

- La Table Ronde -

Maîtres Restaurateurs

Starter + Main Course **or** Main Course + Dessert **30€**

Starter + Main Course + Dessert **35€**

Starters - 18€ -

- Foie Gras -

Homemade / Coffee liquor / Clementine chutney - Tonka bean

- Tartine -

Traditional French bread / Cream / Local Pork "Rillons" / Local mushrooms / Egg / Red wine sauce

- Leek -

White cooked in two ways / Leek green condiment with sesame, ginger and lemongrass / Fried leek roots / Fresh cheese with Miso

Main Courses - 23€ -

- Beef -

Chef's choice / Potato gratin with Onions

- Fish -

Chef's choice / Buckwheat Risotto - Local mushrooms - Vin Jaune from the Jura - Aged Comté

- Cockerel -

Half Cockerel cooked in two ways / Poultry juice with Hay - Fresh herbs - Black garlic / Potato gratin with Onions

- Veggie -

Potato gratin with Onions / Buckwheat Risotto - Local mushrooms - Vin Jaune from the Jura - Aged Comté

Desserts - 10€ -

The dessert must be chosen at the start of the meal, please.

- Cheese -

Cheese trolley / Homemade jam

- Banana -

Banana confit with Vanilla / Roasted peanuts / Flambéed banana with aged rum mousse / Fritter / Rum raisin ice cream

- Citrus -

Toasted Almond shortbread / Lemon curd and kalamansi / Blood orange and hibiscus condiment / Citrus Jelly / Almond and lemon tuile / Grapefruit sorbet