

# Les Jardins *By La Cloche*

by Aurélien Mauny

At 33, Aurélien Mauny is the chef of the Grand Hotel La Cloche. He shows a good mastery of his job and a strong character.

Formerly trained at Chalet Bleu, in his hometown of Autun; he learns the basics, a way of being in the kitchen, the discipline, a beginning of rigor, the weddings of just flavors.

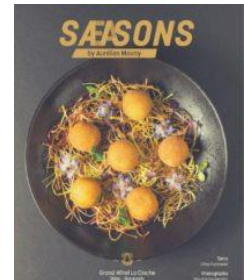
In the furnaces of a 5 stars provincial and mythical, our chef and his brigade are based on regional products and qualities.

His kitchen brigade is in his image: modest, rigorous and serious.

## SEASONS by Aurélien Mauny

Discover the recipe book of our Chef.  
Tracing the four seasons, Aurélien Mauny offers 35 refined and gourmet recipes, to be enjoyed without moderation.

Available at the reception of the hotel.



*We put at your disposal magnifying glasses for your comfort.  
Do not hesitate to ask our maitre d'hotel.*

## FIRST COURSE €18

Semi cooked duck foie gras / Rhubarb, hibiscus / Puff pastry brioche - *Supplement 4€* -

Citruses's beaten egg / Asparagus tips and pea cream / Yuzu caramel

Salmon gravlax with basic oil / Vegetables méli-mélo / Dried tomatoes

Suggestion oh the chef following market inspiration

### Specialties

*Specialties of the region*

Ham Persillade 

Burgundy snails 

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



A homemade dish is elaborated in house using fresh produce

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

MAIN COURSE 29 €

Paved hake / Vera's Pimenton cream / Gourmet peas and Bellota

Turbot fillet with favouille coulis / Pearl of smoked herring /  
Vegetables - *Supplement 5€* -

Back of pellade with white asparagus cream / Chutry Grenoble  
way / Mulot & Petitjean gingerbread

Heart of veal / Parmesan cream with truffle oil / Cromesquis of  
celery

Burgundy farm chicken supreme / Caramel passion / Carrots of  
sands and daikon

**The signature dish**

Charolais Beef Confit / Blackcurrant Ketchup / Potato Minted /  
Dried Beef  
and County Veil



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# The signature dish by Aurélien Mauny

## Charolais Beef Confit

The characteristics of the meat "Charolais beef" are closely related to the herbage on which they are produced. 355 municipalities located west of Saône-et-Loire and the neighboring departments of Nièvre and Loire constitute the geographical area of the PDO.

The territory covers the area "Charolais beef" also resulting in the methods of breeding and fattening of cattle. The expertise is based on animal choice and grass management. The breeder chooses the breeders who mate to the cows of his flock, to obtain calves of good quality butcher.

Also, he chooses for each animal, the meadow that suits them best. Animals are transported extensively on farms that have at least 80% of their grass area. The meat "Charolais beef" is characterized by its holding, its grain, its smooth surface, its bright red and especially its juicy texture.

By anchoring production in this exceptional terroir that is Charolais-Brionnais, the name guarantees the preservation of know-how.

The meat "Beef Charolais" obtained a Denomination of Controlled Origin (AOC) by a decree of the Minister of Food, Agriculture and Fisheries, August 31, 2010.

**DESSERT 13€**

**Pear caramel macaron**

Roasted Williams Pear / fine jelly / white chocolate and caramel custard

**Match Tartlet**

Match mousse / alcohol griottine / fine sesame brittle / chocolate dome

**Vanilla Hazelnut**

Perfect vanilla iced / hazelnut / meringue / opaline caramel

**Exotic Raviole**

Fine Pineapple leaf / coconut milk Tapioca / Malibu emulsion / molten coconut cake

**Coffee**

**Platter of refined cheeses, from here and elsewhere**



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## Le Menu des Jardins

38 €uros, coffee included

50 €uros, coffee and wine included  
*with one glass of Chardonnay and one glass  
of Bourgogne Pinot Noir*

Mise en bouche

Soupe à l'oignon doux des Cévennes /

Gratiné de Cantal

Ou

Fine tranche de bœuf au sel /

Régal de Bourgogne au son de moutarde Fallot

Filet de sébaste / poêlée de fenouil au combava /

olives noires en tapenade

Ou

Quasi de veau à la crème de petits pois /

Pomme de terre au fromage frais et fines herbes

Sélection de trois fromages affinés

Ou

Crèmeux à la vanille Bourbon / Fruits exotiques /

Caramel Yuzu

Café & Mignardises

## Menu Affaire

29 €uros, coffee included

Main course + Desert

*Only served at lunch  
from Monday to Friday*

Pêche du jour

Ou

Filet de sébaste / poêlée de fenouil  
au combava / olives noires en tapenade

Ou

Quasi de veau à la crème de petits pois /

Pomme de terre au fromage frais

et fines herbes

Ou

Plat de côte de cochon confit /

Ail des ours et petits légumes

Assortiment de fromages

Ou

Crèmeux à la vanille Bourbon /

Fruits exotiques / Caramel Yuzu

Ou

Paris Brest et sa fraîcheur

Ou

Café gourmand

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