

# La Carte du Chef

Served on weekday evenings & from Friday evening to Sunday evening

## Starter

Small-spelt risotto with truffle, snail stew with lemon salt  
24€

Layered foie gras with Guémené andouille, curly kale and fir liqueur ice cream  
29€

Organic egg at 63°C, garnished with farmer's soup and homemade smoked bacon  
19€

## Dish

Royal pigeon cooked two ways with buckwheat, barigoule-style celery with activated charcoal and chlorophyll gnocchi  
40€

Steamed black mullet with its tangy tartare, roasted cauliflower rouille and a variety of cabbage  
39€

Taglioni with tomato and basil pistou  
26€

## Cheeses

Cheese trolley featuring regional cheeses with condiments  
14€

## Desserts

Apple tatin with buckwheat sandwich bread, fromage blanc sorbet and tonka bean  
12€

Inspired by a profiterole with chocolate, hazelnut and caramel  
15€

Le cycle des Abeilles from La Vouge, saffron curd from Recey-Sur-Ource ans combava, with mead ice cream  
13€



Our suggestion: a glass of mead liqueur, perfectly harmonizing with the honey notes to accompany this dessert  
10€

**All our meats, come from France and Ireland  
If you have any allergies, please inform us at the start of your meal**