

TO START

Jerusalem Artichoke Cloud, Port Wine Caramel, Tartare of Pickled Beets, Toasted Pine Nuts | 14€

Pressed Bresse Chicken with Mushrooms, Whipped Truffle Cream | 14€

Sea Bass Gravlax Mosaic, Citrus Gel, Celery Cream with Pandan | 21€

Salad with Blue Cheese and Marinated Bresse Poultry, Confit Artichokes, and Crouton | 16€

Homemade Foie Gras Medallion with Blackcurrant Cream, Seed Mix, Quince Coulis, Brioche Toast | 21€

Conchiglioni with Crayfish Butter, Fresh Herbs and Crispy Onions | Starter 16€ | Main 22€

Seasonal Mushroom Tartlet, Grilled Bread Foam | 13€

BURGUNDY

Cromesquis of Dijon Snails from Hervé Ménelot, Parsley Cream, Black Garlic | 24€

Farm Eggs from Pontot:

In Meurette Style, Poached Eggs, Red Wine Sauce (Onion, Bacon and Mushroom) x2 - 16€ | x3 - 19€

With Epoisses Cream by Berthaut, (Croutons, Chives, Cracked Pepper) x2 - 12€ | x3 - 15€

Homemade Sauces:

Old-Fashioned Mustard Cream | Meurette Sauce (+5€)
Epoisses Sauce (+3€) | Creamy Morels Mushrooms (+8€)

Cold Sauces:

Béarnaise | Mayonnaise | Ketchup

SEA AND FRESH WATER

Pearl of Saithe, Chablis Sauce with Herbs
Choice of Garnish | 16€

Roasted Turbot Steak, Saffron Beurre Blanc, Velvet of Celery with Green Anise | 32€

Catch of the Day (Depending on Arrivals)

A CRAVING FOR GOOD MEAT

Braised Beef Chuck, Pinot Noir Jus (France)
Choice of Garnish | 16€

The Beef Tartare
Choice of Garnish (France) ≈180grs | 19€

Marinated Pork Chop, Hoisin Jus,
Carrot Cream with Cumin
≈ 300g (France) | 29€

The Andouillette with Veal Gut “Maison Bobosse”,
Creamy Mustard Sauce, Choice of Garnish
(France) ≈ 200grs | 24€

Iconic Bresse Poultry Supreme AOP in a Creamy
Sauce, Choice of Garnish (France)
| 34€ + Extra Morels | +8€

Butcher’s Cut (France) ≈ 200grs

Choice of Side (+5 per additional garnish)

- Herb-infused Potato Mousseline
- Homemade Fries
- Wheat Pearls with Bresse Cream
- Green Salad
- Sautéed Asian Cabbage with Ginger
- Cauliflower Gratin with Emmental

The Garnish Assortment 20€ (a mix to enjoy)

CHEESES

Cottage Cheese: Plain or Red Fruit Coulis
or Garlic and Fine Herbs | 6€

Selection of Ripened Cheeses of the Moment,
Fruit Chutney | 13€

Revisited Mont-d’Or
with Walnuts and Cranberries | 6€

DESSERTS

Coconut Rice Pudding, Pineapple Brunoise, Mango-
Passion Fruit Coulis | 9€

Milk Chocolate & Hazelnut Finger,
Gaude Flour Shortbread, Salted Butter Caramel | 10€

Lemon Delight, Lemon Cream, Lime Gel,
Soft Biscuit | 9€

Fresh Seasonal Fruits, Crunchy Meringue | 9€

Poached Figs in Raspberry Vinegar,
Vanilla Ice Cream & Espuma | 10€

Coffee-Chestnut Entremets, Caramelized Pecans,
Baileys’ Gel | 11€

Café Gourmand | 13€

ICE-CREAM AND SORBETS

Sorbets: Lemon, Blackcurrant, Raspberry,
Chocolate 72%, Tangerine/Lime
Ice-Cream: Vanilla, Caramel, Peanut, Basil

x1 Scoop 3,5€ | x2 Scoops 6,5€ | X3 Scoops 10€