

## THE PANTRY

My Dad's chicken coop Egg, pinot noir reduction	34 €
In the footsteps of the Morvan ceps	42 €
Pike flower, caviar oscietre, wine sauce	48 €

## THE WATER

Breton lobster, flower, celery essence and emulsion	56 €
Lake and river matelot, bouillon with wild fennel	48 €
Peking eel, blackcurrant, purslane, horseradish	46 €

## THE FARM

Matured rib steak, turnips, soubise sauce, herbaceous condiments	52 €
Unexpected bullock, mustard/tarragon sabayon	42 €
Smoked duckling from the Artus farm with vine shoot, grape must juice	44 €
Sweetbread cooked in a sauté pan, yellow wine sauce, beetroot Black garlic from Billom	58 €
Venison with 3 mousselines, candied with honey, pepper sauce	49 €

## THE CHEESE

<b>CHEESE TROLLEY</b>	15 €
<i>(Cheese selection by Bernard MURE-RAVAUD – MOF and World Champion)</i>	
<b>Child's Menu (Dish + Dessert)</b>	<b>25 €</b>

*\*All our meat is of French origin.*

*\*The allergen file is available at the reception.*