



Since 40 years, Patrick Bertron has been exploring the treasures of his adopted land: Burgundy and the Morvan.

The Chef and his team interpret the cuisine in a creative and modern way, resolutely delicious.



Starters

	€
Crab with glasswort and wild asparagus claws on a Morvan pine tree bread	70
Pan-fried duck foie gras escalope variation of rhubarb with Bataks berries	62
Resh frog's legs	79
garlic puree and parsley sauce	19
From the oceans and lake	
Turbot confit with tansy butter grilled zucchini with Barboulottte's garden beans	115
Beautiful langoustines just seared melting fennel and water mint freshness	105
Pike perch pan-fried on its skin with red wine sauce fondue, crumble and crispy shallots based on Bernard Loiseau's classic	78
From the fields	
PDO beef from Charolles	98
steamed young carrots and juice with hay	
Golden veal sweetbread girolles and peas, savagnin wine juice	105
Lamb saddle stuffed with wild garlic	
barigoule artichoke and lamb juice with thyme and lemon	92



Cheeses	€
Cow, sheep and goat cheeses	25
Desserts	
Variations of pure origin chocolates, with Burgundy Cazette® hazelnut seasoned with blackcurrant pepper	30
Around lemon and lemon balm small baba, gavotte, lemon and ginger sorbet	35
Strawberries in a garden spirit wild sorrel and peas	30
Cherries and milk sorbet with woodruff bourguignon cake and morello cherry nectar	30
Rose des sables	30
cocoa biscuit and pure cocoa ice cream, candied orange coulis	50
Saint Honoré with chiboust cream	80
for 2 people – to order at the start of the meal	

 \boldsymbol{A} lounge is available to smokers at the end of the meal.

Menus

Menu Dégustation 270€ Menu Délice 195€

Pan-fried duck foie gras escalope variation of rhubarb with Bataks berries

Fresh frog's legs garlic puree and parsley sauce

Turbot confit with tansy butter grilled zucchini with Barboulottte's garden beans

Pigeon supremes with Cimes pepper declination of beetroot with elderflower

Cow and goat cheeses (only for the Delice menu)

Strawberries in a garden spirit wild sorrel and peas

Variations of pure origin chocolates, with Burgundy Cazette® hazelnut seasoned with blackcurrant pepper

The tasting menu is served for the entire table.

Any change will result in a supplement.

Lunch

Vegetables from Barboulotte's garden

seasoned at the Cazette de Bourgogne

OR

Pan-fried duck foie gras escalope

variation of rhubarb with Bataks berries

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Pike perch pan-fried on its skin with red wine sauce

fondue, crumble and crispy shallots based on Bernard Loiseau's classic

OR

Pigeon supreme with Cimes pepper

declination of beetroot with elderflower

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Refined cheeses trolley

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Around lemon and lemon balm

small baba, gavotte, lemon and ginger sorbet

OR

Variations of pure origin chocolates, with Burgundy Cazette® hazelnut

seasoned with blackcurrant pepper

165€