

# « *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

**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**

Château Lanessan 2014 Cru Bourgeois (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**