

« *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, cauliflower fondant sauce truffled, leeks and green apples, light cream, tartare-fashion

John Dory

"Aiguillettes" Snacked, greeks mushrooms, broad beans, peas

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, in the covered market in Lyon,

Chestnut, Toffee, Pear

Chestnut cream, pears, truffles toffee ice cream and salt

Raspberry of Juillac of Mr Boissières

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

Wines :

White Provence

By Ott 2018 Domaines Ott (1 glass 10cl)

White Vallée du Rhône

Côtes du Rhône 2016 "La Redonne" Jean-Luc Colombo (1 glass 10 cl)

Red Bordeaux Haut-Médoc

La Demoiselle de Sociando-Mallet 2013 Second du Ch Sociando-Mallet 1 glass 10 cl)

Red Vallée du Rhône

Côtes du Rhône 2016 « Les Forots » Jean-Luc Colombo (1 glass 10 cl)

Roussillon côte vermeille

Banyuls Tradition Domaine Tambour (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 4 November 2019 to 8 February 2020