

STARTERS 17€

Urchins' creme brulee, slice of Bread with flesh fo crab

Foie Gras from Landes Duck, cooked at low temperature, babas poached in verbena and roasted apricots

Sliver of Scottish salmon in open ravioli, Milkshake of iodized Avocados.

The Burgundy Trilogy

Ham Persillade 

Burgundy snails 

Eggs "en Meurette" (red wine sauce, bacon) 



A home-made dish is made on-site using raw products.

Prices include all taxes

Allergenic substances: consult the information available at the reception of the restaurant

MAIN COURSES 27€

Sea bream fillet, antiboise sauce, tartar with algae.


Put cooked Red Tuna with coriander and Teriyaki sauce

Sea Bas fillet, carrot and coco espuma, yuzu caramel

Black Angus Burger, crispy Citeaux chesse and Red Chard Shoots

Duckling filet "selection Chapon Bressan" grout cherries and crushed pistachio and foie gras ccomesquis.

Blanquette of Sweetbreads, With White Truffle Essence

Filet of Beef Charolais with morels 
(180grammes)
(9€ Supplement)



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CHOICE OF SIDE DISH *(Additional side dish 6€ Supplement)*

Potato Gratin Charlotte au Comté

Stir Fry of Vegetables

Mousse of Season Vegetables

Polenta With Crumbled Hazelnuts and Parmesan



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DESSERTS 12€

Grapefruit & pistachio
diced grapefruit, popcorn with citrus zest, panna cotta and light cream with pistachio

Transparency of red fruit and fromage blanc
Jelly and tartare of red fruit, fromage blanc mousse

chocolate tartlet
Creamy tonka bean, milk chocolate mousse,
emulsion praline chocolate and puffed rice.

Our Fruit “Nage”
Hibiscus flavoured-seasonal fruit, Arlette biscuit, ivory chocolate mousse

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

Gourmet coffee



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Les Jardins *By la Cloche*

by Aurélien MAUNY

MENUS

Choose from the menu

Starter and main course 42€

Main course and desert 37€

Starter, main course, desert 54€

And why not?

Starter and Desert 29€

Main meal only 27€



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