



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€
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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!

TOASTED NORDIC BREAD	11€
Tzatziki, Greek yogurt, fresh herbs	

GRAVLAX SALMON	13€
Mustard and Chive Cream	

GOAT WRAP	12€
Iberian chorizo and basil	

THE CHEF'S MENU

• Lunch & Dinner •

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STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

PANICAUT OYSTER MUSHROOMS

Cream of porcini mushroom soup with white grapes in verjus
and toasted hazelnuts

BEEF CHEEK AND FOIE GRAS PARMENTIER

Truffle Gouda, reduced red wine sauce

MAIN COURSES

COD FILLETS

Smoked butternut squash with green apple
and black curry seasoning

FRENCH PORK FILET MIGNON

Chestnut cream, caramelized onions, cider vinegar sauce

ROASTED PARSNIP

Quinces with chestnut honey, vegetable juice with
coffee, ice cream made with aged Comté cheese

DESSERTS

POACHED PEAR WITH TEA

Dulcey whipped ganache, lemon gel, verbenia ice cream

WARM CHOCOLATE MOUSSE

Mandarin Sorbet with Timut Pepper



DINNER MENU



ASSOCIATION
FRANÇAISE
DES MAÎTRES
RESTAURATEURS

THE CHEF'S MENU

• Lunch & Dinner •

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STARTER + MAIN COURSE + DESSERT - 49€

STARTERS

PANICAUT OYSTER MUSHROOMS

Cream of porcini mushroom soup with white grapes in verjus
and toasted hazelnuts

BEEF CHEEK AND FOIE GRAS PARMENTIER

Truffle Gouda, reduced red wine sauce

MAIN COURSES

COD FILLETS

Smoked butternut squash with green apple
and black curry seasoning

FRENCH PORK FILET MIGNON

Chestnut cream, caramelized onions, cider vinegar sauce

ROASTED PARSNIP

Quinces with chestnut honey, vegetable juice with
coffee, ice cream made with aged Comté cheese

DESSERTS

POACHED PEAR WITH TEA

Dulcey whipped ganache, lemon gel, verbena ice cream

KIWI MARINATED IN GINGER

White chocolate, pistachio financier,
coconut and lime sorbet

WARM CHOCOLATE MOUSSE

Mandarin Sorbet with Timut Pepper

FENNEL AND MADAGASCAR VANILLA

White chocolate, blood orange, and black olive

THE SIGNATURE MENU

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

STARTER + MAIN COURSE + DESSERT - 59 €

STARTERS

GLACED CALF'S TRACHEA

Celery mousseline, fresh figs, toasted buckwheat,
cocoa reduction

SCALLOPS FROM SAINT-BRIEUC BAY

Served plain, with cauliflower and tart blackberries

MAIN COURSES

CHEVALIER TROUT

Jerusalem artichoke cream, fermented pear,
chicken broth with hazelnut oil

ALLIER POULTRY AOP

Chicken thigh quenelle, salsify, Albufera sauce

ROASTED PARSNIP

Quinces with chestnut honey, plant-based coffee juice,
aged Comté cheese ice cream

DESSERTS

POACHED PEAR WITH TEA

Dulcey whipped ganache, lemon gel, verbena ice cream

KIWI MARINATED IN GINGER

White chocolate, pistachio financier,
coconut and lime sorbet

WARM CHOCOLATE MOUSSE

Mandarin Sorbet with Timut Pepper

FENNEL AND MADAGASCAR VANILLA

White chocolate, blood orange, and black olive



OUR SEASONAL MENU

TAPAS, TO SHARE... OR NOT!

TOASTED NORDIC BREAD	11€
Tzatziki, Greek yogurt, fresh herbs	
GRAVLAX SALMON	13€
Mustard and chive Cream	
GOAT WRAP	12€
Iberian chorizo and basil	

STARTERS

PANICAUT OYSTER MUSHROOMS 	16€
Cream of porcini mushroom soup with white grapes in verjus and toasted hazelnuts	
GLACED CALF'S TRACHEA	20€
Celery mousseline, fresh figs, toasted buckwheat, reduced cocoa sauce	
BEEF CHEEK AND FOIE GRAS PARMENTIER	18€
Truffle Gouda, reduced red wine sauce	
SCALLOPS FROM SAINT-BRIEUC BAY	22€
Served plain, with cauliflower and tart blackberries	

THE GONE MENU - Under 12 years old

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

CHEVALIER TROUT	34€
Jerusalem artichoke cream, fermented pear, chicken broth with hazelnut oil	
COD FILLETS	28€
Smoked butternut squash with green apple and black curry seasoning	
ALLIER POULTARY PRODUCTS AOP	32€
Chicken thigh quenelle, salsify, Albufera sauce	
FRENCH PORK FILET MIGNON	29€
Chestnut cream, caramelized onions, cider vinegar sauce	
ROASTED PARSNIP 	26€
Quinces with chestnut honey, coffee-flavored vegetable juice, aged Comté ice cream	

LE GONE CHEESES — In Neuville-sur-Saône

ASSORTMENT OF MATURE CHEESES	11€
Seasonal fruit chutney	

DESSERTS

POACHED PEAR WITH TEA	12€
Dulcey whipped ganache, lemon gel, verbena ice cream	
KIWI MARINATED IN GINGER	12€
White chocolate, pistachio financier, coconut and lime sorbet	
WARM CHOCOLATE MOUSSE	12€
Mandarin Sorbet with Timut Pepper	
FENNEL AND MADAGASCAR VANILLA	12€
White chocolate, blood orange, and black olive	