



LUNCH MENU



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS



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€
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Starter + Main course + Dessert	33€
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THE CHEF'S MENU

Starter + Main course + Dessert	49€
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THE GONE MENU - Under 12 years old

Main course + Dessert	15€
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TAPAS, TO SHARE... OR NOT!

SMOKED COD BRANDADE CROQUETTE	12€
Light saffron mayonnaise	

SALMON GRAVLAX WITH CITRUS FRUITS	13€
Chive cream	

PLATE OF IBERIAN PORK SHOULDER	14€
Manchego cheese	

THE CHEF'S MENU

• Lunch & Dinner •

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STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

POULTRY AND FOIE GRAS PRESS

Pistachios, plum and ginger chutney

BØMLO SALMON TARTARE

Chilled courgette soup with fresh herb oil

MAIN COURSES

CARNAROLI RISOTTO WITH MOREL MUSHROOMS

Parmesan PDO and seasonal vegetables

PAN-FRIED PRAWN

Green vegetable curry with Noirmoutier potatoes

PALOMITA OF THE RED PIG OF CASTILE

Vegetables from a piperade, chorizo emulsion

DESSERTS

WARM CHOCOLATE MOUSSE

Black cherries, verbena berry sorbet

STRAWBERRY PAVLOVA

Celery and lemon sorbet, whipped cream with Batak berries



DINNER MENU



THE CHEF'S MENU

• Lunch & Dinner •

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STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

POULTRY AND FOIE GRAS PRESS

Pistachios, plum and ginger chutney

BØMLO SALMON TARTARE

Chilled courgette soup with fresh herb oil

MAIN COURSES

CARNAROLI RISOTTO WITH MOREL MUSHROOMS

Parmesan PDO and seasonal vegetables

PAN-FRIED PRAWN

Green vegetable curry with Noirmoutier potatoes

PALOMITA OF THE RED PIG OF CASTILE

Vegetables from a piperade, chorizo emulsion

DESSERTS

WARM CHOCOLATE MOUSSE

Black cherries, verbena berry sorbet

STRAWBERRY PAVLOVA

Celery and lemon sorbet, whipped cream with Batak berries

CARAMÉLIA CHOCOLATE

Smoked vanilla ice cream with a balsamic vinegar reduction
and black garlic

APRICOT COMPOTE WITH ORANGE BLOSSOM

Comté cheese cheesecake, mascarpone ice cream

THE SIGNATURE MENU

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

STARTER + MAIN COURSE + DESSERT - 59 €

STARTERS

MUSSELS IN BROTH, SERVED WARM IN A SALAD

Cream of horseradish, tarragon, and black garlic

CANDIED BEEFHEART TOMATOES

Roasted tomato juice, fresh goat cheese, and basil pesto

MAIN COURSES

FRENCH VEAL QUASI

Sardinian fregola with sage and candied lemon juice

YELLOW TILIA

Roasted violin courgette, shellfish velouté, bergamot gel

CARNAROLI RISOTTO WITH MOREL MUSHROOMS

Parmesan PDO and seasonal vegetables

DESSERTS

WARM CHOCOLATE MOUSSE

Black cherries, verbena berry sorbet

STRAWBERRY PAVLOVA

Celery and lemon sorbet, whipped cream with Batak berries

CARAMÉLIA CHOCOLATE

Smoked vanilla ice cream with a balsamic vinegar reduction
and black garlic

APRICOT COMPOTE WITH ORANGE BLOSSOM

Comté cheese cheesecake, mascarpone ice cream



OUR SEASONAL MENU

TAPAS, TO SHARE... OR NOT!

SMOKED COD BRANDADE CROQUETTE	12€
Light saffron mayonnaise	
SALMON GRAVLAX WITH CITRUS FRUITS	13€
Chive cream	
PLATE OF IBERIAN PORK SHOULDER	14€
Manchego cheese	

STARTERS

BØMLO SALMON TARTARE	16€
Chilled courgette soup with fresh herb oil	
CANDIED BEEFHEART TOMATOES 	14€
Roasted tomato juice, fresh goat cheese, and basil pesto	
POULTRY AND FOIE GRAS PRESS	15€
Pistachios, plum and ginger chutney	
MUSSELS IN SAUCE, SERVED WARM IN A SALAD	15€
Cream of horseradish, tarragon, and black garlic	

THE GONE MENU - Under 12 years old

Main course + Dessert - inspired by seasonal produce	15€
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MAIN COURSES

CARNAROLI RISOTTO WITH MOREL MUSHROOMS 	26€
Parmesan PDO and seasonal vegetables	
PAN-FRIED PRAWN	28€
Green vegetable curry with Noirmoutier potatoes	
FRENCH VEAL QUASI	34€
Sardinian Fregola, sage and candied lemon sauce	
YELLOW TILIA	34€
Roasted violin courgette, shellfish velouté, bergamot gel	
PALOMITA OF RED CASTILIAN PIG	28€
Vegetables from a piperade, chorizo emulsion	

LE GONE CHEESES — In Neuville-sur-Saône

ASSORTMENT OF MATURE CHEESES	11€
Seasonal fruit chutney	

DESSERTS

WARM CHOCOLATE MOUSSE	12€
Black cherries, verbena berry sorbet	
STRAWBERRY PAVLOVA	12€
Celery and lemon sorbet, whipped cream with Batak berries	
CARAMÉLIA CHOCOLATE	12€
Smoked vanilla ice cream with a balsamic vinegar reduction and black garlic	
APRICOT COMPOTE WITH ORANGE BLOSSOM	12€
Comté cheese cheesecake, mascarpone ice cream	