

Les Jardins
By la Cloche
by Aurélien MAUNY

MENUS

Choose from the menu

Starter and main course	43€
Main course and desert	38€
Starter, main course, desert	55€
And why not?	
Starter and Desert	29€
Main meal only	28€

 *Spécialités de la région*



A homemade dish is elaborated in house using fresh produce

Prices are indicated including VAT, and including service
Allergenic products : check the information available in the restaurant's reception area

FIRST COURSE €17

Charolais beef tartare / Organic oyster / Algae bread

Poached Foie gras from Landes / blackcurrant, red wine
/ roasted and ground cocoa beans / *Extra charge 3€*

Tuna tataki / sweet potato in ginger / flying fish roe

Ham Persillade 

Burgundy snails 

Eggs « en meurette » (red wine sauce, bacon) 



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MAIN COURSE € 28


Fillet of turbot / Velvet crab cream / Fluffy polenta / Smoked herring roe

Organic fillet of trout / Risotto stick / Morteau / Savagnin 

Noix de Saint-Jacques / Chanterelle mushrooms / Vegetable minestrone *extra charge 4 euros*

Scallop / Brown juice / Fresh juniper berries / Red kuri squash 

Pulled pork-style burger / Coleslaw / Caramelised onions

Fillet of beef with mushroom cream / Fried foie gras / Potato gratin  *extra charge 9 euros (+ or - 180 g)*



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DESSERTS 12€

Chocolate - coffee

Shortbread cocoa / creamy coffee / crispy praline / chocolate mousse

Chestnut and vanilla mille-feuilles

Caramelised puff pastry / vanilla crèmeux / Chestnut and Cognac mousse

Coconut

White in snow / fluffy / crunchy / emulsion Coconut / creamy lime

Passion fruit and orange tartlet

Passion fruit and Grand Marnier crèmeux / orange sponge / tuile biscuit

Cheese board, with both local cheeses and those from further afield

Gourmet coffee



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