

# « *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

**Saint-Pierre fisch**

Simply "meunière", beans, peas, île de Ré potatoes, shell juice with chia oil and arurula

**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,

**White Chocolate from "Satin Chocolat Barry"**

A whipped, creamy dessert with diced mango, sorbet, fresh and preserved fruits, grenadine

**Raspberry of Juillac of Mr Boissières**

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

**Wines :**

**White Bergerac**

Château Tour des Gendres 2016 "Cuvée de Conti"-F. de Conti (1 glass 10cl)

**White Vallée du Rhône**

Côtes du Rhône "La Redonne" 2016 Jean-Luc Colombo (1 glass 10 cl)

**Red Languedoc Roussillon**

Minervois Grande Réserve 2014 Domaine Pujol-Izard (1 glass 10 cl)

**Red Bordeaux Moulis**

N2 De Maucaillou Second du Ch Maucaillou (1 glass 10 cl )

**Champagne**

Deutz Brut Classic (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 5 November 2018 to 7 February 2019**