


LA CARTE

To start with...

White Asparagus, Perfect Egg, Arugula Pesto & Parmesan Tuile		34 €
Salmon, Leek vinaigrette, Vodka cream		35 €
Mi-cuit Duck Foie Gras, Apple & Rhubarb, Dried fruit crumble		40 €

From the sea

Fish of the day, Green asparagus, Saffron sauce	47 €
Snacked Scallops, Leeks, Trout Roes, Beurre Blanc	48 €
Blue Lobster served whole and shelled, seasonal vegetables	88 €

Meat and Offal

Orange-glazed Pork, Carrot variation	46 €
Free-range Poultry, Roasted Asparagus and Hungaro Ham	46 €
Braised sweetbread, mashed potatoes, Vin Jaune & Morels sauce	54 €

Our cheese

Chaource Mousse, Cazette from the Morvan Natural Park and Honey	12 €
Our Selection of local Mature Cheese	18 €

Sweet tooth

Variation on Rhubarb, Candied, Glazed and Crisp	17 €
Caribbean Chocolate, Pumpkin Seeds, Cacao Sorbet	17 €
Coffee and Marc de Bourgogne soufflé, Coffee ice cream	20 €

●All our meat is of French origin●

Subject to availability

OUR MENUS

Comme chez Jeanne

€39.50

(From Monday to Friday for Lunch only – except on bank holidays)

Starter, Main Course & Dessert, depending on the Chef's inspiration

Campagne Chic

65 €

Salmon, Leek vinaigrette, Vodka cream



Free-range Poultry, Roasted Asparagus and Hungaro Ham



Chaource Mousse, Cazette from the Morvan Natural Park and Honey



Candied Rhubarb or Chocolate

Campagne Royale (4 Plats)

85 €

Campagne Rymaska (5 Plats)

99 €

Mi-cuit Duck Foie Gras, Apple & Rhubarb, Dried fruit crumble



Turbot Green asparagus, Saffron sauce

And / Or

Braised sweetbread, mashed potatoes, Vin Jaune & Morels sauce



Our selection of local mature Cheese



Candied Rhubarb or Chocolate

Menu Dégustation (7 services)

132 €

A taste of our land, ponds and undergrowth all the way to the sea...

"Served to the whole table"

• Any change in a menu will result in an A la carte billing •

Allergen information is available on request