

# « *Au Moulin de La Gorce* »

**TASTING MENU 109 euros**

**MENU WITH WINE PAIRINGS 155 euros**

**Egg**

Scrambled with Truffles, fingers of brioche

**Pig's Trotter**

Boned, delicate poultry stuffing, rolled with foie gras, artichoke, celery, lamb's lettuce, vinaigrette made with truffle oil

**Brittany Lobsters**

Served carpaccio and crusty with fresh herbs, green asparagus fondant sauce, leeks and green apples, light cream, tartare-fashion

**Scallops**

Cooked in their shells with tomato, basil, artichoke and flat-leaf parsley

**Tenderloin of Limousin Beef**

Pan-fried with shallots and flat-leaved parsley, creamy potato whip made with Ratte potatoes, bordelaise sauce

**Cheese trolley, with fresh and ripened cheeses**

From the cheese specialists Mons, chosen by Etienne BOISSY, who has been awarded the title "Best Worker in France"

**White Chocolate from "Satin Chocolat Barry"**

A whipped, creamy dessert with diced mango, sorbet, fresh and preserved fruits, grenadine

**Pear, Chestnut and Chocolate**

Streusel with meringue topping, chestnut chocolate cream made from "Lactée Jivara" chocolate, diced poached pears, apple and chestnut sorbet

**Wines:**

**White Bergerac**

Château Tour des Gendres 2016 "Cuvée de Conti"-F. de Conti (1 glass 10cl)

**White Vallée de la Loire**

Sancerre 2016 Paul Prieur et Fils (1 glass 10 cl)

**Red Languedoc Roussillon**

Minervois Grande Réserve 2014 Domaine Pujol-Izard (1 glass 10 cl)

**Red Vallée du Rhône**

Saint-Joseph 2016 D. Courbis (1 glass 10 cl)

**Champagne**

Louis Roederer brut Premier (1 glass 10 cl)

**Weekly closing: all day Monday and Tuesday and Wednesday lunchtime**

**Except in July and August:**

**Closed on Monday lunchtime, all day Tuesday and Wednesday lunchtime**

**Annual closing: from 5 November 2018 to 7 February 2019**