

## LA CHAPELLE – LA CARTE

**Zander Nacré,** 34 €  
Turnip Scales, Amaranth popcorn  
Crunchy kale cabbage treat, Black lemon lactoserum

**Green Asparagus from Mallemort,** 42 €  
Groix island abalone, creamy barley  
Egg yolk coulis

## The Sea and the River

**Deep sea scallops,** 42 €  
Artichokes, Cockles marinière,  
Cider sauce infused with black Cardamome

**Whole Lobster Glazed,** 70 €  
Eryngii Mushroom, Grilled Spring Onion  
Lobster and Beer Sauce with  
A Touch of « Bombay Sapphire» ©

## The Farm

**Squab Fillet,** 42 €  
Glazed with black sesame seeds, Saffron Dressing  
Jambonnette Leg

**Crispy Veal Sweetbread,** 48 €  
Orange flavoured Mona Lisa on watercress  
Citrus veal juice

**Matured Cheese,** 21 €  
Made by « Le Comptoir aux Fromages » in Montluçon

## On the sweet side

**Chestnut Dacquoise and Candied Cedrat,** 19 €  
Vichy pellet delicate meringue  
Lemon and vanilla sorbet

**Walnut and Huriel honey,** 19 €  
Biscuits, praline  
Pollen freshness

**« Talakalum » Chocolate pur Belise,** 19 €  
Fresh cocoa bean

**Apple Surprise,** 19 €  
Tatin, Lubie beer cloud  
Vanilla Ice-Cream

**Restaurant open**

**For Lunch : Saturdays and Sundays**

**For diner : Fridays and Saturdays**