

« The simplicity of taste »

The Menu

Starters Gravelax of Morvan trout, ewe cheese 16€ Pencil leeks, confit egg yolk and mayonnaise mousseline 17€ Snail vol-au-vent with meat jus, smoked chest, mushrooms and fried onions 17€ Sweetbread and poultry terrine, quince condiment 19€ **Dishes** Pork filet from Clavizy farm, green lentils from La Charité-sur-Loire, hearty gravy, onion pickles 24€ Lasagne of celery root, cabrache, hazelnuts and brown mushrooms 25€ Guinea fowl from the Ecorchien farm, artichoke mousseline, chard with Morvan ham 26€ Arctic char, peppers purée, grilled yellow courgettes, sea curry juice 27€ 35€ Matured beef rib-eye, Epoisses fondant potatoes, hearty gravy Cheese Plate of 3 cheeses from Burgundy-Franche Comté 10€ 12€ the unit **Dessert trolley** Based on Relais Bernard Loiseau recipes Eclair Saint-Honoré, vanilla craquelin chou, creamy vanilla whipped cream, unctuous caramel Coconut, pineapple and lime entremet, coconut mousse, pineapple jelly, lime cream, coconut crumble Black forest revisited, Morello cherry, Fougerole kirch and chocolate Paris-Saulieu Acidulated agrums tart, sweet almond cream pastry, Swiss-style meringue, calamansi gel, bergamot, candied

October 2023: our products are fresh and in season, so they can be modified from one week to another. All our services are net prices. Beef, poultry, game of French and EU origin.

lime and yellow lemon

Ice cream and sorbet: exotic, raspberry, vanilla, chocolate

Menu du marché

Except for public holidays

*Only served at lunchtime

Starter, main course OR main course, dessert **28€***

Starter, main course, dessert **38€***

Starter, main course, cheese, dessert **48€**

Terrine of Morvan pig and poultry liver

prune condiment

OR

Squash velouté

mushroom, raw cream, small spelt

Fish of the moment, brioche, frog's milk

OR

Chef's suggestion,
mashed potatoes mustard seed pickles, herb salad

Plate of 3 cheeses from Burgundy-Franche Comté

Dessert trolley

A dessert of your choice

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