



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!

BASQUE BLOOD SAUSAGE CROQUETTE	12€
Spicy sauce	

SALMON GRAVLAX WITH CITRUS FRUITS	13€
Chive cream	

IBERIAN SHOULDER HAM	14€
Manchego	



THIS WEEK'S MENU

• Lunch •

STARTER + MAIN COURSE or MAIN COURSE + DESSERT - 29€

STARTER + MAIN COURSE + DESSERT - 33€

STARTERS - 12€

Mushroom Velouté, whipped cream with truffle

or

Bomlo salmon tartare, almond milk, sherry vinegar

MAIN COURSES - 20€

Veal loin, Fregola Sarda risotto with mushrooms, full-bodied gravy

or

Fish caught locally, pear and parsnip mousseline, virgin oil

DESSERTS - 10€

Fig marmalade, tiramisu cream

or

Mature cheese from the Neuvilleoise cheese dairy

Prices include service and VAT.

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



THE CHEF'S MENU

• Lunch & Dinner •

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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



DINNER MENU



THE CHEF'S MENU

• Lunch & Dinner •

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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

Chanterelles, 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€
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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	