

Beef in the *Mezenc* tradition, ©

hay infused bouillon

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Asparagus, citrus salt, ©

caramelized vegetable jus

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Fario trout ©

Snap peas, white flower infusion

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Veal confit with Beaujolais Vert cider

charred sucrine lettuce

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Herb and vegetable elixir

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Ageonneau from the farm *Ollanier*, ©

Wild garlic, mushrooms

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Cheese collection

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strawberry, sarriette, basil ©

Honey and Rhubarb
Venezuelan chocolate, sweet berry

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

Menu les Loges

5 course tasting menu – 125 € ©

8 course tasting menu – 165 €

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