



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](tel:+33338090533)

Starters

€

Millefeuille of roots with Alba truffle

86

Roots peels broth and black cardamom emulsion

Pan-fried duck foie gras escalope

62

juice “flowered” with yellow wine, quince and rutabaga with Sansho berries



Fresh frog’s legs

79

garlic puree and parsley sauce

From the oceans and lake

John Dory

92

Watercress and Epaisse potatoes with seaweed and sellfish flavours

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

78

fondue, crumble and crispy shallots

based on Bernard Loiseau’s classic

From the fields

PDO beef from Charolles

98

steamed young carrots and juice with hay

Golden veal sweetbread

115

cep heads from our woods in tarts and brioches with grattons

Lièvre à la royale

120

trompettes des morts mushrooms and French dauphine potatos



Plat classique de Bernard Loiseau

November 2022: our products are fresh and seasonal, thus likely to be modified from one week to another
All our services are net prices. Beef, poultry, game are from France, UK and EU

Cheeses

€

Cow, sheep and goat cheeses

25

Desserts

Variations of pure origin chocolates, with Burgundy Cazette®
hazelnut

30

seasoned with blackcurrant pepper

Pressed baked apple with green cardamom butter and soft corn
reduced juice with cider vinegar

35

Kaki confit with Burgundy sake and ginger

35

rice cream with vanilla, sake ice cream

Roasted pear on the barbecue enriched with yuzu

30

wild juniper berries and spelt



Rose des sables

30

cocoa biscuit and pure cocoa ice cream, candied orange coulis



Saint Honoré with chiboust cream

80

for 2 people – to order at the start of the meal

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

* * *

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

* * *

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

* * *

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