

STARTERS	Pumpkin, smoked cream, 64°C egg, mushrooms	16
	Crispy smoked trout, lovage, cured lemon	18
	Signature pâté croûte, pickles vegetables	19
MAIN COURSES	Slow-cooked lamb from the local farms	31
	Smoked pork from Auvergne, glazed with sweet spices	28
	Grilled fish, shellfish sauce, carrot reduction	29
	Free-range Mieral pintade, mushrooms, red wine jus <i>to share</i>	<i>36 per person</i>
	Matured beef from Haute-Loire, sauce vigneronne	32
	Cauliflower, small spelt, roasted almonds <i>- All main courses are served with a side of mashed potatoes -</i>	24
CHEESES	Sheep cheese “ Galette ” from the Mollières farm	9
	Cheese selection	12
DESSERTS	Rice pudding, lightly spiced poached pear	12
	Chocolate and hazelnut, chestnut icecream	14
	Plum, Grand Marnier, caramelized walnut crumble	12
	Café Gourmand : Selection of small desserts	14

Prices are in €, all taxes and services are included

SEASONAL MENU

Pumpkin, smoked cream, 64°C egg,
mushrooms



Slow-cooked meat
from local farms



Rice pudding,
lightly spiced poached pear

45

LUNCH MENU

Weekday, lunchtimes only, excluding public holidays

Set menu on the board

Starter + Main **OR** Main + Dessert

26

Starter + Main + Dessert

32