

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

Purity of taste

BOOK A TABLE T é l :+ 3 338090533

	Starters	
	Otaltelo	€
	Millefeuille of roots with Alba truffle Roots peels broth and black cardamom emulsion	86
	Pan-fried duck foie gras escalope variation of rhubarb with Bataks berries	62
B.	Fresh frog's legs garlic puree and parsley sauce	79
	From the oceans and lake	
	Saint Pierre Watercress and Epoisse potatoes with seaweed and sellfish flavours	92
	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 steamed young carrots and juice with hay	98



Plat classique de Bernard Loiseau

Lièvre à la royale

Golden veal sweetbread

cep heads from our woods in tarts and brioches with grattons

trompettes des morts mushrooms and French dauphine potatos

115

120

Cheeses	€
Cow, sheep and goat cheeses	25
Desserts	
Variations of pure origin chocolates, with Burgundy Cazette® hazelnut seasoned with blackcurrant pepper	30
Pressed baked apple with green cardamom butter and soft corn reduced juice with cider vinegar	35
Kaki confit with Burgundy sake and ginger rice cream with vanilla, sake ice cream	35
Roasted pear on the barbecue enriched with yuzu wild juniper berries and spelt	30
Rose des sables cocoa biscuit and pure cocoa ice cream, candied orange coulis	30
Saint Honoré with chiboust cream for 2 people – to order at the start of the meal	80
Un salon est mis à disposition des fumeurs à la fin du	
repas.	

Menu Dégustation 270€

Pumpkin royale pumpkin seed praline, kumquat gel

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Scallops as a sea ravioli foamy bard juice with lime, vegetal oil

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Fresh frog's legs garlic puree and parsley sauce

John Dory

watercress and Epoisses potatoes with seaweed and shellfish flavours

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Deer back with mangalica fat and Morvan herbs braized salsify, sloe berry and Tasmanian pepper sauce

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Kaki confit with Burgundy sake and ginger rice cream with vanilla, sake ice cream

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Variations of pures origines chocolates, with Burgundy Cazette® hazelnut seasoned with blackcurrant pepper

The tasting menu is served for the entire table, every day at noon and evening. Any change will result in a supplement.

Available in the "Délice" version at 195€ except Saturday nights (without the frog's legs and the chocolate dessert, with the trolley of mature cheeses).

Our products are fresh and in season, and therefore subject to change on a daily basis. All our services are net prices. Beef, poultry and game of French and EU origin.

Lunch 95€

Pumpkin royale pumpkin seed praline, kumquat gel

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Pike cake from our rivers pochouse sauce

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Farmhouse poultry from Morvan oak toadstools and lentins with ground ivy

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Sphere of clementine with flowing heart praline from our coffee

Available every day except Sundays, eves and holidays. The composition of this menu varies regularly.

Menu Saint Sylvestre 545€

Carpaccio of scallops white butter with osciètre caviar

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Millefeuille of Jerusalem artichoke with blond livers
"eggnog with truffle », minced black truffle

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Medallions of blue lobster with mandarin and celery bisque

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White of St. Pierre in black truffle scales roscoff onion fondue with spicy bone juice

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Roasted fillet of doe

Viennoise of spices "chasse à cours » Pepper sauce with ivy and cornucopia nectar

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Perrière d'époisses served with a spoon Marmalade of Solliès figs

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Chocolate truffle