

## *Le Menu Balade Gourmande*

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

*L'Amuse-bouche*



*Stuffed Zucchini Flower with a Niçoise-Style Filling, Almond Soup,  
Lemon and Thym sorbet, and Fig Tree Oil*



*\*\* Mussel Anolins, Light Summer Vegetable Stew, Aged Mangalitzza,  
Seaweed-Infused Mussel Emulsion*



*Limousin Rack of Veal,  
Panoufles Ragout, Truffle 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 Trolley,  
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*