



LUNCH MENU





It is with passion and conviction that we have selected producers who respect sustainable agriculture for your plates. Our aim is to offer you quality, seasonal products.

THIS WEEK'S MENU

Starter + Main course or Main course + Dessert 29€

Starter + Main course + Dessert 33€

THE CHEF'S MENU

Starter + Main course + Dessert 49€

THE GONE MENU - Under 12 years old

Main course + Dessert 15€

TAPAS, TO SHARE... OR NOT!

BASQUE BLOOD SAUSAGE CROQUETTE 12€
Spicy sauce

SALMON GRAVLAX WITH CITRUS FRUITS 13€
Chive cream

IBERIAN SHOULDER HAM 14€
Manchego



THE CHEF'S MENU

• Lunch & Dinner •

STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

THE PERFECT SOFT BOILED EGG (64°C)

Pan-fried wild mushrooms, smoked bacon emulsion

PAN-FRIED FOIE GRAS

Golden turnip and samphire, green curry juice

MAIN COURSES

CASTILIAN RED PORK PALOMITA

Braised squash with thyme, preserved lemon juice

SEA BREAM FROM CANNES BAY

Caramelised celery pulp, virgin green apple oil

PAN-FRIED POLENTA

Bergamot, caramelised onions, full-bodied vegetable juice with savory

DESSERTS

WARM CHOCOLATE MOUSSE

Green apple and coriander sorbet

PEAR SOUP

Mascarpone cream, amaretto jelly, Greek yoghurt ice cream

PUMPKIN & LEMON CREAM

Chamomile biscuit and blood orange sorbet

KALINGO CHOCOLATE

Coconut and dill, ginger ice cream

Prices include service and VAT.

Allergen information is available at the bar or from our team.



DINNER MENU



THE CHEF'S MENU

• Lunch & Dinner •

STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

THE PERFECT SOFT BOILED EGG (64°C)

Pan-fried wild mushrooms, smoked bacon emulsion

PAN-FRIED FOIE GRAS

Golden turnip and samphire, green curry juice

MAIN COURSES

CASTILIAN RED PORK PALOMITA

Braised squash with thyme, preserved lemon juice

SEA BREAM FROM CANNES BAY

Caramelised celery pulp, virgin green apple oil

PAN-FRIED POLENTA

Bergamot, caramelised onions, full-bodied vegetable juice with savory

DESSERTS

WARM CHOCOLATE MOUSSE

Green apple and coriander sorbet

PEAR SOUP

Mascarpone cream, amaretto jelly, Greek yoghurt ice cream

PUMPKIN & LEMON CREAM

Chamomile biscuit and blood orange sorbet

CHOCOLAT KALINGO

Coconut and dill, ginger ice cream

THE SIGNATURE MENU

- Monday to Friday: dinner •
- Saturday to Sunday: lunch & dinner •

STARTER + MAIN COURSE + DESSERT - 59€

STARTERS

VEAL SWEETBREADS, BRAISED SUCRINE LETTUCE

Vegetable matignon, verjuice juice

OIGNON CONFIT, GLACE À LA TRUFFE

Onion confit, truffle ice cream

MAIN COURSES

SUPREME OF DOMBE DUCKLING

Pan-fried wild mushrooms, autumn fruits, full-bodied juice

SCALLOPS FROM THE BAY OF SAINT-BRIEUC

Parsnips and fresh pear, veal juice with tonka beans

PAN-FRIED POLENTA

Bergamot, caramelised onions, full-bodied vegetable juice with savory

DESSERTS

WARM CHOCOLATE MOUSSE

Green apple and coriander sorbet

PEAR SOUP

Mascarpone cream, amaretto jelly, Greek yoghurt ice cream

PUMPKIN & LEMON CREAM

Chamomile biscuit and blood orange sorbet

KALINGO CHOCOLATE

Coconut and dill, ginger ice cream



OUR SEASONAL MENU

TAPAS, TO SHARE... OR NOT!

BASQUE BLACK PUDDING CROQUETTE	12€
Spicy sauce	
SALMON GRAVLAX WITH CITRUS FRUITS	13€
Chive cream	
IBERIAN SHOULDER HAM	14€
Manchego	

STARTERS

VEAL SWEETBREAD, BRAISED SUCRINE	24€
Vegetable matignon, verjuice juice	
ONION CONFIT, TRUFFLE ICE CREAM 	16€
Sabayon with cider vinegar, fresh walnuts	
THE PERFECT SOFT BOILED EGG (64°C)	19€
Pan-fried wild mushrooms, smoked bacon emulsion	
PAN-FRIED FOIE GRAS	18€
Golden turnip and samphire, green curry juice	

THE GONE MENU - Under 12 years old

Main course + Dessert - inspired by seasonal produce 15€



MAIN COURSES

- SUPREME OF DOMBE DUCKLING** 36€
Chanterelles, autumn fruits, full-bodied juice
- SCALLOPS FROM THE BAY OF SAINT-BRIEUC** 34€
Fresh parsnips and pears, veal jus with tonka beans
- PAN-FRIED POLENTA WITH BERGAMOT**  24€
Oignons caramélisés, jus corsé végétal à la sarriette
- CASTILIAN RED PORK PALOMITA** 31€
Braised squash with thyme, preserved lemon juice
- SEA BREAM FROM CANNES BAY** 30€
Caramelised celery pulp, virgin green apple oil
- BEEF FILLET - CHEF'S SUGGESTION**
Consult our teams to find out the recipe of the moment - Not on the menu

LE GONE CHEESES — In Neuville-sur-Saône

- ASSORTMENT OF MATURE CHEESES** 11€
Seasonal fruit chutney

DESSERTS

- WARM CHOCOLATE MOUSSE** 12€
Green apple and coriander sorbet
- PEAR SOUP** 12€
Mascarpone cream, amaretto jelly, Greek yoghurt ice cream
- PUMPKIN & LEMON CREAM** 12€
Chamomile biscuit and blood orange sorbet
- KALINGO CHOCOLATE** 12€
Coconut and dill, ginger ice cream