

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, Fig Tree Oil*



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



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



*A Summer interpretation of Pavlova,
Peach and Lavender*



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*