

LA CHAPELLE

(4 Dishes) 75 €

Amuse Bouche

Pan Fried Foie Gras

Seaweed Clear Broth
Dried Bonito from Brittany
Gnocchi « Fusilli » and brocoli

Green Asparagus,

Well-done Mackerel,
Crispy Quinoa & Poutargue
Creamy Black Garlic From Billon, whey

Veal Shoulder cooked 30 hours,

Carrot Ravioli, Sweetbreads, Horseradish
Macademia Nut Sauce

Pré-dessert

Citrus Fruit,

Vichy candies, Fresh Meringue
Opalys Cream

TENTATION

(6 Dishes) 90 €

(7 Dishes *) 120 €

Amuse Bouche

Grilled Crayfish,

Crayfish Claw Reduced Juice,
Cabbage Heart Pak Choi

John-Dory Fillet ,

Spicee Butter,
Crispy Veal, Mustard from Charroux

Peking Lobster and his Claw, *

Asparagus, Grilled Spring Onion
Lobster and Beer Sauce with
A Touch of « Bombay Sapphire» ©

Pigeon Back,

Pulled Candied Leg
Viennoise de grué de cacao, sarrasin,
Celery Root Crispy

Aged Cheese

Made by « Le Comptoir aux Fromages » in Montluçon

Pré-dessert

A Mix of Huriel's Honey & Fennel

Sweet Biscuit, Infused Safron Sauce

Blond Chocolate Mousse, Peanut

Salted Butter Caramel Ice Cream, Crispy Praliné