

« *Au Moulin de La Gorce* »

TASTING MENU 115 euros

MENU WITH WINE PAIRINGS 165 euros

Egg

Scrambled with Truffles, fingers of brioche

Duck Foie gras

Cooked at the Moulin, Five peppercorns and prunes, figs and grapes, red onions compote
And small warm brioche

Brittany Lobsters

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

John Dory fish

Snacked aiguillettes, Mushrooms sauce and Chanterelles, with cockles Gray clams, razor clams, tub of leeks with fresh turmeric, truffled celery cream and rutabaga

Limousin farm calf "Raised under the mother"

Simply pan-fried medaillon, truffled Ratte potato mousseline, spinach leaves, truffles and sauce

Cheese trolley, with fresh and ripened cheeses

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

White Chocolate from "Satin Chocolat Barry" truffled

Truffle milk ice cream, exotic coconut milk sorbet

Raspberry of Juillac of Mr Boissières

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

Wines :

White bergerac

Château Tour Des Gendres 2021 "Cuvée des Conti"- F. de Conti (1 glass 10 cl)

White Vallée du Rhône

Saint-Peray 2021 « Le Tram » Dom. Courbis (1 glass 10cl)

Red Bordeaux Saint-Emilion

Château Grand-Pey-Lescours 2015 Grand Cru Certifié Bio (1 glass 10 cl)

Red Languedoc Roussillon

Minervois 2019 « Grande Réserve » Domaine Pujol (1 glass 10 cl)

Champagne

Louis Roederer brut collection 243 (1 glass 10 cl)

Weekly closing:

Monday Tuesday Wednesday (February to March and October to december)

Monday Tuesday (April to September)

Except in July and August:

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

Annual closing:18 December 2022 to 2nd February 2023