

Beef in the *Mezenc* tradition,
hay infused bouillon



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Garden of the *Monts du Lyonnais*,
almond, apricot



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Artic char, blackcurrant leaf,
cubebe pepper jus



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Veal confit with *Beaujolais Vert* cider
marjoram and sweet pepper

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Herb elixir, green tomato

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Pigeonneau from the farm *Ollanier*,
fig, eggplant



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Cheese collection

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Cucumber, peach, herbal infusion by Mr Benoite



Strawberries, honey, sweet clover

Venezuelan chocolate, pines

In the heart of this courtyard, a witness to
centuries of history, we offer you a sincere and
inspired cuisine, guided by the seasons, rooted in
the earth, and respectful of each product.

Nourished by memories, emotions, and a deep
commitment, our approach
combines authenticity and creativity.

Surrounded by passionate producers and
dedicated artisans, we work every day to provide
an experience that is both
sensory and deeply human.

Anthony Bonnet - Chef Executif

Joseph Doverman - Chef de Cuisine

Josue Chakar - Chef Patissier

Menu les Loges

5 course tasting menu – 135 €



8 course tasting menu – 165 €

Wine pairing – 69 €

An invitation to savour
time, flavour and nature,
between the *Renaissance* era
and the richness of the terroir.