



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

HALF-MARINATED, HALF-COOKED TROUT

Dill vinaigrette, fish roe sauce

WHITE ASPARAGUS

Chlorophyll mayonnaise, Serrano ham

MAIN COURSES

IBERIAN PORK ABANICO

Braised carrots with bay leaves, curry emulsion

HAKE FILLET FROM THE BRITTANY COAST

Green asparagus, preserved lemon vierge sauce

CARNAROLI RISOTTO

Peas and morels

DESSERTS

DECONSTRUCTED LEMON TART

Ivoire ganache, sage ice cream

WARM CHOCOLATE MOUSSE

Dark ganache from Valrhona, calamansi sorbet



DINNER MENU



THE CHEF'S MENU

• Lunch & Dinner •

STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

HALF-MARINATED, HALF-COOKED TROUT

Dill vinaigrette, fish roe sauce

WHITE ASPARAGUS

Chlorophyll mayonnaise, Serrano ham

MAIN COURSES

IBERIAN PORK ABANICO

Braised carrots with bay leaves, curry emulsion

HAKE FILLET FROM THE BRITTANY COAST

Green asparagus, preserved lemon vierge sauce

CARNAROLI RISOTTO

Peas and morels

DESSERTS

DECONSTRUCTED LEMON TART

Ivoire ganache, sage ice cream

WARM CHOCOLATE MOUSSE

Dark ganache from Valrhona, calamansi sorbet

KALINGO DARK CHOCOLATE AND COFFEE

Cocoa nib financier, mustard ice cream

STRAWBERRY SOUP

Mascarpone cream, amaretto jelly, Greek yoghurt ice cream

THE SIGNATURE MENU

- Monday to Friday: evenings •
- Saturday to Sunday: lunchtimes & evenings •

STARTER + MAIN COURSE + DESSERT - 59 €

STARTERS

SEARED PRAWNS

Pig's trotters and herb cream

ARTICHOKE CAPPUCCINO

Emulsion of roasted artichoke leaves,
Sicilian caper ice cream

MAIN COURSES

SEA BASS FILLET FROM THE BAY OF CANNES

Confit leeks, shellfish marinère with tarragon

DUCK BREAST

Yellow beetroot with elderflower, reduced cardamom jus

CARNAROLI RISOTTO

Peas and morels

DESSERTS

DECONSTRUCTED LEMON TART

Ivoire ganache, sage ice cream

WARM CHOCOLATE MOUSSE

Dark ganache from Valrhona, calamansi sorbet

KALINGO DARK CHOCOLATE AND COFFEE

Cocoa nib financier, mustard ice cream

STRAWBERRY SOUP

Mascarpone cream, amaretto jelly, Greek yoghurt 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

WHITE ASPARAGUS	28€
Chlorophyll mayonnaise, Serrano ham	
HALF-MARINATED, HALF-COOKED TROUT	17€
Dill vinaigrette, fish roe sauce	
SEARED PRAWNS	25€
Pig's trotters and herb cream	
ARTICHOKE CAPPUCCINO	19€
Emulsion of roasted artichoke leaves, Sicilian caper ice cream	

THE GONE MENU - Under 12 years old

Main course + Dessert - inspired by seasonal produce 15€



MAIN COURSES

IBERIAN PORK ABANICO	31€
Braised carrots with bay leaves, curry emulsion	
HAKE FILLET FROM THE BRITTANY COAST	30€
Green asparagus, preserved lemon vierge sauce	
ROASTED CAULIFLOWER WITH SPICES 	24€
Coconut milk and roasted peanuts	
SEA BASS FILLET FROM THE BAY OF CANNES	36€
Confit leeks, shellfish marinère with tarragon	
DUCK BREAST	34€
Yellow beetroot with elderflower, reduced cardamom jus	

LE GONE CHEESES — In Neuville-sur-Saône

ASSORTMENT OF MATURE CHEESES	11€
Seasonal fruit chutney	

DESSERTS

DECONSTRUCTED LEMON TART	12€
Ivoire ganache, sage ice cream	
WARM CHOCOLATE MOUSSE	12€
Dark ganache from Valrhona, calamansi sorbet	
KALINGO DARK CHOCOLATE AND COFFEE	12€
Cocoa nib financier, mustard ice cream	
STRAWBERRY SOUP	12€
Mascarpone cream, amaretto jelly, Greek yoghurt ice cream	