

« *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

Simply snacked, with green asparagus from the south, and Morels with turmeric cream,

Tenderloin of Limousin Beef

Pan-fried with shallots and flat-leaved parsley, creamy potato whip made with ratte potatoes truffled
Bordelaise sauce

Cheese trolley, with fresh and ripened cheeses

White Chocolate from “Satin Chocolat Barry” truffled

exotic sorbet

Strawberry

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

Wines :

White Alsace

Gewurztraminer 2022 Henri Weber (1 glass 10cl)

White Bergerac

Château Tour Des Gendres 2023 “Cuvée des Conti”- F. de Conti (1 glass 10 cl)

Red Vallée du Rhône

Côtes du Rhône 2020 “Les Forots” Certifié Bio JL Colombo (1 glass 10 cl)

Red Bordeaux Côtes de Bourg

Origines Ter Pointe 2020 Les Vignerons de Tutiac (1 glass 10 cl)

Champagne

Louis Roederer brut collection 244 (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