

Menus

Degustation Menu in 7 courses 96 €

Let yourself be surprised by Benjamin Linard's cuisine

Menu only suggested for all the guests

Compose your Gourmand Menu in 4 courses using 'La Carte'

72 €

Starter



Fish



Meat



Selection of five cheeses

or

Sweet delight

Compose your Gourmet Menu in 3 courses using 'La Carte'

52 €

Starter



Fish

or

Meat



Selection of five cheeses

or

Sweet delight



Carte

Starters

Perrine Doudin's organic snails
in raviole, vegetable stuffing flavoured with curry 26 €

Crumbled crab
with honey vinaigrette, green apple jelly,
haddock and spring onion 28 €

Frog legs
served cold in a palette of flavours :
basil, smoked paprika and blackcurrant 29 €

Fish

Arctic char from the Cevennes,
crayfish sweets,
shellfish sauce with lemon balm 30 €

Turbot cooked at a low temperature,
glazed sand carrot,
carrots and oranges reduction 34 €

Meat

Roasted veal,
ceps and Morvan ham,
juice with garlic oil 42 €

Bresse poultry,
supreme rubbed with oregano,
smoked leg in cromesquis, butternut confit 39 €

Cheese 18 €

Selection of five fresh and matured cheeses

Dessert 18 €

Soufflé with « Cazette du Morvan » hazelnuts

Around the fig,
creamy flavoured with black cardamom,
espuma with honey from the Castle

Ivory chocolate palets
filled with almonds and pecan nuts praline

All meat and poultry are of French origin and from raw products. Every course is homemade and prepared on site.

Lunch 29€ (starter, fish or meat, dessert) or 37€ (with cheese) from Monday to Friday.

Menus and carte proposed each evening and week-end.

Restaurant closed on Wednesday for lunch from April to October ; on Monday and Tuesday from November to March.

Opening hours : 12:15 pm to 1:45 pm / 7:15 pm to 8:45 pm