

## *Le Menu Balade Gourmande*

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

*L'Amuse-bouche*



*Vegetable Berlingots of Red Cabbage,  
Jerusalem Artichoke in all its forms, Light Truffle Foam*



*\*\* French Scallops on Blinis, Spinach Pressé,  
White Butter sauce, Citrus Oil and Bottarga*



*Bresse Poultry braised with Mushrooms,  
Plancha-grilled leg, Creamy yellow Wine sauce*



*Vacherin style Grapefruit and Chestnut Dessert*



*Three-Course menu's rate is 85€*

*Four-Course menu's rate is 110€*

*This Menu is available with Truffle Supplement at a rate of 30€*

### **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*