

« *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

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

Strawberry "Gariguette"

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

Wines :

White Bergerac

Château Tour des Gendres 2017 « Cuvée des Conti » (1 glass 10cl)

White Vallée du Rhône

Saint-Peray « Le Tram » 2017 (1 glass 10 cl)

Red Bordeaux Graves

Château de Chantegrive 2011 (1 glass 10 cl)

Red Bergerac

Mirabelle du Château de la Jaubertie 2014 Ryman S.A (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**