

Amuse-Bouche

Scallops

Porcini mushrooms in chestnut bread
Sliced porcini mushroom oil with nettle
Creamy bard sauce with yellow wine

*Royale Langoustine

tartare and roasted
Pumpkin gnocchi
William's pear shavings
Supreme emulsified head sauce

Brill cooked on bones

Ravioli of smoked celery and Colonnata bacon
Creamy buttermilk
Juice infused with juniper berry and gin from the Tronçais forest

Mallard duck back

Composition around salsify
Melting quince with Sichuan pepper and yuzu
Delicacy of candied thighs

*Ripened Cheese Platter

From Le Comptoir aux Fromages in Montluçon
(Extra charge on the Four Course Menu: 19 €)

Pre-dessert

Chocolate

Cocoa 70% Grand cru « Guanaja »
Refreshed with mango and peppered green mango
Crystalline condimented green shiso

Or

Clementine

Poached, frosted in a meringue cocoon
Hand of Buddha, bergamot mousse
Sweetened with chestnuts

Menu Plaisir à 130 €

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Delicacy of candied thighs

Pre-dessert

Dessert