

Le Menu Balade Gourmande

Three-Course Option – Available only at lunch

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

L'Amuse-bouche



Pan-Seared Foie gras escalope, Grapes in Ajo Blanco sauce



*** From our Woods, The Cep Mushroom*

As a Ravioli with a gourmet cream; Raw with a Comté cheese light foam,



*Quail stuffed with Chanterelles,
Autumn vegetables Mousseline, Cramberry juices,*



*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 "La 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**