

Starters

<i>Langoustine</i>	
<i>Cooked with elderflower and wild herbs</i>	32€
<i>Tomatoes</i>	
<i>Confit on a bed of fig leaves, celery in a pastry crust with smoked tea, sheep yogurt with fresh almonds</i>	32€
<i>Duck foie gras</i>	
<i>Served in an orange, escalopes confit in duck broth</i>	36€
<i>Mushrooms</i>	
<i>Free-range pork, smoked eel and seasonal mushrooms</i>	38€
<i>Black truffle</i>	
<i>Onion cream and veal sweetbreads in "pithiviers"</i>	42€

Fish

<i>Char Lakefish</i>	
<i>Confit with cocoa bean, fresh herb coulis</i>	44€
<i>Fario trout</i>	
<i>Sorrel cream, vegetable minestrone and meadowsweet broth</i>	42€
<i>Fresh line-caught fish</i>	
<i>Mushroom butter, vegetables en papillote, infused with pine sprouts</i>	44€

Service and taxes included

Meat and Poultry

<i>Bresse chicken</i> <i>Stuffed, with a gratin of arquebuse</i> <i>Thighs roasted with lemon</i>	110€ For 2, 2 courses
<i>Matured beef from Haute-Loire</i> <i>“Boulangère” potatoes smoked with juniper wood</i>	52€
<i>Traditionally bred pigeon</i> <i>Cooked in a cereal crust with mushrooms and spiced fruits</i>	48€
<i>Mountain Lamb from Haute-Loire</i> <i>Stuffed vegetables from the “Abbey Rozier” gardens</i>	46€ 2 courses

Cheeses

<i>Matured Saint-Marcellin</i>	12€
<i>A selection of cheese from the trolley</i>	18€

Desserts

<i>« Grands crus » chocolates from Maison Bonnat</i> <i>Lightly smoked Ceylan and iced Chuao chocolate</i>	22€
<i>Apple</i> <i>Baked with meringue, celery and farm cider</i>	20€
<i>Cocoa bean</i> <i>Herb jelly, crystallized celery leaf and buckwheat</i>	22€
<i>Gourmandise</i> <i>Selection of seasonal fruits</i>	20€

Renaissance Menu

Tomatoes

*Confit on a bed of fig leaves, celery in a pastry crust with smoked tea,
sheep yogurt with fresh almonds*



Fario trout

Sorrel cream, vegetable minestrone and meadowsweet broth



Matured beef from Haute-Loire

"Boulangère" potato smoked with juniper wood



A selection of cheeses from the trolley



Gourmandise

Selection of seasonal fruits

105€

Service and taxes included

Les Loges Menu

- Prepared for two -

Langoustine
Cooked with elderflower and wild herbs



Char Lakefish
Confit with cocoa bean, fresh herb coulis



Duck foie gras
Served in an orange, escalopes confit in duck broth



Traditionally bred pigeon
Cooked in a cereal crust with mushrooms and spiced fruits



A selection of cheeses from the trolley



*Grands crus chocolates from Maison Bonnat
Lightly smoked Ceylan and iced Chuao chocolate*

145€

Service and taxes included