

« *Au Moulin de La Gorce* »

TASTING MENU 109 euros

MENU WITH WINE PAIRINGS 155 euros

Egg

Scrambled with Truffles, fingers of brioche

Duo of duck Foie gras

From Mme Couffy, Laugeraud farm in la Roche l'Abeille, cooked at the Moulin
Five peppercorns and prunes, figs and grapes

Brittany Lobsters

Served carpaccio and crusty with fresh herbs, cauliflower fondant sauce truffled, leeks and green apples,
Caviar lemon, light cream, tartare-fashion

Saint-Jacques

Cooked in their shell, tomato, basil and snail butter, parmesan nuts

Tenderloin of Limousin Beef

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

Or,

French Hare

A "la Royale", mushrooms cèpes and creamy potato whip made with Ratte potatoes

Cheese trolley, with fresh and ripened cheeses

From the cheese specialists Mons, in the covered market in Lyon,

White Chocolate from "Satin Chocolat Barry"

And exotic coconut milk sorbet

Raspberry of Juillac of Mr Boissières

"Puit d'Amour", cream puff and Strawberry sauce

Wines :

White Vallée du Rhône

Côtes du Rhône "La Redonne" 2019 Jean-Luc Colombo (1 glass 10 cl)

White Bergerac

Château Tour des Gendres « Cuvée des conti » 2018 F. De Conti (1 glass 10cl)

Red Bordeaux Saint-Emilion

L'Excellence de Flouquet 2016 (1 glass 10 cl)

Red Languedoc Roussillon

Minervois 2018 « Grande Réserve » Domaine Pujol (1 glass 10 cl)

Champagne

Louis Roederer brut collection 242 (1 glass 10 cl)

Weekly closing: all day Monday and Tuesday

Except in July and August:

Closed on Monday lunchtime, all day Tuesday

Annual closing: 20 December 2020 to 3 February 2021