00 pm, thank you.
Allergen information is available upon request.

Éclosion

5 temps (Dinner)

- 125€ -

Crisenon Farm Trout / Cucumber / Tagetes

Meagre from Corse / Chard / Chanterelle / Shellfish

Quercy Farm Raised Lamb / Aubergine / Fig / Anchovy

Epoisses Cheese from Les Marronniers / Blackcurrant Gingerbread

Raspberry / Lemon Verbena / Steamed meringue

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Résonance

7 temps (Dinner)

- 165€ -

Crisenon Farm Trout / Cucumber / Tagetes

Beetroot / Perlita Ossetra Caviar / Plum / Rose Geranium

Meagre from Corse / Chard / Chanterelle / Shellfish

Artichoke / Barigoule garnish / Matured Olive Oil
" La Samatane "

Quercy Farm Raised Lamb / Aubergine / Fig / Anchovy

Epoisses Cheese from Les Marronniers / Blackcurrant Gingerbread

Raspberry / Lemon Verbena / Steamed meringue

Any changes or food allergies not reported at the time of booking, will incur a 15€ surcharge

Allergen information is available upon request.