

« *Au Moulin de La Gorce* »

TASTING MENU 125 euros

MENU WITH WINE PAIRINGS 175 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

Scallops

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 truffled
Bordelaise sauce

Or,

Hare « Royale »

With mushrooms “cèpes”, and creamy potato whip made with “Ratte” potatoes truffled

Cheese trolley, with fresh and ripened cheeses

White Chocolate from “Satin Chocolat Barry”

exotic sorbet

Raspberries

“Puit d’Amour”, cream puff and Strawberry sauce

Wines :

White Alsace

Gewurztraminer 2022 Henri Weber (1 glass 10cl)

White Languedoc Roussillon

Minervois 2023 « Sur la Pointe des pieds » Bio Domaine Pujol (1 glass 10 cl)

Red Blaye Côtes de Bordeaux

Origines Au Pin 2016 Les vigneron de Tutiac (1 glass 10 cl)

Red Vallée du Rhône

Côtes du Rhône 2023 “Les Forots” Certifié Bio JL Colombo (1 glass 10 cl)

Champagne

Louis Roederer brut collection 245 (1 glass 10 cl)

Weekly closing:

Monday Tuesday Wednesday (February to March and November to december)
Monday Tuesday and Wednesday lunch (April/ May / June / September / october)

Except in July and August:

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