



Après du Clocher

4 Courses 80 € (served at lunch only)

(Menu 5 et 6 courses available on request)

SAVOURY SWEETS

AMUSE BOUCHE

*Cooked and raw Charolais beef / Smoked egg yolk
Red miso and soy sauce*

*Line caught Jewfish / Puntalettes / Beetroot
Grilled almond / Pine needle vinegar*

*Bresse Guinea fowl / Carrot / Kumquat
Girolles mushrooms / Jus reduction*

*Farm cheese board de Bourgogne
(17€ Supplement)*

*Mont Blanc / Meringue / Chestnut / Grapefruit
Timur pepper*

SWEETS

*Any changes or food allergies not reported at the time of booking,
will incur a 10€ surcharge*

Set Menu



Après du Clocher

5 courses 95 € - * (6 courses 115 €)

SAVOURY SWEETS

AMUSE BOUCHE

*Raw and cooked Charolais beef / Smoked egg yolk
Red miso and soy sauce*

** (Langoustine from Brittany Coast / Tête de veau)
Grenobloise dressing with cappers / Burned butter foam*

*Line caught Jewfish / Puntalettes / Beetroot
Grilled almond / Pine needle vinegar*

Monkfish / Celeriac / Lovage / Seashell jus

*Bresse Guinea fowl / Carrot / Kumquat
Girolles mushrooms / Jus reduction*

*Farm cheese board de Bourgogne
(17€ Supplement)*

*Mont Blanc / Meringue / Chestnut / Grapefruit
Timur pepper*

SWEETS

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Set Menu

