

Beef in the Mezenc tradition,
hay infused bouillon

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Garden of the Monts du Lyonnais,
Mushroom, plum, meadowsweet

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Artic char

Cocoa bean, tansy infusion

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Ageonneau from the farm Ollanier,

Dry aged and smoked

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Herb elixir,



Marinated fruits and arquebuse

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Venison,



Pepper corn, wild bilberry

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Cheese collection



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Milk, propolis

Pear, Camelina

Chocolate, Sea Buckthorn

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 – 145 €

8 course tasting menu – 178 € 

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