

THE SIGNATURE MENU

STARTER + MAIN COURSE + DESSERT - 59€

STARTERS

ASPARAGUS RAGOUT

Morel sauce, lard and smoked egg yolk

OR

RED LABEL CORSICAN SEA BREAM GRAVELAX

Tiger sauce and herbs

MAIN COURSES

LAMB NOISETTE

Reduced lemon sauce, rosemary infused mash

OR

ARTICHOKE-STUFFED CANDELE BAKE

Sorrel and onion cream, parmesan

OR

MONKFISH FROM THE COAST OF BRITANNY

Pancetta, white asparagus and tarragon oil

DESSERTS

WARM « VALRHONA » CHOCOLATE MOUSSE

Homemade green apple sorbet, fresh coriander

OR

PARIS-BREST CHOUX

Homemade pistachio and green curry ice cream

OR

CITRUS MERINGUE TART

Homemade bergamot ice cream

OR

THE RHUBARB

Poached with hibiscus, white ganache, strawberry ice cream

Prices include service.

Allergen information available at the bar or from our team.

THE CHEF'S MENU

STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

SOFT LEEK IN AROMATS

Crunchy tartlet, liquorice and potato foam

OR

ENCRUSTED DUCK PATÉ

Marjoram and foie gras, bitter ale and pickled red radish

MAIN COURSES

SLOW-COOKED VEAL LOIN

Roasted sucrine lettuce and garlic potatoes in black garlic jus

OR

ARTICHOKE-STUFFED CANDELE BAKE

Sorrel and onion cream, parmesan

OR

RAINBOW TROUT

Celery glaze, marinated potatoes in lovage sauce

DESSERTS

WARM « VALRHONA » CHOCOLATE MOUSSE

Homemade green apple sorbet, fresh coriander

OU

PARIS-BREST CHOUX

Homemade pistachio and green curry ice cream

OU

CITRUS MERINGUE TART

Homemade bergamot ice cream

OU

THE RHUBARB

Poached with hibiscus, white ganache, strawberry ice cream


Prices include service.

Allergen information available at the bar or from our team.



OUR SEASONAL MENU

TAPAS, TO SHARE... OR NOT!

SMOKED COD GRAVELAX	14€
Chive and lemon oil	
DEVILLED EGGS 	11€
Smoked haddock	
PLATE OF MORTADELLA	13€
Sundried tomatoes and capers	

STARTERS

ASPARAGUS RAGOUT	20€
With morel sauce, lard and smoked egg yolk	
SOFT LEEK IN AROMATS 	19€
Crunchy tartlet, liquorice and potato foam	
RED LABEL CORSICAN SEA BREAM GRAVELAX	17€
Tiger sauce and herbs	
ENCRUSTED DUCK PATÉ WITH MARJORAM	18€
Foie gras, bitter ale and pickled red radish	



MAIN COURSES — all our dishes are served with Panisses Provençales

LAMB NOISETTE	32€
Reduced lemon sauce, rosemary infused mash	
SLOW-COOKED VEAL LOIN	28€
Roasted sucrine lettuce and garlic potatoes in black garlic jus	
ARTICHOKE-STUFFED CANDELE BAKE 	26€
Sorrel and onion cream, parmesan	
MONKFISH FROM THE COAST OF BRITANNY	32€
Pancetta, white asparagus and tarragon oil	
RAINBOW TROUT	29€
Celery glaze, marinated potatoes in lovage sauce	
MEAT OR FISH TO SHARE	50 € / person
Celery glaze, marinated potatoes in lovage sauce	

FROMAGES LE GONE — À Neuville-sur-Saône

ASSORTMENT OF MATURE CHEESES	11€
Seasonal fruit chutney	

DESSERTS

WARM « VALRHONA » CHOCOLATE MOUSSE	12€
Homemade green apple sorbet, fresh coriander	
PARIS-BREST CHOUX	12€
Homemade pistachio and green curry ice cream	
CITRUS MERINGUE TART	12€
Homemade bergamot ice cream	
THE RHUBARB	12€
Poached with hibiscus, white ganache, strawberry ice cream	