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€ -

Foie Gras from Maison Masse / Comice Pear
Voatsiperifery wild pepper

Yellow Pollack
Leeks / Potato / Vadouvan spice blend

<u>or</u>

Bresse Poultry / Celeriac / Vin Jaune / Truffle

Epoisses Cheese from Les Marronniers / Blackcurrant
Gingerbread

Coffee / Cazette _ Burgundy hazelnut / Lime

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€ -

Foie Gras from Maison Masse / Comice Pear
Voatsiperifery wild pepper

Yellow Pollack
Leeks / Potato / Vadouvan spice blend

Bresse Poultry / Celeriac / Vin Jaune / Truffle

Epoisses Cheese from Les Marronniers / Blackcurrant
Gingerbread

Coffee / Cazette _ Burgundy hazelnut / Lime

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€ -

Foie Gras from Maison Masse / Comice Pear
Voatsiperifery wild pepper

Yellow Pollack
Leeks / Potato / Vadouvan spice blend

Bresse Poultry / Celeriac / Vin Jaune / Truffle

Epoisses Cheese from Les Marronniers / Blackcurrant
Gingerbread

Coffee / Cazette _ Burgundy hazelnut / Lime

Any changes or food allergies not reported at the time of booking, will incur a 15€ surcharge
Allergen information is available upon request.

Résonance

7 temps (Dinner)

- 165€ -

Foie Gras from Maison Masse / Comice Pear
Voatsiperifery wild pepper

Dieppe Scallops from Normandie / Endive
Mandarin

Yellow Pollack
Leeks / Potato / Vadouvan spice blend

Langoustine / Pig's trotters / Grenobloise garnish

Bresse Poultry / Celeriac / Vin Jaune / Truffle

Epoisses Cheese from Les Marronniers
Blackcurrant Gingerbread

Coffee / Cazette _ Burgundy hazelnut / Lime

Any changes or food allergies not reported at the time of booking, will incur a 15€ surcharge
Allergen information is available upon request.