

Le Menu Balade Gourmande

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

L'Amuse-bouche



*White Asparagus softly warm,
Orange Blossom Water Sabayon, Poutargue, Grapefruit, Fried Capers*



***** Poached Escargots, Garlic and Parsley,
Potatoes Foam with wild garlic, Poultry Juice and Crispies***



*Confit Pork, Grilled Filet Mignon,
Celery, Green Apple and Juice*



*La Ruche Saint Martin,
Shortbread, Honey cream and Rosemary mead*



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