

## ***Le Menu Balade Gourmande***

***Three-Course Option – Available only at lunch***

***Four-Course Option – Available at lunch and dinner \*\****

*L'Amuse-bouche*



*Garden Zucchini Stuffed Niçoise-style,  
Fennel Jus, Piperade*



*\*\* Bluefin Tuna served Two Ways:*

*Tataki Style with Bell Pepper–Blue Fish Broth, Small Anchovies*

*Tartare with Burnt Tomato Foam and Sorbet*



*Stuffed Pigeon from the Célestin Family,  
Minute “Blanquette” style with Morels,*



*Honey Lace Tuiles from Our Property,  
Fresh Lime, Kalamansi Gel, Fromage Blanc Sorbet*



***Three Course menu's rate is 85€***

***Four Course menu's rate is 110€***

***Optionnal :***

*The Cheese Table,*

*House Selection by “Maison du Fromage” – A local institution since 1935, 29€*

## ***Our Local Partners, Suppliers & Friends***

*Gillardeau Oysters (17), Neuvic Caviar (24), Vegetables by Odette Garcia (19), Limousin Veal from Lubersac (19), Beef from Somafer (87), Ham by Gaec Dufour (87), Pigeons from the Célestin Family, La Meyze (87), Maison du Fromage (87), Megeas Orchards (87), Bread from Ferme des Chantouroux (87), Nouhaud Distillery (87), Limoges Porcelain (87), Dairy and Cream from Les Fayes (87), Honey, Herbs & Produce from our own Garden*

 **MICHELIN 2025**