

For your meal our Chef and his team are pleased to propose:

Starters

64 °C slow cooked egg , cilantro parsnip, roasted almonds and popcorn	18.00€
Or	
Duck foie gras with autumn fruit and chlorophyll jelly	25.00€
Or	
Sliced Butternut , sweet chestnuts, smoked trout fillet, horseradish and sage cream	19.00€



Main dish

Duck breast with blackcurrant sauce , caramelized sweet potatoes, fricassee of chanderelles	32.00€
Or	
Croaker filet , carrots with curry, glazed chicory and Brussels sprouts	26.00€
Or	
Rack of lamb , parsley juice, mashed potatoes, turnips and beetroot	32.00€



Plate of selected Burgundian cheeses	5.00€
---	-------



Desserts

(please order your desserts with the rest of your meal, 10 min preparation to consider)

Chocolat bar , like a "Mars"	14.00€
Or	
Pumpkin cream desert , Vergeoise sugar, chestnut and candied cédrat (lemon)	12.00€
Or	
White wine biscuit , baked appel and vanilla cream	10.00€