

## STARTERS



### DUCK FOIE GRAS

enrobed in a Hypocras jelly, on a slice of spiced brioche with a winter fruit chutney

39 €

### CRAB

cannelloni, accompanied by a vegetables' rainbow, freshness of grapefruit, glazed king prawn

42 €

### “MI-CUIT” SALMON

marinated in herbs, steamed of leeks with ginger and roasted peanuts

34 €

### SNAILS

served with a deep fried « cromesquis » of pig trotter and parsley with Cantal cheese, “ratte” potato mousseline

38 €



### INSHORE TURBOT

roasted on the bone, a lasagna of Butternut and a raspberry vinegar juice

46 €

### JOHN DORY

semi-smoked, sauteed, served with Jerusalem artichoke and cockles with a hint of vanilla

42 €

### SCALLOPS

caramelized, a parmesan crust, a “royale” of garlic and parsley

44 €



### PORK CHOP\* FROM “THE LYONNAIS HILLS”

larded with country bacon, slowly roasted in a red wine marinade accompanied by green Puy lentils

42 €

### CHAROLAIS BEEF FILLET\*

roasted with fleur de sel (pure sea salt), served with a beetroot juice and potatoes every which way

52 €

### VEAL SWEETBREAD\*

sauteed and braised with veal juice and bay powder, a “savonnette” potato accompanied by baby vegetables

48 €

### BRESSE PIGEON\*

stuffed with foie gras, served with an olive, caper and anchovies juice

46 €



## “SIGNATURE DISHES”

by Matthieu Fontaine

### POT AU FEU\*

our way, a truffle broth, a “Chantilly” of meet juice

42 €

### FREE RANGE BRESSE CHICKEN\*

(for two, 45 minutes cooking time)

the breast is spit roasted, the legs are confit, served with truffle mashed potatoes

98 €

### POTATO TATIN WITH PIG TROTTER

deliciously crispy, served with sauteed mushrooms, a veal juice

38 €

OUR CHEESE TROLLEY WITH A CHOICE OF BOTH YOUNG AND MATURED CHEESES

17 €

## THE MENUS



### DISCOVERY MENU “SALLE DES GARDES”

For all guests

#### APPETIZERS

### DUCK FOIE GRAS

enrobed in a Hypocras jelly, on a slice of spiced brioche with a winter fruit chutney

### CRAB

cannelloni, accompanied by a vegetables' rainbow, freshness of grapefruit, glazed king prawn

### CHUNK OF BRILL

steamed of leeks with ginger and a roasted peanut crust

### POT AU FEU\*

our way, a truffle broth, a “Chantilly” of meet juice

### BRESSE PIGEON\*

stuffed with foie gras, served with an olive, caper and anchovies juice

### YOUNG GOAT'S CHEESE

crispy coating of peppered mint and Agriates desert honey (from Corsica)

### SWEET SURPRISE

today's inspiration

### TROPICAL PASSION

with exotic fruits, coconut sorbet on a braised pineapple with coriander

### DELICACIES AND COFFEE

125 €



### GUICHARD D'OINGT MENU

#### APPETIZERS

### DUCK FOIE GRAS

enrobed in a Hypocras jelly, on a slice of spiced brioche with a winter fruit chutney

### CHUNK OF BRILL

steamed of leeks with ginger and a roasted peanut crust

### BRESSE PIGEON\*

stuffed with foie gras, served with an olive, caper and anchovies juice

### CHOICE OF YOUNG AND MATURED CHEESES

selected for you

### SWEET SURPRISE

today's inspiration

### CHOCOLATE CRUNCHY

with blackberries and hazelnuts on almonds “Gène” bread

### DELICACIES AND COFFEE

80 €