

La GENTIL HOMMIÈRE®

Nuits-Saint-Georges ★★★

Pour votre Repas, notre Chef et son équipe ont le plaisir de vous proposer

Starter

Beetroot in ravioli,

Minestrone with vegetable caviar and its broth with oriental flavours

18.00€

Or

Polychrome of cauliflower in texture and its sea urchin soufflé

16.00€

Or

Green asparagus cooked and melting,

Shellfish with vongole, hazelnut butter emulsion and Porc Noir de Bigorre

23.00€

Or

Duck Foie Gras confit

Rhubarb, bitter almonds and fennel texture

25.00€



Main Course

Creamy risotto of small spelt from Ventoux,

Rutabaga in leafy greens

25.00€

Or

Guinea fowl,

Supreme with Colonnata bacon, peas and glazed carrot tops

28.00€

Or

Barbue ,

Cooked on the bone with rosemary, courgettes with Provençal condiments and caramelised violet sweet potato

34.00€

Or

Rack of Beef,

Matured and roasted in hay butter, textured aubergine and Tian of baby vegetables

35.00€

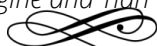


Plate of 3 fresh and matured cheeses from our regions

7.00€



Desserts (Please order it at the beginning of the meal, about 15 minutes waiting time)

Black garlic,

Vanilla mousse, cocoa paste and black garlic pouring heart

10.00€

Or

Ice cream bar

Orange blossom glazed parfait, pistachio crisp and ice cream

11.00€

Or

Soufflé Bourguignon,

Infusion kir, white wine granita and blackcurrant marmalade

12.00€

Or

Honey cycle, "Les abeilles de la Vouge", citrus minestrone

Signature dessert from our Pastry Chef

13.00€